



## RAW BAR

**OYSTERS (4 VARIETIES) 18/45**  
champagne mignonette / cocktail sauce /  
umami sauce (qty 4 or 12)

**SHRIMP COCKTAIL 35**  
cocktail sauce / grilled lemon (qty 6)

**ALASKAN KING CRAB 42/78**  
clarified butter / mustard sauce (1/2 lb. or 1 lb.)

### PROPER PLATEAU

85 per guest

oysters / lobster / shrimp cocktail /  
king salmon tartare / king crab / tuna poke /  
champagne mignonette / cocktail sauce /  
mustard sauce / umami sauce

## RAW SPECIALTIES

**HAMACHI CRUDO 20**  
orange purée / red onion /  
arbol chili / honeycomb / grapefruit

**KING SALMON TARTARE 18**  
smoked olive oil / brined onion / hard-cooked egg /  
chive / lemon zest / steelhead roe

**BIGEYE TUNA POKE 24**  
sesame / soy / avocado / scallion /  
macadamia nut / jalapeño / cucumber / nori

**DRY AGED STEAK TARTARE 21**  
parsley / cipollini onion / cured egg yolk /  
grilled semolina bread

## CAVIAR BY CAVIAR RUSSE

served with yukon gold latkes /  
deviled egg purée / crème fraîche /  
caper / red onion / chive

## APPETIZERS

**FOIE GRAS TORCHON 22**  
peychaud's double cream / pistachio /  
strawberry jam / sea salt / thai basil / brioche

**ZUCCHINI + EGGPLANT CHIPS 16**  
tzatziki / kasseri cheese

**ROASTED BONE MARROW 21**  
short rib / red pearl onion /  
salsa verde /grilled semolina bread

**COAL GRILLED OYSTERS 18/45**  
seaweed / preserved lemon butter (qty 4 or 12)

**POTATO AGNOLOTTI 19**  
black pepper / lemon /  
crème fraîche / smoked trout roe

**OCTOPUS 18**  
hummus / olive oil / brined onion /  
charred lemon / pita

## SALADS

**CAESAR 15**  
romaine leaves / pecorino romano /  
semolina crouton /  
white anchovy / caesar

**P+P LOUIE 29**  
king crab / butter bibb lettuce /  
cured yolk / tomato / asparagus /  
avocado / poppy seed dressing

**WEDGE 17**  
iceberg / tomato / red onion /  
bacon / point Reyes blue cheese /  
buttermilk dressing / sherry gastrique

**COAL FIRED BEET 18**  
watercress / chèvre / fuji apple /  
honeycomb / beet purée /  
pistachio orange vinaigrette

**TOMATO 16**  
sweet corn / cucumber / radish /  
basil / perlini mozzarella /  
preserved lemon vinaigrette

**SELECT GOLDEN OSETRA 1 oz 275**

**CLASSIC OSETRA 1 oz 195**

**CASPIAN SEA STERLET 1 oz 145**

**SMOKED STEELHEAD TROUT 1 oz 45**

## USDA PRIME STEAKS + CHOPS

DRY AGED IN HOUSE (MINIMUM 28 DAYS)

**PORTERHOUSE 89/159**  
24 oz or 42 oz

**TOMAHAWK RIBEYE 135**  
32 oz

**KANSAS CITY STRIP 69**  
18 oz

**NEW YORK STRIP 56**  
14 oz

**14 DAY DRY AGED LAMB CHOPS 65**  
two double-bone chops

## BUTCHER'S SELECTS

**FILET MIGNON 42**  
8 oz

**AMERICAN WAGYU FILET MIGNON 60**  
7 oz

**HERITAGE BERKSHIRE  
BONE-IN PORK CHOP 39**  
20 oz

**JAPANESE (MIYAZAKI)  
A-5 WAGYU STRIP 85 / 159**  
3 oz or 6 oz

WE DO NOT GUARANTEE STEAKS ORDERED  
"MEDIUM WELL" OR ABOVE

DRY AGED STEAKS AVAILABLE "TO GO" AT  
THE BUTCHER COUNTER

## ACCESSORIES

**BACON + EGGS 12**  
neuske's hand-cut bacon /  
soft poached egg / black salt

**FOIE GRAS "SALT" 16**

**LOBSTER CLAWS 30**  
wood fired / roasted garlic ash butter

**POINT REYES BLUE CHEESE 7**

**OSCAR 30**  
king crab / asparagus / béarnaise

**SHAVED TRUFFLES MP**  
seasonal selection

## ENTRÉES

SERVED A LA CARTE,  
UNLESS OTHERWISE NOTED

**WHOLE DOVER SOLE A LA MEUNIÈRE 52**  
caper / parsley / lemon / brown butter

**SCALLOPS 39**  
cauliflower / sweet corn / peas /  
chanterelle mushrooms /  
preserved lemon vinaigrette

**ORA KING SALMON 37**  
peruvian potato / smoked yogurt /  
radish / cucumber / pear / dill

**HALIBUT 46**  
sunchoke purée / fennel /  
hazelnut dukkah / chervil / olive oil

**7 DAY DRY AGED DUCK 65**  
a l'orange (served whole)

**FRIED CHICKEN 23/39**  
buttermilk brined / pressure fried (half or whole)

## PRIME + PROPER BURGER

**DRY AGED BUTCHER'S GRIND 29**  
'french onion soup' onions /  
beeher's flagship cheddar / zip mayonnaise /  
pickled mustard seed / sourdough bun

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## SAUCES + BUTTERS

**PROPER STEAK SAUCE 5**

**BÉARNAISE 5**

**ROASTED GARLIC ASH BUTTER 5**

**PORCINI CARAWAY BUTTER 4**

**WHITE ANCHOVY HERB BUTTER 4**

**WHIPPED GARLIC 4**

## SIDES

**ASPARAGUS 14**  
sauce gribiche / lardo

**WHOLE CAULIFLOWER 20**  
espelette pepper / garlic tahini /  
preserved lemon

**GRILLED SWISS CHARD +  
SPINACH GRATIN 15**  
pecorino romano / rye

**WOOD FIRED NAPA CABBAGE 13**  
cilantro / jalapeño / ginger / garlic

**MAC + CHEESE 19**  
gruyere / reserve cheddar / torchio pasta

**CARROTS 13**  
pistachio / orange honey

**MAITAKE MUSHROOMS 18**  
fire roasted / italian salsa verde

**CORN CRÈME BRÛLÉE 9**  
roasted sweet corn custard / turbinado sugar

**ONION RINGS 12**  
horseradish mustard sauce

## POTATOES

**ASH ROASTED 9**  
house cultured butter / fleur de sel

**POMMES FRITES 11**  
bone marrow aioli

**POMMES PAVE 13**  
chive / crème fraîche

**POMMES PURÉE 11**  
de robuchon

**PROPER HASH BROWN 13**  
sweet leeks / sunny side up egg / black salt

**SWEET POTATO GNOCCHI 13**  
thyme / tuscan kale / pecorino romano

Gluten-free, Vegan & Vegetarian options  
available, please ask your server.

Ask your server about menu items that are  
cooked to order or served raw.

Consuming raw or undercooked meats,  
seafood, shellfish or eggs may increase your  
risk of food borne illness.