

FIRST COURSE

Bread Service Available Upon Request

- Fried Chicken for the Table, Chili Bourbon Maple Drizzle 15. / 25.
 Lobster & Avocado, Asparagus, Sauce Louie 24.
 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.
 Lobster Bisque, Maine Lobster Toast, Tarragon Creme Fraiche 16.

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, Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 15.
 Tomato & Sweet Onion Salad, Hook's Gorgonzola 14.
 Beef Tenderloin Salad, Romaine, Red Endive, Matchstick Carrots, Cucumber, Gorgonzola, Creamy Horseradish Dressing 23.
 Pickled Purple Cauliflower, Carrots, Shaved Fennel, Arugula, Candied Pecans, Local Feta 15.
 Shaved Brussels Sprout & Baby Artichoke, Peaches, Asiago, Radish, Sunflower Seed, Citrus 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.
 Chicken Club, Aged Cheddar, Bacon, Tomato, Pesto Aioli, Shredded Iceberg, Dijon, Multigrain Toast 17.
 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.

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| 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. |

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. Chicken Vesuvio Circa 1930 34.
 Tomahawk Colorado Lamb Chops, Merguez Spice, Currant 55. Creekstone Farms Pork Chop, Bacon Apple Chutney, Maple Glaze*

SEAFOOD

Provisional Fish MP.

- Alaskan Halibut, Baby Corn, Tuscan Kale, Roasted Tomato, Corn Bisque, \$42
 No. 1 Yellowfin Tuna, White Asparagus, Broccoli Rabe, Worcestershire Honey Glaze* 42.
 Broiled Wild Salmon, Smoked Chili & Garlic Rub, Summer Beans, Artichokes, Lime Vinaigrette, Cilantro Pesto* \$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

ESCORTS TO THE ABOVE

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