



## 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 120**  
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 / potato chips / 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

**CLAMS 21**  
clam velouté / soffritto / seafoam /  
parisienne potatoes / seabans

**OCTOPUS 24**  
hummus / olive oil / brined onion /  
charred lemon / pita

## SALADS

**GRILLED CAESAR 19**  
romaine leaves / pecorino romano /  
semolina crouton / 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

**TOMAHAWK RIBEYE 155**  
32 oz

**BONE-IN NEW YORK STRIP 85**  
18 oz

**HERITAGE BERKSHIRE  
BONE-IN PORK CHOPS 46**  
20 oz

**RIBEYE "FILET" 55**  
8 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 36**  
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



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## SAUCES + BUTTERS

6

**BÉARNAISE**

**PROPER STEAK SAUCE**

**WHIPPED GARLIC SAUCE**

**ROASTED GARLIC ASH BUTTER**

**HONEYCOMB TRUFFLE BUTTER**

**AU POIVRE BUTTER**

## 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.