

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 12.
 French Onion Soup, Parmigiano Crouton 12.
 Lobster Bisque, Maine Lobster Toast, Tarragon Creme Fraiche 16.

SALADS

- Lump Crab Caesar, Tuscan Kale, Romaine, Garlic Parmesan Breadcrumbs, 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 & Baby Artichoke, Peaches, Asiago, Radish, Sunflower Seed, Citrus Vinaigrette 15.
 Roasted Beets, Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 15.
 Prime Chopped Salad, Thick Cut Bacon, Blue Cheese, Pepperoncini, Red Onion 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
 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.

Dry-Aged Bone-In Ribeye* 72.

Dry-Aged New York Strip* 65.

A-5 Miyazaki NY Strip 95.

Hand-Cut Filet Mignon*

7oz Petite-Cut* 49.

10oz Barrel-Cut* 62.

16oz Bone-In* 72.

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

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

Limited Availability.

Accessories

Peppercorn, Parmesan, Horseradish, Blue Cheese 4.

ADDITIONAL OPTIONS

- Tomahawk Colorado Lamb Chops, Merguez Spice, Currant* 55.
 Blackened Cauliflower "Steak," Roasted Garlic 24.
 Chicken Vesuvio Circa 1930 34.
 Dry-Aged Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Brioche Bun* 19.
 } Add Thick-Cut Bacon 4. }
 } Add Farm Egg 3. }
 Creekstone Farms Pork Chop, Bacon Apple Chutney, Maple Glaze* 45.

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