

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, Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 14.
 Prime Chopped Salad 17.
 New England Clam Chowder 11.
 French Onion Soup, Parmigiano 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 Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Brioche Bun 18.
 } Add Thick-Cut Bacon 4. }
 } Add Farm Egg 3. }
 Blackened Grouper 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 69.

Dry-Aged New York Strip 59.

Hand-Cut Filet Mignon

6oz Petite-Cut 42.

10oz Barrel-Cut 59.

16oz Bone-In 68.

Add Cold Water Lobster Tail To Any Of The Above 35

ADDITIONAL OPTIONS

- Tomahawk Colorado Lamb Chops, Red Ver Jus, Grapes, Roasted Garlic 52.
 Chicken Vesuvio Circa 1930 29.
 Creekstone Pork Porterhouse, Chestnut Puree, Roasted Root Vegetables, Pork Demi 42.

SEAFOOD

Provisional Fish 39.

Chilean Sea Bass, Butternut Squash Risotto, Balsamic Reduction 42.

No. 1 Yellowfin Tuna, Broccoli Rabe, Worcestershire Honey Glaze 38.

Broiled Wild Salmon, Pastrami Seasoned, Mille Iles Buerre Blanc, Pumpnickel Crostini 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.
 Brûléed Sweet Potato, Cinnamon, Cajeta Butter 12. Creamed Spinach 12.
 House-Cut French Fries, Parsley, Sea Salt 8. 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. Grilled Asparagus 11.
 Sautéed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11. Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 12.