

## FIRST COURSE

Bread Service Available Upon Request

- Fried Chicken for the Table, Chili Bourbon Maple Drizzle 14. / 22.  
 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.  
 Lump Blue Crab & Lobster Cake 24.  
 Traditional Tuna Tartare, Potato Gaufrettes 19.  
 Lobster & Avocado, Asparagus, Sauce Louie 22.  
 Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce  
 } For Two or More }  
 35. per guest

## SECOND COURSE

- Wedge Salad, Baby Iceberg Lettuce, Charred Red Endive, Thick-Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 14.  
 Tuscan Kale & Romaine Caesar, Garlic Croutons, Shaved Parmesan 12.  
 Tomato & Sweet Onion Salad, Hook's Gorgonzola 14.  
 Beef Tenderloin Salad, Romaine, Red Endive, Matchstick Carrots, Cucumber, Gorgonzola, Creamy Horseradish Dressing 21.  
 Classic Cobb Salad, Chicken, Romaine & Iceberg Lettuce, Traditional Garnish, Herb Vinaigrette 18.  
 Pickled Purple Cauliflower, Carrots, Shaved Fennel, Arugula, Candied Pecans, Local Feta 15.  
 Roasted Beets, Blood Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 14.  
 Prime Chopped Salad 17.  
 New England Clam Chowder 11.  
 French Onion Soup, Parmeggiano Crouton 11.  
 Chili, Aged Cheddar, Scallions, Citrus Creme Fraiche 11.

Add to Any Salad: Filet Medallions 14., Broiled Wild Salmon 11., Chicken Breast 7., Thick Cut Bacon 4., Lump Crab 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 24.  
 Dry-Aged Double Cheeseburger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Brioche Bun 18.  
 } Add Thick-Cut Bacon 4. }  
 } Add Farm Egg 3. }  
 Blackened Provisional Fish Sandwich, House Tartar, Lettuce, Tomato, Brioche Bun 17.  
 Crispy Chicken Sandwich, Garlic Aioli, Tomato, Kosher Dill Pickle 16.  
 Add Thick-Cut Bacon 4.  
 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 21.

## 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

59. per guest

### Dry-Aged Bone-In Kansas City Strip 65.

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

Dry-Aged Bone-In Ribeye 68.

Dry-Aged New York Strip 58.

Hand-Cut Filet Mignon

Petit-Cut 39.

Barrel-Cut 55.

Bone-In 68.

Add Cold Water Lobster Tail To Any Of The Above 35

## ADDITIONAL OPTIONS

- Tomahawk Colorado Lamb Chops, Cabernet Molasses 52.  
 Chicken Vesuvio Circa 1930 29.  
 Maple-Glazed Double-Cut Duroc Boar Chop, Apple Bacon Chutney 42.

## SEAFOOD

- Provisional Fish 39.  
 Chilean Sea Bass, Summer Ratatouille, Basil Pesto 42.  
 No. 1 Yellowfin Tuna, Broccoli Rabe, Worcestershire Honey Glaze 38.  
 Broiled Wild Salmon, Braised Rainbow Swiss Chard, Sherry Reduction, Smoked Mustard Glaze 34.  
 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. Charred Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.  
 Bruiled Sweet Potato, Cinnamon, Cajeta Butter 12. Creamed Spinach 12.  
 House-Cut French Fries, Parsley, Sea Salt 8. Sauteed Spinach 11.  
 Substantial Baked Potato, Hook's Aged Cheddar, Sauteed Wild Mushrooms, Demi Glace 14.  
 Creme Fraiche, Thick-Cut Bacon 14. Onion Rings 9.  
 Decadent Macaroni & Cheese 12. Grilled Asparagus 11.  
 Purple Cauliflower Au Gratin 14. Charred Sweet Corn, Parmesan Cream, Lime,  
 Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11. Queso Fresco, Cilantro 12.