



RAW BAR

OYSTERS (4 VARIETIES) 20/50
champagne mignonette / cocktail sauce /
umami sauce (qty 4 or 12)

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

ALASKAN KING CRAB 55/95
clarified butter / mustard sauce (1/2 lb. or 1 lb.)

PROPER PLATEAU

95 per guest

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

RAW SPECIALTIES

ORA KING SALMON CRUDO 24
fennel / dill oil / passionfruit / steel head roe

BIGEYE TUNA POKE 26
sesame / soy / avocado / scallion /
macadamia nut / jalapeño / cucumber / nori

DRY AGED STEAK TARTARE 25
petite greens / ash onion / crème fraîche /
sesame seeds / potato chips / hot sauce

CAVIAR

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

APPETIZERS

ZUCCHINI + EGGPLANT CHIPS 16
tzatziki / kasseri cheese

ROASTED BONE MARROW 30
short rib / tabbouleh / whipped garlic /
grilled semolina bread

CLAMS 19
clam velouté / soffritto / seafoam /
parisienne potatoes / seabans

OCTOPUS 23
hummus / olive oil / brined onion /
charred lemon / pita

SALADS

GRILLED CAESAR 19
romaine leaves / pecorino romano /
semolina crouton / white anchovy / caesar

P+P LOUIE 32
king crab / butter bibb lettuce /
cured yolk / tomato / asparagus /
avocado / poppy seed dressing

WEDGE 16
iceberg / tomato / bacon /
red onion / point Reyes blue cheese /
buttermilk dressing

GREEK 18/45
baby beets / moroccan cured olives /
french feta / grilled + pickled peppers /
cucumbers / tomatoes / smoked oregano

SELECT GOLDEN OSETRA 1 oz 275

CLASSIC OSETRA 1 oz 195

SMOKED STEELHEAD TROUT 1 oz 45

USDA PRIME STEAKS + CHOPS

DRY AGED IN HOUSE (MINIMUM 28 DAYS)

PORTERHOUSE 95/159
24 oz or 42 oz

TOMAHAWK RIBEYE 145
32 oz

KANSAS CITY STRIP 75
18 oz

NEW YORK STRIP 65
14 oz

14 DAY DRY AGED LAMB CHOPS 75
two double-bone chops

BUTCHER'S SELECTS

RIBEYE "FILET" 49
8 oz

USDA PRIME FILET MIGNON 59
8 oz

**JAPANESE (MIYAZAKI)
A-5 WAGYU STRIP 95 / 185**
3 oz or 6 oz

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

DRY AGED STEAKS AVAILABLE "TO GO" AT
THE BUTCHER COUNTER

PLEASE INQUIRE ABOUT OUR DAILY SPECIALS
FROM THE BUTCHER SHOP

ACCESSORIES

BACON + EGGS 15
nueske's hand-cut bacon /
soft poached egg / black salt

HALF LOBSTER 35
wood fired / roasted ash butter

POINT REYES BLUE CHEESE 10

OSCAR 35
king crab / asparagus / béarnaise

SHAVED TRUFFLES MP
seasonal selection

ENTRÉES

SERVED A LA CARTE,
UNLESS OTHERWISE NOTED

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

SCALLOPS 49
seasonal succotash / coal fired radish butter /
petite greens / sweet corn velouté

ORA KING SALMON 42
peruvian potato / smoked yogurt /
radish / cucumber / pear / dill

FRIED CHICKEN 25/42
buttermilk brined / pressure fried (half or whole)

LOBSTER ROLL 40
poached lobster + scallop / celery mayo /
potato roll / fine herbs / pressed caviar

PRIME + PROPER BURGER

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



EST MMXVII

SAUCES + BUTTERS

BÉARNAISE 6

PROPER STEAK SAUCE 6

WHIPPED GARLIC SAUCE 6

ROASTED GARLIC ASH BUTTER 6

HONEYCOMB TRUFFLE BUTTER 6

AU POIVRE BUTTER 6

SIDES

ASPARAGUS 15
sobrasada / garlic crumble /
lemon caper vinaigrette

**GRILLED SWISS CHARD +
SPINACH GRATIN 15**
pecorino romano / rye

WOOD FIRED BROCCOLINI 15
fresh za'atar / sumac onions / beemster xo

MAC + CHEESE 19
gruyère / reserve cheddar / torchio pasta

CARROTS 15
pistachio / chermoula

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

ONION RINGS 14
horseradish mustard sauce

RICOTTA GNOCCHI 16
mushroom conserva / caraway mustard /
pecorino / horseradish

POTATOES

POMMES FRITES 13
roasted garlic ash aioli

POMMES PURÉE 12
de robuchon

LOADED BEEF FAT POTATOES 17
nueske's handcut bacon /
mornay cheese sauce / chives

PROPER HASH BROWN 14
fire roasted relish / sunny side up egg / black salt

Parties of 7 or more will have gratuity of
20% added to the bill

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.