



RAW BAR

OYSTERS (EAST + WEST) 24/68
champagne mignonette / cocktail sauce /
umami sauce (qty 4 or 12)

SHRIMP COCKTAIL 35
cocktail sauce / grilled lemon (qty 4)

ALASKAN KING CRAB 125
clarified butter / mustard sauce

PROPER PLATEAU

140/270

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

RAW SPECIALTIES

CURED SALMON TORO 25
steelhead roe / smoked yogurt /
pickled lemon / dill / bagel crisp

BIGEYE TUNA CRUDO 26
watermelon / aleppo / avocado /
black lime / cilantro

DRY AGED STEAK TARTARE 29
mustard crème fraîche / crispy shallots /
pastoral greens / grilled bread

CAVIAR

served with buckwheat blini /
deviled egg purée / crème fraîche /
caper / red onion / chive

APPETIZERS

ZUCCHINI + EGGPLANT CHIPS 18
tzatziki / kasseri cheese

ROASTED BONE MARROW 32
short rib / tabbouleh / whipped garlic /
grilled semolina bread

VEGETABLE CRUDITÉS 23
seasonal bounty

CHICKEN FRIED LOBSTER 48
buttermilk / lobster tail / green chili aioli /
chesapeake seasoning

OCTOPUS 24
hummus / olive oil / capers /
sweet peppers / charred lemon / pita

SALADS

GRILLED CAESAR 19
romaine / pecorino frico /
white anchovy / caesar

P+P LOUIE 36
blue crab / butter bibb lettuce /
cured yolk / tomato / asparagus /
avocado / poppy seed dressing

WEDGE 21
iceberg / tomato / bacon / red onion /
roth blue cheese / buttermilk dressing

GREEK 24
heirloom tomato / castelvetro olives / french feta /
grilled and pickled peppers / cucumbers /
smoked oregano vinaigrette

TRIO OF CAVIAR 3 oz 350

GOLDEN OSETRA 1 oz 195

GOLDEN KALUGA 1 oz 150

RESERVE WHITE STURGEON 1 oz 95

USDA PRIME STEAKS + CHOPS

PORTERHOUSE 155
32 oz

BONE-IN NEW YORK STRIP 85
18 oz

COWBOY RIBEYE 95
20 oz

TOMAHAWK RIBEYE 195
40 oz

LAMB CHOPS 95
two double-bone chops

**HERITAGE BERKSHIRE
BONE-IN PORK CHOP 49**
20 oz

FILET MIGNON 69
8 oz

**MIYAZAKI GYU
A-5 WAGYU STRIP 95 / 185**
3 oz or 6 oz

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

ACCESSORIES

FOIE GRAS 24
sherry onions

LOBSTER TAIL 36
wood fired / roasted ash butter

BLUE CHEESE 10
roth buttermilk blue

OSCAR 36
blue crab / asparagus / béarnaise

SHAVED TRUFFLES MP
seasonal selection

ENTRÉES

SERVED A LA CARTE

WHOLE DOVER SOLE A LA MEUNIÈRE 80
capers / parsley / lemon / brown butter

SCALLOPS 49
zucchini / tomato raisin / grilled squid /
garlic vinaigrette

ORA KING SALMON 45
mint beurre blanc / sugar snap pea /
morels / watermelon radish

WHOLE FRIED CHICKEN 42
buttermilk brined

LOBSTER ROLL 42
poached lobster + scallop / lemon aioli /
potato roll / fine herbs / caviar

PRIME + PROPER BURGER

DRY AGED BUTCHER'S GRIND 29
'french onion soup' onions /
becher's flagship cheddar / zip aioli /
pickled mustard seed / sesame bun



EST MMXVII

SAUCES + BUTTERS

7

BÉARNAISE

PROPER STEAK SAUCE

WHIPPED HORSERADISH

ROASTED GARLIC ASH BUTTER

AU POIVRE JUS

SIDES

ASPARAGUS 16
sobrasada / garlic crumble /
lemon caper vinaigrette

CORN CRÈME BRÛLÉE 14
roasted sweet corn custard / turbinado sugar

WOOD FIRED BROCCOLINI 15
fresh za'atar / sumac onions

CARROTS 15
pistachio / chermoula

MAC + CHEESE 19
gruyère / reserve cheddar / torchio pasta

GRILLED MUSHROOMS 19
trumpet royal / romesco /
charred + pickled scallions / cashews

ONION RINGS 15
horseradish mustard sauce

RICOTTA GNOCCHI 17
mushroom conserva / caraway mustard /
pecorino / horseradish

POTATOES

POMMES FRITES 13
roasted garlic ash aioli

POMMES PURÉE 12
de robuchon

TRUFFLE PAVE 55
crème fraîche / chives / shaved truffles

BEEF FAT MARBLE POTATOES 18
buttermilk vinaigrette / chervil / bottarga

PROPER HASH BROWN 16
fire roasted relish / sunny side up egg / black salt

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 foodborne illness.