

FIRST COURSE

Bread Service Available Upon Request

- Lobster & Avocado, Asparagus, Sauce Louie 24.
 Fried Chicken for the Table, Chili Bourbon Maple Drizzle 15. / 25.
 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 14.
 French Onion Soup, Parmigiano Crouton 12.
 Lobster Bisque, Maine Lobster Toast, Tarragon Creme Fraiche 16.

SALADS

- Lump Crab Caesar, Tuscan Kale, Romaine, Garlic Croutons, Shaved Parmesan 19.
 Wedge Salad, Baby Iceberg Lettuce, Charred Red Endive, Thick Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 15.
 Tomato & Sweet Onion Salad, Hook's Gorgonzola 14.
 Pickled Purple Cauliflower, Carrots, Shaved Fennel, Arugula, Candied Pecans, Local Feta 15.
 Shaved Brussels Sprout Salad, Arugula, Asiago, Sunflower Seed, Asian Pear, Radish, Maple Vinaigrette 15.
 Roasted Beets, Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 15.
 Prime Chopped Salad 17.

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
 59. per guest

Dry-Aged Bone-In Kansas City Strip 68.

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

Dry-Aged Bone-In Ribeye 72.

Dry-Aged New York Strip 64.

Hand-Cut Filet Mignon

6oz Petite-Cut 42.

10oz Barrel-Cut 59.

16oz Bone-In 69.

Add Cold Water Lobster Tail To Any Of The Above 35.

Slow-Roasted Bone-In Prime Rib, Roasting Jus, House Horseradish 72.

Limited Availability.

ADDITIONAL OPTIONS

- Tomahawk Colorado Lamb Chops, Merguez Spice, Currant 55.
 Blackened Cauliflower "Steak," Roasted Garlic 24.
 Chicken Vesuvio Circa 1930 29.
 Dry-Aged Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Brioche Bun 18.
 } Add Thick-Cut Bacon 4. }
 } Add Farm Egg 3. }
 Creekstone Farms Pork Chop, Bacon Apple Chutney, Maple Glaze 45.

SEAFOOD

Provisional Fish 42.

- Chilean Sea Bass, Butternut Squash Risotto, Apple Saba 42.
 No. 1 Yellowfin Tuna, White Asparagus, Broccoli Rabe, Worcestershire Honey Glaze 42.
 Broiled Wild Salmon, Sauteed Tuscan Kale, Honeycrisp Apples, Dill Beurre Blanc 37.
 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.
 Brûléed Sweet Potato, Cinnamon, Cajeta Butter 13.
 House-Cut French Fries, Parsley, Sea Salt 8.
 Substantial Baked Potato, Aged Cheddar, Bacon 14.
 Decadent Macaroni & Cheese 12.
 Purple Cauliflower Au Gratin 14.
 Blue Cheese Potato Au Gratin 14.
 Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.
 Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.
 Creamed or Sauteed Spinach 12.
 Sauteed Wild Mushrooms, Demi Glace 14.
 Onion Rings 9.
 Grilled Asparagus 12.
 Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.