



# PRIME + PROPER

EST MMXVII — DETROIT, MI

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## HORS D'OEUVRES

PRICE PER DOZEN

### OYSTERS 50

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

### SHRIMP COCKTAIL 105

cocktail sauce / grilled lemon

### LOBSTER ROLL 120

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

### PRIME KOFTA SKEWERS 70

beef + lamb / baharat spice / mint / shaved onion

### BIGEYE TUNA POKE 70

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

### VEGETABLE CRUDITÉS 55

seasonal bounty



## FOR THE TABLE

SERVED FAMILY STYLE

### STARTERS

#### PROPER PLATEAU 270

oysters / lobster / shrimp cocktail / king salmon tartare / king crab / tuna poke /  
champagne mignonette / cocktail sauce / mustard sauce / umami sauce  
( serves 5 )

#### ROASTED BONE MARROW 32

short rib / tabbouleh / whipped garlic / grilled semolina bread  
( serves 3 )

#### OCTOPUS 24

hummus / olive oil / brined onion / charred lemon / pita  
( serves 3 )

#### CAVIAR SELECT GOLDEN OSETRA 275

1 oz ( serves 4 )

#### CAVIAR CLASSIC OSETRA 195

1 oz ( serves 4 )

#### MIYAZAKI GYU A-5 WAGYU STRIP 185

6 oz ( serves 5 )

### DINNER ADD-ONS

#### TOMAHAWK RIBEYE 155

32 oz

#### PORTERHOUSE 155

32 oz

**TRUFFLE SERVICE** à la carte  
seasonal selection

**OSCAR SERVICE** à la carte  
blue crab / asparagus / béarnaise

#### SAUCES 6

PROPER STEAK  
WHIPPED GARLIC  
BÉARNAISE

#### BUTTERS 6

ROASTED GARLIC ASH  
HONEYCOMB TRUFFLE  
AU POIVRE



## "PROPER" DINNER MENU

\$130 PER PERSON (EXCLUDING TAX & GRATUITY)

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### FIRST COURSE

SERVED FAMILY STYLE

#### GRILLED CAESAR

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

#### WEDGE

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

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### ENTRÉES

#### 8 OZ. RIBEYE "FILET"

#### HEARTH ROASTED ALL-NATURAL CHICKEN

#### ORA KING SALMON

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### SIDES

SELECT ONE / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

#### POMMES PURÉE

de robuchon

#### POMMES FRITES

roasted garlic ash aioli

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### VEGETABLES

SELECT TWO / SERVED FAMILY STYLE

#### ASPARAGUS

sobrasado / garlic crumble /  
lemon caper vinaigrette

#### CARROTS

pistachio / chermoula

#### WOOD FIRED BROCCOLINI

fresh za'atar / sumac onions /  
beemster xo

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### DESSERT

SELECT ONE

#### CLASSIC VANILLA CHEESECAKE

#### TRIO OF ICE CREAM + SORBET

made in-house and served with pizzelle



## "PRIME" DINNER MENU

\$145 PER PERSON (EXCLUDING TAX & GRATUITY)

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### FIRST COURSE

SELECT TWO / SERVED FAMILY STYLE

#### GRILLED CAESAR

romaine leaves / pecorino romano / semolina crouton / 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

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

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### ENTRÉES

SELECT THREE

#### 8 OZ. PRIME FILET

#### 8 OZ. RIBEYE "FILET"

#### HEARTH ROASTED ALL-NATURAL CHICKEN BREAST

#### ORA KING SALMON

#### 18 OZ. BONE IN NEW YORK STRIP

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### SIDES

SELECT TWO / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

#### POMMES FRITES

roasted garlic ash aioli

#### POMMES PURÉE

de robuchon

#### RICOTTA GNOCCHI

mushroom conserva / pecorino / caraway mustard / horseradish

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### VEGETABLES

SELECT TWO / SERVED FAMILY STYLE

#### WOOD FIRED BROCCOLINI

fresh za'atar / sumac onions / beemster xo

#### CORN CRÈME BRÛLÉE

roasted sweet corn custard / turbinado sugar

#### ASPARAGUS

sobrasado / garlic crumble / lemon caper vinaigrette

#### CARROTS

pistachio / chermoula

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### DESSERT

SELECT TWO

#### CLASSIC VANILLA CHEESECAKE

#### TRIO OF ICE CREAM + SORBET

made in-house and served with pizzelle

#### PEANUT BUTTER PAVÉ