



RAW BAR

OYSTERS (4 VARIETIES) 19/34
champagne mignonette / cocktail sauce /
umami sauce (qty 5 or 10)

SHRIMP COCKTAIL 6/30
cocktail sauce / grilled lemon (price per or qty 6)

ALASKAN KING CRAB 36/68
clarified butter / mustard sauce (1/2 lb. or 1 lb.)

PROPER PLATEAU

65 per guest

oysters / lobster / shrimp cocktail /
snow crab / king crab / tuna poke /
champagne mignonette / cocktail sauce /
mustard sauce / umami sauce

RAW SPECIALTIES

HAMACHI CRUDO 18
orange purée / red onion /
arbol chili / honeycomb / grapefruit

KING SALMON TARTARE 16
smoked olive oil / brined onion / hard-cooked egg /
chive / lemon zest / steelhead roe

BIGEYE TUNA POKE 22
sesame / soy / avocado / scallion /
macadamia nut / jalapeño / cucumber / nori

DRY AGED STEAK TARTARE 19
parsley / cipollini onion / cured egg yolk /
grilled semolina bread

CAVIAR BY CAVIAR RUSSE

served with yukon gold latkes /
deviled egg purée / crème fraîche /
caper / red onion / chive

APPETIZERS

FOIE GRAS TORCHON 19
peychaud's double cream / pistachio /
strawberry jam / sea salt / thai basil / brioche

ZUCCHINI + EGGPLANT CHIPS 15
tzatziki / kasseri cheese

ROASTED BONE MARROW 16
short rib / red pearl onion /
salsa verde /grilled semolina bread

COAL GRILLED OYSTERS 22/38
seaweed / preserved lemon butter (qty 5 or 10)

POTATO AGNOLOTTI 19
black pepper / lemon /
crème fraîche / smoked trout roe

OCTOPUS 16
hummus / olive oil / brined onion /
charred lemon / pita

SALADS

CAESAR 14
romaine leaves / pecorino romano /
semolina crouton /
white anchovy / caesar

P+P LOUIE 25
king crab / butter bibb lettuce /
cured yolk / tomato / asparagus /
avocado / poppy seed dressing

WEDGE 16
iceberg / tomato / red onion /
bacon / point Reyes blue cheese /
buttermilk dressing / sherry gastrique

COAL FIRED BEET 17
watercress / chèvre / fuji apple /
honeycomb / beet purée /
pistachio orange vinaigrette

TOMATO 15
sweet corn / cucumber / radish /
basil / perlini mozzarella /
preserved lemon vinaigrette

SELECT GOLDEN OSETRA 1 oz 275

CLASSIC OSETRA 1 oz 195

CASPIAN SEA STERLET 1 oz 145

SMOKED STEELHEAD TROUT 1 oz 45

USDA PRIME STEAKS + CHOPS

DRY AGED IN HOUSE (MINIMUM 28 DAYS)

PORTERHOUSE 79/149
24 oz or 42 oz

TOMAHAWK RIBEYE 125
32 oz

KANSAS CITY STRIP 69
18 oz

NEW YORK STRIP 56
14 oz

14 DAY DRY AGED LAMB CHOPS 59
two double-bone chops

BUTCHER'S SELECTS

CREEKSTONE FARMS FILET MIGNON 39
8 oz

AMERICAN WAGYU FILET MIGNON 58
7 oz

**HERITAGE BERKSHIRE
BONE-IN PORK CHOP 36**
20 oz

**JAPANESE (MIYAZAKI)
A-5 WAGYU STRIP 95**
4 oz

INQUIRE ABOUT SPECIAL CUTS
FROM OUR BUTCHER SHOP

ACCESSORIES

BACON + EGGS 9
neuske's hand-cut bacon /
soft poached egg / black salt

FOIE GRAS "SALT" 13

LOBSTER CLAWS 22
wood fired / roasted garlic ash butter

POINT REYES BLUE CHEESE 7

OSCAR 29
king crab / asparagus / béarnaise

SHAVED TRUFFLES MP
seasonal selection

ENTRÉES

SERVED A LA CARTE,
UNLESS OTHERWISE NOTED

WHOLE DOVER SOLE A LA MEUNIÈRE 49
caper / parsley / lemon / brown butter

SCALLOPS 35
cauliflower / sweet corn / peas /
chanterelle mushrooms /
preserved lemon vinaigrette

ORA KING SALMON 36
peruvian potato / smoked yogurt /
radish / cucumber / pear / dill

HALIBUT 43
sunchoke purée / fennel /
hazelnut dukkah / chervil / olive oil

7 DAY DRY AGED DUCK 59
a l'orange (served whole)

FRIED CHICKEN 23/36
buttermilk brined / pressure fried (half or whole)

PRIME + PROPER BURGER

DRY AGED BUTCHER'S GRIND 29
'french onion soup' onions /
beeher's flagship cheddar / zip mayonnaise /
pickled mustard seed / sourdough bun

EST MMXVII

SAUCES + BUTTERS

PROPER STEAK SAUCE 4

BÉARNAISE 4

WHIPPED GARLIC 4

PORCINI CARAWAY BUTTER 4

WHITE ANCHOVY HERB BUTTER 4

ROASTED GARLIC ASH BUTTER 4

SIDES

ASPARAGUS 13
sauce gribiche / lardo

WHOLE CAULIFLOWER 18
espelette pepper / garlic tahini /
preserved lemon

**GRILLED SWISS CHARD +
SPINACH GRATIN 14**
pecorino romano / rye

WOOD FIRED NAPA CABBAGE 12
cilantro / jalapeño / ginger / garlic

MAC + CHEESE 15
gruyere / reserve cheddar / torchio pasta

CARROTS 12
pistachio / orange honey

MAITAKE MUSHROOMS 14
fire roasted / italian salsa verde

CORN CRÈME BRÛLÉE 9
roasted sweet corn custard / turbinado sugar

ONION RINGS 11
horseradish mustard sauce

POTATOES

ASH ROASTED 9
house cultured butter / fleur de sel

POMMES FRITES 10
bone marrow aioli

POMMES PAVE 13
chive / crème fraîche

POMMES PURÉE 10
de robuchon

PROPER HASH BROWN 13
sweet leeks / sunny side up egg / black salt

SWEET POTATO GNOCCHI 12
thyme / tuscan kale / pecorino romano

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 under cooked meats,
seafood, shellfish or eggs may increase your
risk of food borne illness.