

## FIRST COURSE

Bread Service Available Upon Request

- Fried Chicken for the Table, Chili Bourbon Maple Drizzle 17. / 28.  
 Shrimp Cocktail, Official Cocktail Sauce, Mustard Aioli 25. 2pc  
 Fresh Oysters\*, East Coast or West Coast 19. half dozen 36. dozen  
 House-Flared Thick-Cut Bacon, Black Pepper, Michigan Maple Syrup, Dark Chocolate 17.  
 Lump Blue Crab Cake, Dijon Mustard Sauce 24.  
 Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce  
 } For Two or More }  
 42. per guest }

## SECOND COURSE

### SOUPS

- New England Clam Chowder 13.  
 French Onion Soup, Parmigiano Crouton 12.

### SALADS

- Wedge, Baby Iceberg Lettuce, Charred Red Endive, Thick Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 16.  
 Lump Crab Caesar, Tuscan Kale, Romaine, Garlic Parmesan Breadcrumbs 21.  
 Roasted Beet, Spiced Feta, Shaved Fennel, Frisee, Greek Vinaigrette 15.  
 Radicchio, Arugula, Smoked Almonds, Pumpernickel Croutons, Asiago, Mango, Green Goddess Dressing 15.  
 Prime Chopped, Thick Cut Bacon, Blue Cheese, Pepperoncini, Red Onion 18.

*Salad Accompaniments: Filet Medallions\* 14., Broiled Wild Salmon\* 11., Chicken Breast 7., Thick Cut Bacon 4., Chilled Lobster Meat\* 14., Lump Crab\* 11.*

## THIRD COURSE

### 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\* 75.

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

Dry-Aged Bone-In Ribeye\* 74.

Hand-Cut Filet Mignon\*

Dry-Aged New York Strip\* 65.

7oz Petite-Cut\* 49.

38oz Tomahawk Ribeye 195.

10oz Barrel-Cut\* 62.

8oz Maple Smoked Kobe NY Strip\*  
 Worcestershire Honey Glaze 98.

16oz Bone-In\* 72.

### ADDITIONAL OPTIONS

Dry-Aged Prime Burger\*, Sharp Wisconsin American Cheese, Tomato,  
 Onion, Pickle, Dijonaise, Brioche Bun, House-Cut French Fries 19.

*Add Thick-Cut Bacon 4. Farm Egg 3.*

Blackened Cauliflower "Steak," Roasted Garlic 26.

Pork Chop, Caramelized Cipollini Onions, Calabrian Chiles, Garlic Jus 45.

Lemon Chicken, Roasted Potatoes, Black Garlic Toast 37.

Lamb Chops, Butter Beans, Dill Tomato, Lamb Jus 55.

### SEAFOOD

Provisional Fish 42.

Lake Superior Whitefish, Sautéed Spinach, Lemon Butter 40.

Dover Sole, Crispy Confit Potatoes, Sautéed Asparagus, Champagne Caviar Buerre Blanc MP.

Broiled Wild Salmon, Maple Mustard Glaze, Roasted Swiss Chard, Farro\* 38.

Colossal Australian Lobster Tail, Drawn Butter, Mustard Sauce 95.

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

## ESCORTS TO THE ABOVE

Properly Whipped Potatoes, Horseradish Parmesan Crust 14.

Broiled Sweet Potato, Cinnamon, Cajeta Butter 13.

House-Cut French Fries, Parsley, Sea Salt 9.

Substantial Baked Potato, Aged Cheddar, Bacon 15.

Decadent Macaroni & Cheese 13.

Sautéed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.

Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 13.

Creamed or Sautéed Spinach 12.

Sautéed Wild Mushrooms, Demi Glace 14.

Asparagus Milanese, Farm Egg, Parmesan, White Truffle Balsamic 14.

Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.

*An 18% gratuity charge will be added to all parties of six or more.*

# CLASSIC COCKTAILS 15.

## OLD FASHIONED

2 parts Old Forester 100 Proof Bourbon  
 .25 parts Demerara Syrup  
 Splash Walnut Liqueur  
 2 dashes of Angostura Bitters  
 2 dashes of Regan's Orange Bitters

## PALOMA

3 parts Casamigos Blanco Tequila  
 2 parts Stiegl Radler  
 1 part Grapefruit Juice  
 Splash Lime Juice  
 Splash Simple Syrup

## PRIME 75

2 parts Hennessy VS Cognac  
 2 parts Prosecco  
 1 part Blood Orange Liqueur  
 Splash Lemon Juice  
 Splash Simple Syrup

