



RAW BAR

OYSTERS (EAST + WEST) 34/68
champagne mignonette / cocktail sauce /
umami sauce (qty 6 or 12)

SHRIMP COCKTAIL 36
cocktail sauce / grilled lemon (qty 4)

ALASKAN KING CRAB 125
clarified butter / mustard sauce (1 lb.)

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 / green chili aioli /
chesapeake seasoning

OCTOPUS 26
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

TOMATO + BURRATA 32
marinated heirlooms / house croutons /
castelvetrano olives / micro basil / evoo

USDA PRIME STEAKS + CHOPS

PORTERHOUSE 155
32 oz

BONE-IN NEW YORK STRIP 86
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 52
20 oz

FILET MIGNON 69
8 oz

RARE CUTS

UNICORNS FROM OUR BUTCHER SHOP

AMERICAN WAGYU MP
black hawk farms x prime + proper collab

AUSTRALIAN WAGYU NY STRIP 12 oz 200
robbins island, grass finished, melts in your mouth

JAPANESE CRAFT A5 WAGYU MP
there is no better piece of meat in detroit

WHISKEY-AGED COWBOY RIBEYE 20 oz 165
what's better than beef and whiskey?

45-90 DAY DRY-AGED PORTERHOUSE 28 oz 200
BONE-IN NY STRIP 18 oz 125
like fine wine, only better with time

WE DO NOT GUARANTEE STEAKS ORDERED "MEDIUM WELL" OR ABOVE
VARIOUS HALAL CERTIFIED STEAKS AVAILABLE

PROPER SEAFOOD

SERVED À LA CARTE

TABLESIDE DOVER SOLE 80
capers / parsley / lemon / brown butter

WOOD-FIRED BRANZINO 70
herbs / lemon / olive oil

COLOSSAL PRAWNS 76
calabrian butter / grilled lemon

SWORDFISH CHOP 86
berbere / beurre blanc

SCALLOPS 58
maitake / tomato raisin /
watercress / dijon

ORA KING SALMON 48
asparagus / pearl onion /
leek soubise

LOBSTER ROLL 42
poached lobster + scallop / lemon aioli /
potato roll / fines herbs / caviar

WHOLE FRIED CHICKEN

46

brined / dredged / golden brown

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

BÉARNAISE 8

PROPER STEAK SAUCE 8

WHIPPED HORSERADISH 8

ROASTED GARLIC ASH BUTTER 8

AU POIVRE JUS 8

POTATOES

POMMES FRITES 14
roasted garlic ash aioli

POMMES PURÉE 14
de robuchon

KING CRAB AU GRATIN 65
yukon gold / mornay / chive

BEEF FAT MARBLE POTATOES 18
buttermilk vinaigrette / chervil / bottarga

PROPER HASH BROWN 16
fire roasted relish / sunny side up egg / black salt



EST MMXVII

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

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.