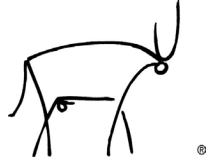


ONE



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

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

FROM THE SEA

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

ACCOMPANIMENTS

POTATOES

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

OTHER SIDES

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

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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
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

COCKTAILS

CLASSICS

THE ONE PRIME MANHATTAN 17

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

THE ONE PRIME OLD FASHIONED 17

Woodford Reserve Bourbon | Demerara syrup
Angostura bitters

THE ONE PRIME WISCO OLD FASHIONED 15

Korbel Brandy | Angostura bitters | muddled fruit | simple

THE ONE PRIME MARTINI 16

Hendricks Gin | Lillet Blanc | orange bitters

THE ONE PRIME ESPRESSO MARTINI 16

Tenhead Vodka | Borghetti coffee liqueur
espresso | simple

THE ONE PRIME SPECIALITY SOUR 14

Elijah Craig Small Batch Bourbon | lemon juice
orange simple | Dash fee foam

SEASONAL

LOVE POTION 16

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

SMOKEY STAIRWELL 16

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

TANGY TANGERINE 14

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

VIOLET BLOOM 16

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

GINGER PALOMA 16

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

FEATURED

SMOKED ONE PRIME OLD FASHIONED 18

Woodford Reserve Bourbon | Demerara syrup
Angostura bitters

SMOKED ONE PRIME WISCO OLD FASHIONED 16

Korbel Brandy | Angostura bitters | muddled fruit | simple

NA COCKTAILS

CUCUMBER LIME THYME 10

muddled cucumber & thyme | lime juice | simple | Q Tonic

KEY LIME 10

coconut milk | lime & pineapple juices | maple syrup

ROSEMARY BERRY 10

REAL Blueberry Puree | rosemary simple
lemon juice | soda

NA SPRITZ 10

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

BEER

DRAFT

SPOTTED COW 16oz | 22oz

Farmhouse Ale, New Glarus Brewing Co. 7 | 9.75

FANTASY FACTORY 7 | 9.75

IPA, Karben4

GOOD OLD POTOSI 7 | 9.75

Blonde Ale, Potosi Brewing Co.

ASK YOUR SERVER ABOUT OUR ROTATING DRAFT

BOTTLES & CANS

CRAFTED CLOSE TO HOME

POTOSI SNAKE HOLLOW IPA 6.25

CENTRAL WATERS MUDPUDDY 6.25

NEW GLARUS MOON MAN 8.95

NOT LOCAL, STILL LEGENDARY

BUDWEISER 5.25

HEINEKEN 6.25

STELLA ARTOIS 5.75

SAM ADAMS BOSTON LAGER 6.25

BUD LIGHT 5.25

COORS LIGHT 5.25

MILLER LITE 5.25

MICHELOB ULTRA 5.75

BELLS TWO HEARTED IPA 6.25

SIERRA NEVADA HAZY LITTLE THING 6.25

BLUE MOON 6.25

GUINNESS 6.95

HEINEKEN 0.0 6.25

WINE LIST

BY THE GLASS

RED WINE GLASS POUR SELECTIONS

	<i>glass bottle</i>
101 DAVIS BYNUM PINOT NOIR <i>Russian River Valley</i>	21.25 80
102 BODEGA CUARTO DOMINIO 'CHENTO' MALBEC <i>Mendoza</i>	16 60
103 DUCKHORN MERLOT <i>Napa Valley</i>	38.50 149
104 COMTESSE DE MALET ROQUEFORT BORDEAUX <i>Bordeaux</i>	13 47
111 DOMAINE LES CARMELS 'LES CAPRICES' BORDEAUX BLEND <i>Bordeaux</i>	16.50 62
109 NEYERS RED RHONE BLEND <i>Sage Canyon</i>	28.50 109
110 LUIGI RIGHETTI AMARONE <i>Valpolicella</i>	27.75 106
105 CHARLES WOODSON 'INTERCEPT' CABERNET SAUVIGNON <i>Paso Robles</i>	17 64
106 JOEL GOTT '815' CABERNET SAUVIGNON <i>California</i>	17.50 65
107 BLACK STALLION CABERNET SAUVIGNON <i>Napa Valley</i>	23 88
108 JUSTIN CABERNET SAUVIGNON <i>Paso Robles</i>	24.75 94
488 ORIN SWIFT '8 YEARS IN THE DESERT' ZINFANDEL <i>California</i>	31.50 122

WHITE WINE GLASS POUR SELECTIONS

	<i>glass bottle</i>
201 NICHOLAS FEUILLATTE 'RESERVE EXCLUSIVE' BRUT CHAMPAGNE <i>Champagne</i>	33.75 131
202 LA MARCA PROSECCO <i>Veneto</i>	11.50 41
112 GRATIEN & MEYER 'BRUT ROSE' CREMANT DE LOIRE <i>Cremant de Loire</i>	13.25 49
203 BABICH 'BLACK LABEL' SAUVIGNON BLANC <i>Marlborough</i>	13.25 49
204 SCHLOSS VOLLRADS 'FEINHERB' KABINETT RIESLING <i>Rheingau</i>	21.25 80
205 MASO CANALI PINOT GRIGIO <i>Trentino</i>	12.50 45
206 LOUIS JADOT CHABLIS <i>Chablis</i>	22.25 84
207 CAKEBREAD CELLARS CHARDONNAY <i>Napa Valley</i>	31.75 123
208 SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' CHARDONNAY <i>Russian River Valley</i>	20.75 79
210 CLINE CELLARS 'HAT STRAP' CHARDONNAY <i>Napa Valley</i>	18 68
209 WENTE RIVA RANCH CHARDONNAY <i>Napa Valley</i>	15 55