LUNCH - WINTER 2020

BILL OF FARE

FIRST COURSE
Bread Service Available Upon Request

Fried Chicken for the Table, Chili Bourbon Maple Drizzle 15. / 23.

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.

Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce

For Two or More

29. per guest

SECOND COURSE

SOUPS

New England Clam Chowder 12.

French Onion Soup, Parmigiano Crouton 12.

Butternut Squash Soup, Toasted Pumpkin Seed 12.

SALADS

Classic Cobb Salad, Chicken, Romaine & Iceberg Lettuce, Traditional Garnish, Herb Vinaigrette 19.


Tuscan Kale & Romaine Caesar, Garlic Parmesan Breadcrumbs, Shaved Parmesan 12.

Roasted Beets, Spiced Feta, Shaved Fennel, Frisee, Greek Vinaigrette 15.

Beef Tenderloin Salad, Romaine, Red Endive, Matchstick Carrots, Cucumber, Gorgonzola, Creamy Horseradish Dressing 23.

Radicchio Salad, Arugula, Smoked Almonds, Pumpernickel Croutons, Asiago, Persimmon, Green Goddess Dressing 14.

Shaved Brussels Sprouts, Butternut Squash, Wild Rice, Fresno Chilis, Ricotta Salata, Tahini Vinaigrette 15.

Prime Chopped Salad, Thic. Cut Bacon, Blue Cheese, Pepperoncini, Red Onion 17.


THIRD COURSE

SANDWICHES


Blackened Florida Grouper Sandwich, House Tartar, Lettuce, Tomato, Brioche Bun 18.

Crispy Chicken Sandwich, Roasted Garlic, Tomato, Kosher Pickle 17.

Creekstone Farms Cheeseesteak, Shaved Ribeye, Caramelized Onion, Roasted Garlic, White American Cheese 18.

Add Roasted Wild Mushrooms 2. Roll Peppers 2.


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 4. For Two or More 62. per guest 4.

Dry-Aged Bone-In Kansas City Strip 69.

A-5 Miyazaki NY Strip 95.

30oz Tomahawk Ribeye 195.

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

Accessories

Pepperoncini, Parmesan, Horseradish, Blue Cheese 4.

ADDITIONAL OPTIONS


Tomahawk Colorado Lamb Chops, Butter Beans, Dill-Tomato Sauce, Lamb Jus 55.

Creekstone Farms Pork Chop, Vanilla Cinnamon Roasted Apples, Apple Cider Demi 45.

SEAFOOD

 Provisional Fish MP

Pan Seared Scallops, Squid Ink Risotto, Roasted Heirloom Tomato, Wild Mushroom, Black Truffle* 45.

No.1 Yellowfin Tuna, White Asparagus, Broccoli Rabe, Worcestershire Honey Glaze 42.

Broiled Wild Salmon, Maple Mustard Glaze, Roasted Swiss Chard, Farro, Butternut Squash 38.

Alaskan King Crab Legs 1 pound / 1.5 pound MP 25.

Presented Chilled with Meyer Lemon Mustard Sauce 15.

Quickly Steamed with Grass-Fed Drawn Butter 5.

Colossal Australian Lobster Tail, 24oz, Drawn Butter, Mustard Aoli 95.

ESCORTS TO THE ABOVE


Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.

Creamed or Sauteed Spinach 11.


Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.