



RAW BAR

OYSTERS (4 VARIETIES) 18/45
champagne mignonette / cocktail sauce /
umami sauce (qty 4 or 12)

SHRIMP COCKTAIL 35
cocktail sauce / grilled lemon (qty 6)

ALASKAN KING CRAB 42/78
clarified butter / mustard sauce (1/2 lb. or 1 lb.)

PROPER PLATEAU

85 per guest

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

RAW SPECIALTIES

SCALLOP CRUDO 20
escabeche-style / horseradish caper relish /
pickled mustard seeds / pink peppercorns

KING SALMON TARTARE 19
smoked olive oil / brined onion / hard-cooked egg /
chive / lemon zest / steelhead roe

BIGEYE TUNA POKE 24
sesame / soy / avocado / scallion /
macadamia nut / jalapeño / cucumber / nori

DRY AGED STEAK TARTARE 22
petit greens / pearl onions / 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 22
peychaud's double cream / pistachio /
strawberry jam / sea salt / thai basil / brioche

ZUCCHINI + EGGPLANT CHIPS 16
tzatziki / kasseri cheese

ROASTED BONE MARROW 23
short rib / red pearl onion /
salsa verde / grilled semolina bread

COAL GRILLED OYSTERS 18/45
seaweed / preserved lemon butter (qty 4 or 12)

POTATO AGNOLOTTI 18
black pepper / lemon /
crème fraîche / smoked trout roe

OCTOPUS 19
hummus / olive oil / brined onion /
charred lemon / pita

SALADS

CAESAR 16
romaine leaves / pecorino romano /
semolina crouton /
white anchovy / caesar

P+P LOUIE 29
king crab / butter bibb lettuce /
cured yolk / tomato / asparagus /
avocado / poppy seed dressing

CHOPPED WEDGE 17
iceberg / tomato / bacon /
red onion / point Reyes blue cheese /
butter milk dressing / sherry gastrique

COAL FIRED BEET 18
watercress / chèvre / fuji apple /
honeycomb / beet purée /
pistachio orange vinaigrette

TOMATO 17
cucumber / fennel marmalade /
coriander crumble /
burrata / dill pollen /
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 89/159
24 oz or 42 oz

TOMAHAWK RIBEYE 135
32 oz

KANSAS CITY STRIP 69
18 oz

NEW YORK STRIP 56
14 oz

14 DAY DRY AGED LAMB CHOPS 65
two double-bone chops

BUTCHER'S SELECTS

RIBEYE "FILET" 48
8 oz

AMERICAN WAGYU FILET MIGNON 59
7 oz

HERITAGE BERKSHIRE BONE-IN PORK CHOP 40
20 oz

JAPANESE (MIYAZAKI) A-5 WAGYU STRIP 85 / 159
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 12
neuske's hand-cut bacon /
soft poached egg / black salt

FOIE GRAS "SALT" 16

LOBSTER CLAWS 30
wood fired / roasted garlic ash butter

POINT REYES BLUE CHEESE 7

OSCAR 30
king crab terrine / asparagus / béarnaise

SHAVED TRUFFLES MP
seasonal selection

ENTRÉES

SERVED A LA CARTE,
UNLESS OTHERWISE NOTED

WHOLE DOVER SOLE A LA MEUNIÈRE 52
caper / parsley / lemon / brown butter

SCALLOPS 41
cauliflower / sweet corn / peas /
seasonal mushrooms /
preserved lemon vinaigrette

ORA KING SALMON 38
peruvian potato / smoked yogurt /
radish / cucumber / pear / dill

HALIBUT 46
sunchoke purée / fennel /
hazelnut dukkah / chervil / olive oil

7 DAY DRY AGED DUCK 65
a l'orange (served whole)

FRIED CHICKEN 25/39
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

BÉARNAISE 5

PROPER STEAK SAUCE 5

WHIPPED GARLIC SAUCE 5

ROASTED GARLIC ASH BUTTER 5

HONEYCOMB TRUFFLE BUTTER 5

WHITE ANCHOVY HERB BUTTER 5

SIDES

ASPARAGUS 14
sauce gribiche / lardo

WHOLE CAULIFLOWER 20
espelette pepper / garlic tahini /
preserved lemon

GRILLED SWISS CHARD + SPINACH GRATIN 15
pecorino romano / rye

WOOD FIRED NAPA CABBAGE 13
cilantro / jalapeño / ginger / garlic

MAC + CHEESE 19
gruyère / reserve cheddar / torchio pasta

CARROTS 14
pistachio / orange honey

GRILLED MUSHROOMS 18
trumpet royal / romesco /
charred and pickled scallions / cashews

CORN CRÈME BRÛLÉE 10
roasted sweet corn custard / turbinado sugar

ONION RINGS 12
horseradish mustard sauce

POTATOES

ASH ROASTED 9
house cultured butter / fleur de sel

POMMES FRITES 12
roasted garlic ash aioli

POMMES PAVÉ 13
chive / crème fraîche

POMMES PURÉE 11
de robuchon

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

SWEET POTATO GNOCCHI 13
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 undercooked meats,
seafood, shellfish or eggs may increase your
risk of foodborne illness.