



PRIME + PROPER

EST MMXVII — DETROIT, MI

HORS D'OEUVRES

PRICE PER DOZEN

OYSTERS 55

assortment of east + west coast /
cocktail sauce / mignonette / umami sauce

SHRIMP COCKTAIL 105

cocktail sauce / grilled lemon

MINI LOBSTER ROLL 155

poached lobster + scallop / celery mayo /
potato roll / fine herbs / pressed caviar

PRIME KOFTA SKEWERS 75

beef + lamb / baharat spice / mint / shaved onion

BIGEYE TUNA POKE 75

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



FOR THE TABLE

SERVED FAMILY STYLE

STARTERS

PROPER PLATEAU 270 (serves 3-4)

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

ROASTED BONE MARROW 32 (serves 2-3)

short rib / tabbouleh / whipped garlic / grilled semolina bread

OCTOPUS 24 (serves 2-3)

hummus / olive oil / capers / aleppo / charred lemon / pita

MIYAZAKI GYU A-5 WAGYU STRIP 185

6 oz (serves 3-4)

CAVIAR

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

SELECT GOLDEN OSETRA 1 oz 275

CLASSIC OSETRA 1 oz 195

ENTRÉES + ACCESSORIES

TOMAHAWK RIBEYE 195

40 oz

PORTERHOUSE 155

32 oz

TRUFFLE OR OSCAR SERVICE MP

offered and served tableside

SAUCES + BUTTERS 6

PROPER STEAK

BÉARNAISE

ROASTED GARLIC ASH

AU POIVRE

CAKES

(SERVES 8-12)

VANILLA PASSIONFRUIT CAKE 120

vanilla bean mousse / passionfruit curd / tapioca pearls

DARK CHOCOLATE ESPRESSO CAKE 120

dark chocolate mousse / jivara espresso cremeux / milk chocolate caramel / espresso streusel



"PROPER" DINNER MENU

\$130 PER PERSON (EXCLUDING TAX & GRATUITY)

FIRST COURSE

SERVED FAMILY STYLE

GRILLED CAESAR

romaine leaves / pecorino romano / garlic crumble / white anchovy / caesar

WEDGE

iceberg / tomato / bacon / red onion / blue cheese / buttermilk dressing

ENTRÉES

8 OZ. FILET MIGNON

ROASTED ALL-NATURAL CHICKEN

ORA KING SALMON

SIDES

SELECT THREE FOR THE TABLE / SERVED FAMILY STYLE

POMMES PURÉE

de robuchon

WOOD FIRED BROCCOLINI

fresh za'atar / sumac onions

ASPARAGUS

sobrasado / garlic crumble / lemon caper vinaigrette

MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

POMMES FRITES

roasted garlic ash aioli

CARROTS

pistachio / chermoula

DESSERT

SELECT ONE

CLASSIC VANILLA CHEESECAKE

TRIO OF ICE CREAM + SORBET

made in-house and served with pizzelle



"PRIME" DINNER MENU

\$155 PER PERSON (EXCLUDING TAX & GRATUITY)

FIRST COURSE

SELECT TWO / SERVED FAMILY STYLE

GRILLED CAESAR

romaine leaves / pecorino romano / garlic crumble / white anchovy / caesar dressing

P+P LOUIE

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

WEDGE

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

GREEK

moroccan cured olives / french feta / grilled+pickled peppers / cucumbers / tomatoes / smoked oregano

ENTRÉES

SELECT THREE

8 OZ. FILET MIGNON

ROASTED ALL-NATURAL CHICKEN BREAST

18 OZ. PRIME BONE-IN NEW YORK STRIP

ORA KING SALMON

SIDES

SELECT FOUR FOR THE TABLE / SERVED FAMILY STYLE

CARROTS

pistachio / chermoula

POMMES PURÉE

de robuchon

WOOD FIRED BROCCOLINI

fresh za`atar / sumac onions

CORN CRÈME BRÛLÉE

roasted sweet corn custard / turbinado sugar

ASPARAGUS

sobrasado / garlic crumble / lemon caper vinaigrette

RICOTTA GNOCCHI

mushroom conserva / pecorino / caraway mustard / horseradish

MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

POMMES FRITES

roasted garlic ash aioli

DESSERT

SELECT TWO

CLASSIC VANILLA
CHEESECAKE

TRIO OF ICE CREAM + SORBET
made in-house and served with pizzelle

PEANUT BUTTER
PAVÉ