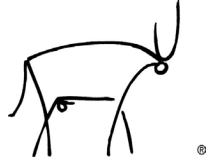


ONE



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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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 PRIME MANHATTAN**
Elijah Craig Small Batch Bourbon
Carpano "Antica Formula" sweet vermouth
Angostura bitters
- THE PRIME OLD FASHIONED**
Woodford Reserve Bourbon | Demerara syrup
Angostura bitters
- THE PRIME WISCO OLD FASHIONED**
Korbel Brandy | Angostura bitters | muddled fruit | simple
- THE PRIME MARTINI**
Wheatley Vodka | olive juice
- THE PRIME ESPRESSO MARTINI**
Tenhead Vodka | Borghetti coffee liqueur | espresso | simple
- THE PRIME SPECIALITY SOUR**
Elijah Craig Small Batch Bourbon | lemon juice
orange simple | Dash fee foam

MOCKTAILS

- 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 | lemon juice | simple
Lyre's Classico N/A Sparkling | soda

SEASONAL

- LOVE POTION** 17
Wheatley Vodka | Chambord | Pama
lemon juice | raspberry syrup | Prosecco
- THE DIPLOMAT** 17
Four Roses Bourbon | Courvoiser VS | lemon juice
orange juice | agave
- VIOLET BLOSSOM** 16
Empress Indigo Gin | St. Germain | Creme de Violette
lime juice | agave
- PINEAPPLE ISLE** 17
Planteray 3 Stars Rum | Pama | pineapple juice | vanilla
- HUGO SPRITZ** 17
St. Germain | lemon juice | Prosecco | soda
- DESERT OASIS** 16
Corazon Blanco Tequila | Montelobos Mezcal | lime juice
pineapple juice | muddled cucumber | Q Ginger Beer
- HAMPTON'S LEMON DROP** 15
Hibiscus infused Tenhead Vodka | Limoncello
orange liqueur | lemon juice | simple
- WHISKEY GRASSHOPPER** 16
Four Roses Bourbon | Tippy Cow Vanilla
Creme de Menthe | Creme de Cacao

FEATURED

- SMOKED PRIME OLD FASHIONED** 18
Woodford Reserve Bourbon | Demerara syrup
Angostura bitters
- SMOKED PRIME WISCO OLD FASHIONED** 16
Korbel Brandy | Angostura bitters | muddled fruit | simple
- RED SANGRIA** 14
house recipe

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.

BOTTLES & CANS

- POTOSI SNAKE HOLLOW IPA** 6.25
- CENTRAL WATERS MUDPUPPY** 6.25
- NEW GLARUS MOON MAN** 8.95
- 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