

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 18. half dozen 34. dozen
 Tuna Crudo, Citrus Gremolata, Radish, Gaufrettes 19.
 Baked Clams, Buttery Garlic Breadcrumbs 18. half 34. full
 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

- Butternut Squash, Toasted Pepitas, Pumpkin Oil, Chive 12.
 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, Kumquat, Toasted Pistachio, Goat Cheese, White Balsamic Vinaigrette 15.

Prime Chopped, Thick Cut Bacon, Blue Cheese, Pepperoncini, Red Onion 18.

- Shaved Brussels Sprout, Manchego, Spiced Pecans, Pomegranate, Apple Cider Bacon Vinaigrette 16.
 Radicchio, Belgian Endive, Red Wine Poached Pear, Candied Walnuts, Blue Cheese, Dijon Vinaigrette 15.

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* 75.

Slow Roasted Prime Rib, Au Jus, Atomic Horseradish* 75.

Limited availability on Fridays and Saturdays only

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|-------------------------------------|------------------------|
| Dry-Aged New York Strip* 65. | Hand-Cut Filet Mignon* |
| 38oz Tomahawk Ribeye* 195. | 7oz Petite-Cut* 49. |
| 8oz Maple Smoked Kobe NY Strip* 98. | 10oz Barrel-Cut* 62. |
| Worcestershire Honey Glaze* | 16oz Bone-In* 72. |

ADDITIONAL OPTIONS

- Pork Chop, Caramelized Cipollini Onions, Calabrian Chiles, Garlic Jus 45.
 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.
 Lemon Chicken, Roasted Potatoes, Black Garlic Toast 37.
 Lamb Chops, Parsnip Purée, Lamb Jus 55.
 Lobster and Lump Crab Pasta, Spicy Lobster Cream Sauce, Roasted Lemon 42.

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*, Farro, Swiss Chard, Butternut Squash, Maple Mustard Glaze 38.
 Diver Scallops, Porcini Risotto, Fresh Foraged Mushrooms, Roasted Heirloom Tomatoes 46.
 Yellowfin Tuna Au Poivre, Braised Celery 44.
 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

- | | |
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| Properly Whipped Potatoes, Horseradish Parmesan Crust 14. | Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 13. |
| Bruleed Sweet Potato, Cinnamon, Cajeta Butter 13. | Creamed or Sautéed Spinach 12. |
| House-Cut French Fries, Parsley, Sea Salt 9. | Roasted Wild Mushrooms, Apple Saba 16. |
| Substantial Baked Potato, Aged Cheddar, Bacon 15. | Asparagus Milanese, Farm Egg, Parmesan, White Truffle Balsamic* 14. |
| Decadent Macaroni & Cheese 13. | Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13. |
| Sautéed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11. | Parmesan Cheddar Potato Gratin 16. |

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