

## FIRST COURSE

Bread Service Available Upon Request

- Fried Chicken for the Table, Chili Bourbon Maple Drizzle 15. / 25.  
 1/2 lb Colossal Shrimp Cocktail 17. ea  
 Fresh Oysters, East Coast or West Coast 19. half dozen 36. dozen  
 House-Flared Thick-Cut Bacon, Black Pepper, Michigan Maple Syrup, Dark Chocolate 16.  
 Traditional Tuna Tartare, Potato Gaufrettes\* 21.  
 Lump Blue Crab & Lobster Cake 24.  
 Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce  
 } For Two or More }  
 39. per guest

## SECOND COURSE

### SOUPS

- New England Clam Chowder 12.  
 French Onion Soup, Parmigiano Crouton 12.  
 Butternut Squash Soup, Toasted Pumpkin Seed 12.

### SALADS

- Classic Cobb Salad, Chicken, Romaine & Iceberg Lettuce, Traditional Garnish, Herb Vinaigrette 19.  
 Wedge Salad, Baby Iceberg Lettuce, Charred Red Endive, Thick-Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 15.  
 Tuscan Kale & Romaine Caesar, Garlic Parmesan Breadcrumbs, Shaved Parmesan 12.  
 Roasted Beets, Spiced Feta, Shaved Fennel, Frisee, Greek Vinaigrette 15.  
 Beef Tenderloin Salad, Romaine, Red Endive, Matchstick Carrots, Cucumber, Gorgonzola, Creamy Horseradish Dressing\* 23.  
 Radicchio Salad, Arugula, Smoked Almonds, Pumpkinseed Croutons, Asiago, Persimmon, Green Goddess Dressing 14.  
 Shaved Brussels Sprouts, Butternut Squash, Wild Rice, Fresno Chilis, Ricotta Salata, Tahini Vinaigrette 15.  
 Prime Chopped Salad, Thick Cut Bacon, Blue Cheese, Pepperoncini, Red Onion 17.

Salad Accompaniments: Filet Medallions\* 14., Broiled Wild Salmon\* 11., Chicken Breast 7., Thick Cut Bacon 4., Lump Crabs\* 11., Ahi Tuna 12.

## THIRD COURSE

### SANDWICHES

All Sandwiches Are Graciously Accompanied By House-Cut French Fries

- Lobster Club, House Bacon, Tomato, Avocado, Crispy Lettuce, Toasted Brioche 26.  
 Dry-Aged Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Brioche Bun\* 19.  
 Add Thick-Cut Bacon 4. Farm Egg 3.  
 Blackened Florida Grouper Sandwich, House Tartar, Lettuce, Tomato, Brioche Bun 18.  
 Crispy Chicken Sandwich, Roasted Garlic, Tomato, Kosher Dill Pickle 17.  
 Add Thick-Cut Bacon 4.  
 Creekstone Farms Cheesesteak, Shaved Ribeye, Caramelized Onion, Roasted Garlic, White American Cheese\* 18.  
 Add Roasted Wild Mushroom 2. Bell Peppers 2.  
 Prime Rib Dip, Creamy Horseradish, Roasting Jus, Crispy Onions, Toasted Hoagie Roll\* 24.

### STEAK

Prime & Provisions' mission is to source the absolute best beef available. We proudly serve U.S.D.A. Prime Creekstone Farms 100% All Natural Black Angus Beef. Lightly finished with Wisconsin grass-fed butter. Humanely raised, no hormones or antibiotics.

Dry-Aged Center-Cut Porterhouse\*

For Two or More 62. per guest

Dry-Aged Bone-In Kansas City Strip\* 69.

All of the above cuts are served on a 600 degree plate unless otherwise requested.

Dry-Aged Bone-In Ribeye* 72.	Hand-Cut Filet Mignon*
Dry-Aged New York Strip* 65.	7oz Petite-Cut* 49.
A-5 Miyazaki NY Strip* 95.	10oz Barrel-Cut* 62.
	16oz Bone-In* 72.

38oz Tomahawk Ribeye 195.

Add Cold Water Lobster Tail To Any Of The Above 35.

### Accessories

Peppercorn, Parmesan, Horseradish, Blue Cheese 4.

### ADDITIONAL OPTIONS

- Blackened Cauliflower "Steak," Roasted Garlic 24.  
 Tomahawk Colorado Lamb Chops, Butter Beans, Dill-Tomato Sauce, Lamb Jus\* 55.  
 Lemon Chicken 34.  
 Creekstone Farms Pork Chop, Vanilla Cinnamon Roasted Apples, Apple Cider Demi\* 45.

### SEAFOOD

Provisional Fish MP.

- Pan Seared Scallops, Squid Ink Risotto, Roasted Heirloom Tomato, Wild Mushroom, Black Truffle\* 45.  
 No. 1 Yellowfin Tuna, White Asparagus, Broccoli Rabe, Worcestershire Honey Glaze\* 42.  
 Broiled Wild Salmon, Maple Mustard Glaze, Roasted Swiss Chard, Farro, Butternut Squash\* 38.

Alaskan King Crab Legs 1 pound / 1.5 pound MP.

Presented Chilled with Meyer Lemon Mustard Sauce

or

Quickly Steamed with Grass-Fed Drawn Butter

Colossal Australian Lobster Tail, 24oz, Drawn Butter, Mustard Aoli 95.

## ESCORTS TO THE ABOVE

- Properly Whipped Potatoes, Horseradish Parmesan Crust 14.  
 Bruleed Sweet Potato, Cinnamon, Cajeta Butter 13.  
 House-Cut French Fries, Parsley, Sea Salt 9.  
 Substantial Baked Potato, Aged Cheddar, Bacon 14.  
 Decadent Macaroni & Cheese 12.  
 Blue Cheese Potato Au Gratin 14.  
 Sautéed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.  
 Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.  
 Creamed or Sautéed Spinach 11.  
 Sautéed Wild Mushrooms, Demi Glace 14.  
 Asparagus Milanese, Farm Egg, Parmesan, White Truffle Balsamic 14.  
 Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.