



## RAW BAR

### OYSTERS (EAST + WEST) 24/68

champagne mignonette / cocktail sauce / umami sauce (qty 4 or 12)

### SHRIMP COCKTAIL 36

cocktail sauce / grilled lemon (qty 4)

### ALASKAN KING CRAB 125

clarified butter / mustard sauce

## PROPER PLATEAU

150/290

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 19

tzatziki / kasseri cheese

### ROASTED BONE MARROW 32

short rib / tabbouleh / whipped garlic / grilled semolina bread

### VEGETABLE CRUDITÉS 23

seasonal bounty

### CHICKEN FRIED LOBSTER 58

buttermilk / lobster tail / green chili aioli / chesapeake seasoning

### OCTOPUS 25

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

## SALADS

### GRILLED CAESAR 20

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 25

heirloom tomato / castelvetro olives / french feta / grilled + pickled peppers / cucumbers / smoked oregano vinaigrette

## 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 38

wood fired / roasted ash butter

### OSCAR 38

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 48

maitake mushroom / japanese eggplant / shiso / yuzu beurre blanc

### WHOLE FRIED CHICKEN 45

buttermilk brined

### LOBSTER ROLL 42

poached lobster + scallop / lemon aioli / potato roll / fines herbs / caviar

## PRIME + PROPER BURGER

### DRY AGED BUTCHER'S GRIND 34

'french onion soup' onions / beecher'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

### BRUSSELS SPROUTS 18

honeycrisp apple / bacon / honey mustard

### CAULIFLOWER GRATIN 18

comté / garlic breadcrumbs

### WOOD FIRED BROCCOLINI 16

fresh za'atar / sumac onions

### CARROTS 16

pistachio / chermoula

### MAC + CHEESE 19

gruyère / reserve cheddar / torchio pasta

### GRILLED MUSHROOMS 19

trumpet royal / romesco / charred + pickled scallions / cashews

### ONION RINGS 16

horseradish mustard sauce

### RICOTTA GNOCCHI 17

mushroom conserva / caraway mustard / pecorino / horseradish

## POTATOES

### POMMES FRITES 14

roasted garlic ash aioli

### POMMES PURÉE 14

de robuchon

### TRUFFLE PAVÉ 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.