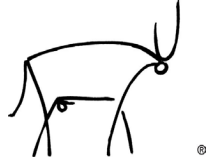


ONE



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 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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COCKTAILS

CLASSICS

THE ONE PRIME MANHATTAN

Elijah Craig Small Batch Bourbon
Carpano "Antica Formula" sweet vermouth
Angostura bitters | Lazzaroni cherry

THE ONE PRIME OLD FASHIONED

Woodford Reserve Bourbon | Demerara syrup
Angostura bitters | orange peel
(make it Wisco-style with Brandy)

THE ONE PRIME MARTINI

Hendricks Gin | Lillet Blanc | orange bitters | lemon peel

THE ONE PRIME ESPRESSO MARTINI

Tenhead Vodka | Stateline coffee liqueur
espresso | simple

SEASONAL

ONE PRIME SPECIALITY SOUR

Buffalo Trace Bourbon | lemon juice
orange simple | Dash fee foam

LOVE POTION

Wheatley Vodka | Chambord | Pama
lemon juice | raspberry syrup | Prosecco

SMOKEY STAIRWELL

Vida Mezcal | Nocino Walnut Liqueur | Amaro
Montenegro lemon juice | Demerara syrup | molasses
bitters

TANGY TANGERINE

New Amsterdam Vodka | tangerine juice
hot honey simple | lime juice | orange bitters | Tajin rim

VIOLET BLOOM

Empress Gin | Comtesse | St. Germaine | soda
Creme de Violette | cranberry juice

GINGER PALOMA

Corazon Blanco Tequila | lime juice | grapefruit juice
grapefruit soda | Domaine de Canton

BADGER RED

Corazon Blanco Tequila | Aperol | Cointreau | Pama
lime juice | cherry syrup

FEATURED

SMOKED ONE PRIME OLD FASHIONED

Woodford Reserve Bourbon | Demerara syrup
Angostura bitters | orange peel
(make it Wisco-style with Brandy)

15

CUCUMBER LIME THYME

muddled cucumber & thyme | lime juice simple | Q Tonic

KEY LIME

coconut milk | lime & pineapple juices | maple syrup

ROSEMARY BERRY

REAL Blueberry Puree | rosemary simple
lemon juice | soda

NA SPRITZ

Lyre's Italian Spritz | Lyre's Classico N/A Sparkling | soda

BEER

DRAFT

SPOTTED COW

Farmhouse Ale, New Glarus Brewing Co.

14

FANTASY FACTORY

IPA, Karben4

14

WISCONSIN AMBER

Amber, Capital Brewery

GOOD OLD POTOSI

Blonde Ale, Potosi Brewing Co.

14

BOTTLES & CANS

CRAFTED CLOSE TO HOME

CAPITAL BREWING SUPPER CLUB

LAKE LOUIE KISS THE LIPS

NEW GLARUS TWO WOMEN

POTOSI SNAKE HALLOW IPA

TREOW BARN SWALLOW DRY CIDER

NOT LOCAL, STILL LEGENDARY

BUDWEISER

HEINEKEN

STELLA ARTOIS

SAM ADAMS BOSTON LAGER

BUD LIGHT

COORS LIGHT

BELLS TWO HEARTED IPA

SAM ADAMS JUST A HAZE

BLUE MOON

GUINNESS

HEINEKEN 0.0

10

10

10

10

16oz | 22oz

7 | 9.75

7 | 9.75

7 | 9.75

7 | 9.75

6.25

6.25

8.95

6.25

8.95

5.25

6.25

5.75

6.25

5.25

5.25

6.25

6.25

6.25

6.95

6.25

17

DECADENT DESSERTS

Bananas Foster Bread Pudding <i>banana-brown sugar bread pudding, rum caramel, banana brulée, vanilla gelato, crispy plantain</i>	12.99
Crème Brûlée <i>vanilla bean custard, sugar crust, exotic fruit</i>	11.99
Candy Bar Bomb <i>chocolate brownie, peanut butter mousse, caramel filling, peanut pretzel crunch</i>	13.99
Carrot Cake <i>tres leches soak, caramel, crispy carrots</i>	12.99
Espresso Martini Cheesecake <i>Oreo cookie crust, espresso chocolate sauce, chocolate covered espresso beans</i>	12.99
Warm Chocolate Cake <i>molten center, pistachio tuile, strawberry powder</i>	12.99
Opera Cake <i>7 layers, almond sponge, ganache, raspberry & espresso buttercreams, chocolate glaze</i>	13.99
Affogato <i>vanilla gelato, crispy pearls, espresso</i>	9.99

AFTER DINNER BEVERAGES

Coffee	3.95
Espresso	4.25
Latte	5.50
Cappuccino	6.50