## MARTINI

3 parts Tito's Vodka  
 1 part Olive Juice

## MANHATTAN

2 parts Maker's 46 Bourbon Whisky  
 1 part Cocchi Sweet Vermouth  
 2 dashes Angostura Bitters  
 2 dashes Reagan's Orange Bitters

## SAZERAC

2 parts Pendelton 1910 Rye  
 .5 parts Demerara Syrup  
 Splash Pernod Absinthe  
 4 dashes of Peychaud's Bitters  
 2 dashes of Angostura Bitters

## VESPER

2 parts Nolet Gin  
 1 part Ketel One  
 Splash Lillet Blanc  
 Lemon Twist

## PRIME SOUTHSIDE

2 parts The Botanist Islay Dry Gin  
 1 part Simple Syrup  
 1 part Lemon Juice  
 1 part Egg White  
 7 Mint Leaves

## HEMINGWAY DAIQUIRI

3 parts Bacardi Light Rum  
 1 Luxardo Maraschino Liqueur  
 2 parts Grapefruit Juice  
 Splash Lime Juice  
 Splash Simple Syrup

## BEE'S KNEES

2 parts Hendrick's Gin  
 1 part Ginger-Honey Syrup  
 1 part Grapefruit  
 1 part Lemon  
 Mediterranean Tonic  
 Thyme

## SPIRIT-FREE

### POMEGRANATE MINT 6.

100% Pomegranate Juice, Lemon  
 San Pellegrino Blood Orange, Mint Leaves

### SPICED GRAPEFRUIT 8.

Spice 94 Seedlip Non-Alcoholic Spirit  
 Grapefruit Juice & Soda, Lime

## BEER

### DRAFTS

Bell's Two Hearted  
 Goose Island 312 Wheat  
 Guinness

9. Lagunitas IPA 9.  
 7. Revolution Fist City 8.  
 9. Stella Artois 8.

### BOTTLES

Allagash White  
 Amstel Light  
 Angry Orchard Cider  
 Buckler  
 Bud Light  
 Half Acre Daisy Cutter  
 Heineken

8. Lagunitas Little Sumpin' Sumpin' Ale 7.  
 7. Pacifico 7.  
 7. Revolution Anti-Hero IPA 7.  
 7. Samuel Adams Boston Lager 7.  
 6. Stiegl Radler 7.  
 8. Two Bros Praire Path Ale 7.  
 7.

## WINES BY THE GLASS

### WHITES

113- '17 Chardonnay, **Albert Bichot**, Villes Vignes, Burgundy, Fra 16.  
 111- '19 Sauvignon Blanc, **Cloudy Bay**, Marlborough, Nzl 20.  
 109- '18 Sauvignon Blanc, Decoy, **Duckhorn**, Sonoma, Ca 15.  
 101- '18 Rose, **Domaine Skouras**, Zoe, Gre 13.  
 115- '17 Chardonnay, **Dutton-Goldfield**, Russian River Valley, Sonoma, Ca 22.  
 103- '18 Riesling, **Georg Albrecht Schneider**, Kabinett, Rheinhessen, Ger 14.  
 105- '18 Pinot Grigio, **Jermann**, Venezia Giulia, Ita 15.  
 107- '18 Albarino, **Kentia**, Rias Biexas, Esp 14.

### REDS

117- '15 Chianti Classico, **Castello di Bossi**, Tuscany Ita 16.  
 133- '17 Meritage, **Chappellet**, Mountain Cuvee, Napa Valley, Ca 21.  
 121- '16 Pinot Noir, **Copain**, Tous Ensemble, Sonoma Coast, Ca 18.  
 139- '16 Bordeaux, **Domaines Barons de Rothschild**, Legende, Fra 16.  
 135- '18 Cabernet Sauvignon, **Felino by Paul Hobbs**, Mendoza, Arg 17.  
 137- '15 Cabernet Sauvignon, **Jordan**, Sonoma, Ca 35.  
 123- '14 Syrah, **Penner-Ash**, Or 21.  
 119- '16 Pinot Noir, **Shea Wine Cellars**, Shea Vineyard, Willamette Valley, Or 24.  
 131- '15 Merlot, **Silverado**, Mt George Vineyard, Napa Valley, Ca 19.  
 127- '17 Malbec, **Susana Balbo**, Valle De Uco, Mendoza, Arg 14.  
 125- '18 Zinfandel Blend, **The Prisoner**, Napa Valley, Ca 29.

### BUBBLES

145- NV Champagne, **Bollinger**, Special Cuvee, Ay, Fra 36.  
 143- NV Brut Rose, **Camille Braun**, Cremant D' Alsace, Fra 24.  
 141- NV Prosecco, **La Marca**, Ita 14.



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 full wine list