



RAW BAR

OYSTERS (4 VARIETIES)

champagne mignonette / cocktail sauce /
umami sauce (qty 5 or 10)

SHRIMP COCKTAIL

cocktail sauce / grilled lemon (price per or qty 6)

ALASKAN KING CRAB

clarified butter / mustard sauce (1/2 lb. or 1 lb.)

PROPER PLATEAU

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

RAW SPECIALTIES

HAMACHI CRUDO

orange purée / red onion /
arbol chili / honeycomb / grapefruit

KING SALMON TARTARE

smoked olive oil / brined onion / hard-cooked egg /
chive / lemon zest / steelhead roe

BIGEYE TUNA POKE

sesame / soy / avocado / scallion /
macadamia nut / jalapeño / cucumber / nori

DRY AGED STEAK TARTARE

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

peychaud's double cream / pistachio /
strawberry jam / sea salt / thai basil / brioche

ZUCCHINI + EGGPLANT CHIPS

tzatziki / kasseri cheese

ROASTED BONE MARROW

short rib / red pearl onion /
salsa verde /grilled semolina bread

COAL GRILLED OYSTERS

seaweed / preserved lemon butter (qty 5 or 10)

POTATO AGNOLOTTI

black pepper / lemon /
crème fraîche / smoked trout roe

OCTOPUS

hummus / olive oil / brined onion /
charred lemon / pita

SALADS

CAESAR

romaine leaves / pecorino romano /
semolina crouton /
white anchovy / caesar

P+P LOUIE

king crab / butter bibb lettuce /
cured yolk / tomato / asparagus /
avocado / poppy seed dressing

WEDGE

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

COAL FIRED BEET

watercress / chèvre / fuji apple /
honeycomb / beet purée /
pistachio orange vinaigrette

TOMATO

sweet corn / cucumber / radish /
basil / perlini mozzarella /
preserved lemon vinaigrette

USDA PRIME STEAKS + CHOPS

DRY AGED IN HOUSE (MINIMUM 28 DAYS)

PORTERHOUSE

24 oz or 42 oz

TOMAHAWK RIBEYE

32 oz

KANSAS CITY STRIP

18 oz

NEW YORK STRIP

14 oz

14 DAY DRY AGED LAMB CHOPS

two double-bone chops

BUTCHER'S SELECTS

CREEKSTONE FARMS FILET MIGNON

8 oz

AMERICAN WAGYU FILET MIGNON

7 oz

HERITAGE BERKSHIRE BONE-IN PORK CHOP

20 oz

JAPANESE (MIYAZAKI) A-5 WAGYU STRIP

4 oz

INQUIRE ABOUT SPECIAL CUTS
FROM OUR BUTCHER SHOP

ACCESSORIES

BACON + EGGS

neuske's hand-cut bacon /
soft poached egg / black salt

FOIE GRAS "SALT"

LOBSTER CLAWS
wood fired / roasted garlic ash butter

POINT REYES BLUE CHEESE

OSCAR

king crab / asparagus / béarnaise

SHAVED TRUFFLES

seasonal selection

ENTRÉES

SERVED A LA CARTE,
UNLESS OTHERWISE NOTED

WHOLE DOVER SOLE A LA MEUNIÈRE

caper / parsley / lemon / brown butter

SCALLOPS

cauliflower / sweet corn / peas /
chanterelle mushrooms /
preserved lemon vinaigrette

ORA KING SALMON

peruvian potato / smoked yogurt /
radish / cucumber / pear / dill

HALIBUT

sunchoke purée / fennel /
hazelnut dukkah / chervil / olive oil

7 DAY DRY AGED DUCK

a l'orange (served whole)

FRIED CHICKEN

buttermilk brined / pressure fried (half or whole)

PRIME + PROPER BURGER

DRY AGED BUTCHER'S GRIND

'french onion soup' onions /
beeher's flagship cheddar / zip mayonnaise /
pickled mustard seed / sourdough bun

EST MMXVII

SAUCES + BUTTERS

PROPER STEAK SAUCE

BÉARNAISE

WHIPPED GARLIC

PORCINI CARAWAY BUTTER

WHITE ANCHOVY HERB BUTTER

ROASTED GARLIC ASH BUTTER

SIDES

ASPARAGUS

sauce gribiche / lardo

WHOLE CAULIFLOWER

espelette pepper / garlic tahini /
preserved lemon

GRILLED SWISS CHARD + SPINACH GRATIN

pecorino romano / rye

WOOD FIRED NAPA CABBAGE

cilantro / jalapeño / ginger / garlic

MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

CARROTS

pistachio / orange honey

MAITAKE MUSHROOMS

fire roasted / italian salsa verde

CORN CRÈME BRÛLÉE

roasted sweet corn custard / turbinado sugar

ONION RINGS

horseradish mustard sauce

POTATOES

ASH ROASTED

house cultured butter / fleur de sel

POMMES FRITES

bone marrow aioli

POMMES PAVE

chive / crème fraîche

POMMES PURÉE

de robuchon

PROPER HASH BROWN

sweet leeks / sunny side up egg / black salt

SWEET POTATO GNOCCHI

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 under cooked meats,
seafood, shellfish or eggs may increase your
risk of food borne illness.