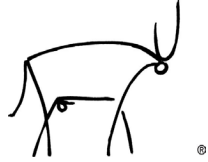


ONE



PRIME

General Manager - Brandon Wolf

Chef - Clayton Wynia

STARTERS

Jumbo Shrimp Cocktail <i>bloody mary cocktail sauce, celery leaf salad</i>	\$20.99	*Chilled Oysters on the Half Shell <i>lemon, cocktail sauce, mignonette</i>	\$25.99
Chilled Seafood Platter <i>lobster, shrimp, *oysters, crab louie, smoked salmon tartar</i>	\$99.99	Calamari <i>Point Judith calamari, flash fried, saffron aioli</i>	\$23.99
Cheese Plate <i>showcasing the finest Wisconsin cheeses with nuts, preserves, vegetables, and crackers</i>	\$22.99	*Champagne Scallops <i>champagne & leek cream, caviar</i>	\$28.99
Lump Blue Crab & Lobster Cakes <i>roasted red pepper coulis, basil oil, baby green salad, fried leeks</i>	\$26.99	*Lollipop Lamb Chops <i>marinated & grilled, green salad, chimichurri, goat cheese</i>	\$25.99
Lobster Bites <i>Maine lobster tail, asparagus, breaded & fried, spicy aioli</i>	\$24.99	Beef Tartar <i>*beef tenderloin, caper-mustard dressing, radish, chives, housemade potato chips</i>	\$21.99
		Deviled Eggs <i>red king crab, caviar, chives</i>	\$27.99

SOUP + SALAD

Maine Lobster Bisque <i>fresh Maine lobster, brandy, cream, sherry</i>	\$15.99	French Onion Soup <i>rich housemade beef broth, caramelized sweet onions, baguette, gruyere, Parmesan</i>	\$14.99
House Salad <i>sherry vinaigrette, goat cheese, walnuts, apple chips</i>	\$13.99	Caesar Salad <i>housemade dressing, radicchio, croutons, Parmesan</i>	\$14.99
Chopped BLT Wedge <i>bacon lardons, heirloom tomatoes, Wisconsin blue, chives, avocado</i>	\$16.99	Beet Salad <i>greens, avocado, tomato, herb goat cheese cream, hazelnuts, white balsamic dressing</i>	\$15.99

PRIME STEAK

CLASSIC

*Filet Mignon <i>lean and extremely tender, 7 oz / 10 oz</i>	\$59.99 / \$69.99
*USDA Prime Ribeye, 18 oz <i>hand cut</i>	\$68.99
*New York Strip, 16 oz <i>roasted garlic, herbs, brown butter</i>	\$71.99
*Porterhouse, 36 oz <i>filet and NY strip, cooked on the bone service for 2</i>	\$145.99

SPECIALTY

*Dry Aged New York Strip, 14 oz <i>This cut benefits the most from extended aging. Here we feature 55-60 days to improve flavor and maximize tenderness</i>	\$69.99
*Beef Wellington <i>mushroom duxelles, goose liver pate, puff pastry, cabernet demi glace</i>	\$62.99
*Wagyu Ribeye, 16 oz <i>Australian, BMS score 8/9</i>	\$99.99
*Wagyu Tomahawk, 30 oz <i>domestic, BMS score 6/7</i>	\$159.99
Surf & Turf <i>*6 oz filet mignon, 6 oz South African lobster tail</i>	\$79.99

SAUCES Béarnaise - Cabernet Demi Glace - Blue Cheese + Bourbon Cream - Cognac Peppercorn \$4.99

 ADD-ONS Shrimp \$14.00 - Oscar Style \$15.00 - *Seared Scallops \$19.00
 Crab & Lobster Cake \$17.00 - Bone Marrow \$16.00 - Lobster Tail \$18.00 - King Crab \$39.99

*Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.

THE BEST OF THE REST

*Duroc Pork Chops <i>brandy, orange, & cherry glaze</i>	\$41.99
*Rack of Lamb <i>garlic, herbs, + dijon marinated, roasted & carved, salsa verde, cabernet demi glace</i>	\$54.99
One Prime Roasted Chicken <i>Chef prepared half chicken, mushroom & leek cream</i>	\$38.99

FROM THE SEA

Twin Lobster Tails <i>6 oz South African tails, broiled, lemon, butter</i>	\$69.99
Salmon Oscar <i>*grilled North Atlantic salmon, lobster, asparagus, bearnaise</i>	\$44.99
*Seared Jumbo Scallops <i>champagne & leek cream, caviar</i>	\$59.99
Dover Sole <i>sauteed, deboned tableside, lemon butter</i>	\$69.99
Red King Crab <i>20 oz, lemon, butter</i>	\$174.99
Chilean Seabass <i>8 oz, miso marinated, ginger soy & wasabi sauces</i>	\$54.99
Walleye <i>champagne lobster sauce, shaved asparagus salad</i>	\$40.99

ACCOMPANIMENTS

POTATOES

Au Gratin <i>leeks, cream, Wisconsin cheddar</i>	\$14.99
Whipped Potatoes <i>cream, butter, salt, pepper, chives</i>	\$13.99
Twice Baked Potato <i>stuffed with the finest Wisconsin cheeses</i>	\$14.99
French Fries	\$12.99
Smashed Baby Potatoes <i>crispy pan fried potatoes, truffle fonduta</i>	\$14.99
Lobster Gnocchi <i>hand made potato dumplings, lobster, cognac truffle cream</i>	\$34.99
Bone Marrow Pie <i>roasted root vegetables, rosemary duchess potatoes</i>	\$23.99

OTHER SIDES

Mushrooms <i>garlic, shallots, sherry, butter</i>	\$13.99
Asparagus <i>salsa verde, lemon butter, baby arugula, Parmesan</i>	\$14.99
Broccoli <i>pan roasted, miso butter</i>	\$13.99
Macaroni & Cheese <i>Wisconsin cheddar, crispy breadcrumbs</i>	\$13.99
Brussels Sprouts <i>slab bacon, honey mustard sauce</i>	\$13.99
Creamed Corn <i>jalapeno cream</i>	\$12.99
Mushroom Risotto <i>Porcini mushrooms, aged Parmesan</i>	\$18.99

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