



## 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 /  
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

**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

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## SAUCES + BUTTERS

**PROPER STEAK SAUCE 5**

**BÉARNAISE 5**

**ROASTED GARLIC ASH BUTTER 5**

**HONEYCOMB TRUFFLE BUTTER 5**

**WHITE ANCHOVY HERB BUTTER 5**

**WHIPPED GARLIC 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**  
gruyere / 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 PAVE 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.