



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 /
aleppo / charred lemon / pita

SALADS

GRILLED CAESAR 19
romaine leaves / pecorino romano /
garlic crumble / white anchovy / caesar

P+P LOUIE 36
blue crab / butter bibb lettuce /
cured yolk / tomato / asparagus /
avocado / poppy seed dressing

WEDGE 18
iceberg / tomato / bacon /
red onion / point Reyes blue cheese /
buttermilk dressing

GREEK 24
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

PORTERHOUSE 155
32 oz

COWBOY RIBEYE 95
20 oz

TOMAHAWK RIBEYE 195
40 oz

BONE-IN NEW YORK STRIP 85
18 oz

LAMB CHOPS 95
two double-bone chops

**HERITAGE BERKSHIRE
BONE-IN PORK CHOPS 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

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

HALF LOBSTER 42
wood fired / roasted ash butter

BLUE CHEESE 10
point Reyes

OSCAR 36
blue 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

WHOLE FRIED CHICKEN 42
buttermilk brined / pressure fried

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 /
becher's flagship cheddar / zip mayonnaise /
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 / beamster 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 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 14
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.