



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 / seabean

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

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

HERITAGE BERKSHIRE BONE-IN PORK CHOPS 44

20 oz

BUTCHER'S SELECTS

RIBEYE "FILET" 49

8 oz

USDA PRIME FILET MIGNON 59

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

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 / beecher'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

CORN CRÈME BRÛLÉE 11

roasted sweet corn custard / turbinado sugar

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.