



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 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

TRIO OF CAVIAR 3 oz 350

GOLDEN OSETRA 1 oz 195

GOLDEN KALUGA 1 oz 150

RESERVE WHITE STURGEON 1 oz 95

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 58

lobster stuffed morels / watercress / dijon

ORA KING SALMON 48

asparagus / pearl onion / leek soubise

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 / beeher'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.