



## 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 / 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 29**  
petite greens / ash onion crème fraîche /  
sesame seeds / beef chicharrón / hot sauce

## CAVIAR

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

## APPETIZERS

**ZUCCHINI + EGGPLANT CHIPS 16**  
tzatziki / kasseri cheese

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

**VEGETABLE CRUDITÉS 23**  
seasonal bounty

**CHICKEN FRIED LOBSTER 42**  
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 19**  
iceberg / tomato / bacon / red onion /  
roth buttermilk blue / buttermilk dressing

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

**SELECT GOLDEN OSETRA 1 oz 275**

**CLASSIC OSETRA 1 oz 195**

**SMOKED STEELHEAD TROUT 1 oz 45**

## 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 46**  
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

**HALF LOBSTER 42**  
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**  
seasonal succotash / coal fired radish butter /  
petite greens / sweet corn velouté

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

**WHOLE FRIED CHICKEN 42**  
buttermilk brined

**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 /  
beecher's flagship cheddar / zip aioli /  
pickled mustard seed / sesame bun



EST MMXVII

## SAUCES + BUTTERS

6

**BÉARNAISE**

**PROPER STEAK SAUCE**

**WHIPPED HORSERADISH**

**ROASTED GARLIC ASH BUTTER**

**AU POIVRE JUS**

## SIDES

**ASPARAGUS 15**  
sobrasada / garlic crumble /  
lemon caper vinaigrette

**CORN CRÈME BRÛLÉE 13**  
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 16**  
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

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

**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.