

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
 House-Flared Thick-Cut Bacon, Black Pepper, Michigan Maple Syrup, Dark Chocolate 17.
 Lump Blue Crab Cake, Dijon Mustard Sauce 24.
 Baked Clams, Buttery Garlic, Breadcrumbs 19. half dozen 36. dozen
 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 14.
 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.

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

Dry-Aged New York Strip* 65.

38oz Tomahawk Ribeye* 195.

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

Hand-Cut Filet Mignon*

7oz Petite-Cut* 49.

10oz Barrel-Cut* 62.

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.

SEAFOOD

Provisional Fish MP

- Lake Superior Whitefish, Sauteed Spinach, Lemon Butter 40.
 Dover Sole, Crispy Confit Potatoes, Sauteed 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.
 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.
 Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.

- Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 14.
 Creamed or Sauteed Spinach 12.
 Roasted Wild Mushrooms, Apple Saba 16.
 Asparagus Milanese, Farm Egg, Parmesan, White Truffle Balsamic* 14.
 Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.
 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

BROWN DERBY

2 parts Pendelton Rye
1 parts Spiced Honey
1 parts Grapefruit Juice
3 dash Orange Bitters

PROVISIONAL MULE

2 parts 28 Mile Cardamom Infused
Vodka 1 parts Cranberry Puree
.75 parts Lime Juice
.5 parts Blood Orange Liqueur
2 dashes Reagan's Orange Bitters
Top with Ginger Beer

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

THE AVIATOR

2 parts Hendrick's Midsummer Gin
.25 parts Luxardo Maraschino Liqueur
.25 parts Giffard Crème de
Violette Liqueur
5 Muddled Blueberries

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	9.	Lagunitas IPA	9.
Goose Island 312 Wheat	7.	Revolution Fist City	8.
Guinness	9.	Stella Artois	8.

BOTTLES

Allagash White	8.	Lagunitas Little Sumpin' Sumpin' Ale	7.
Amstel Light	7.	Pacifico	7.
Angry Orchard Cider	7.	Revolution Anti-Hero IPA	7.
Buckler	7.	Samuel Adams Boston Lager	7.
Bud Light	6.	Stiegl Radler	7.
Half Acre Daisy Cutter	8.	Two Bros Praire Path Ale	7.
Heineken	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, Grc	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