



# PRIME + PROPER

EST MMXVII — DETROIT, MI

## HORS D'OEUVRES

PRICE PER DOZEN

### OYSTERS 50

assortment of east + west coast /  
cocktail sauce / mignonette / umami sauce

### SHRIMP COCKTAIL 105

cocktail sauce / grilled lemon

### LOBSTER ROLL 120

poached lobster + scallop / celery mayo /  
potato roll / fine herbs / pressed caviar

### PRIME KOFTA SKEWERS 70

beef + lamb / baharat spice / mint / shaved onion

### BIGEYE TUNA POKE 70

wonton crisp / sesame / soy / avocado /  
scallion / macadamia / jalapeño / nori

### DRY AGED STEAK TARTARE CROSTINI 60

crostini / house hot sauce / ash onion /  
crème fraîche / petit greens / sesame

### CAVIAR + BLINI 140

buckwheat blini / classic osetra / crème fraîche / chives



## FOR THE TABLE

SERVED FAMILY STYLE

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### STARTERS

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#### PROPER PLATEAU 95

oysters / lobster / shrimp cocktail /  
king salmon tartare / king crab / tuna poke /  
champagne mignonette / cocktail sauce /  
mustard sauce / umami sauce  
( feeds 2-4 )

#### ROASTED BONE MARROW 30

short rib / tabbouleh / whipped garlic / grilled semolina bread  
( feeds 1-3 )

#### OCTOPUS 23

hummus / olive oil / brined onion / charred lemon / pita  
( feeds 1-3 )

#### CAVIAR SELECT GOLDEN OSETRA 275

1 oz ( feeds 2-4 )

#### CAVIAR CLASSIC OSETRA 195

1 oz ( feeds 2-4 )

#### MIYAZAKI GYU A-5 WAGYU STRIP 185

6 oz ( feeds 3-5 )

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### DINNER ADD-ONS

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#### TOMAHAWK RIBEYE 145

32 oz

#### PORTERHOUSE 159

42 oz

#### SAUCES + BUTTERS 6 each

proper steak sauce  
whipped garlic sauce  
béarnaise  
roasted garlic ash butter  
honeycomb truffle butter  
au poivre butter



## DINNER MENU A

\$80 PER PERSON (EXCLUDING TAX & GRATUITY)

COFFEE & HOT TEA ARE INCLUDED

### FIRST COURSE

CHOOSE ONE

#### GRILLED CAESAR

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

#### WEDGE

iceberg / tomato / bacon / red onion / point Reyes blue cheese / buttermilk dressing

### ENTRÉES

CHOOSE THREE

#### 8 OZ. RIBEYE "FILET"

HEARTH ROASTED ALL-NATURAL AIRLINE CHICKEN BREAST

#### ORA KING SALMON

### SIDES

CHOOSE ONE / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### POMMES PURÉE

de robuchon

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

### VEGETABLES

CHOOSE ONE / SERVED FAMILY STYLE

#### ASPARAGUS

sobrasado / garlic crumble / lemon caper vinaigrette

#### CARROTS

pistachio / chermoula

### DESSERT

CHOOSE ONE

#### CLASSIC VANILLA CHEESECAKE

#### SCOOP OF ICE CREAM OR SORBET

made in-house and served with pizzelle



## DINNER MENU B

\$105 PER PERSON (EXCLUDING TAX & GRATUITY)  
COFFEE & HOT TEA ARE INCLUDED

### FIRST COURSE

CHOOSE TWO

#### GRILLED CAESAR

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

#### WEDGE

iceberg / tomato / bacon / red onion / point Reyes blue cheese / buttermilk dressing

### ENTRÉES

CHOOSE THREE

#### 8 OZ. PRIME FILET

#### 8 OZ. RIBEYE "FILET"

#### HEARTH ROASTED ALL-NATURAL AIRLINE CHICKEN BREAST

#### ORA KING SALMON

### SIDES

CHOOSE ONE / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter / fleur de sel

#### MAC + CHEESE

gruyere / reserve cheddar / torchio pasta

#### POMMES PURÉE

de robuchon

#### POMMES FRITES

roasted garlic ash aioli

### VEGETABLES

CHOOSE TWO / SERVED FAMILY STYLE

#### ASPARAGUS

sobrasado / garlic crumble /  
lemon caper vinaigrette

#### CARROTS

pistachio / chermoula

#### WOOD FIRED BROCCOLINI

fresh za'atar / sumac onions /  
beemster xo

### DESSERT

CHOOSE ONE

#### CLASSIC VANILLA CHEESECAKE

#### SCOOP OF ICE CREAM OR SORBET

made in-house and served with pizzelle



## DINNER MENU C

\$130 PER PERSON (EXCLUDING TAX & GRATUITY)  
COFFEE & HOT TEA ARE INCLUDED

### FIRST COURSE

CHOOSE TWO

#### GRILLED CAESAR

romaine leaves / pecorino romano / semolina crouton / white anchovy / caesar dressing

#### PETIT P+P LOUIE

king crab / butter bibb lettuce / cured yolk / tomato / asparagus / avocado / poppy seed dressing

#### WEDGE

iceberg / tomato / red onion / bacon / point Reyes blue cheese / buttermilk dressing

### ENTRÉES

CHOOSE THREE

#### 8 OZ. PRIME FILET

#### 8 OZ. RIBEYE "FILET"

#### HEARTH ROASTED ALL-NATURAL AIRLINE CHICKEN BREAST

#### ORA KING SALMON

#### 18 OZ. KANSAS CITY STRIP

### SIDES

CHOOSE TWO / SERVED FAMILY STYLE

#### ASH ROASTED POTATOES

house cultured butter /  
fleur de sel

#### MAC + CHEESE

gruyere / reserve cheddar /  
torchio pasta

#### POMMES PURÉE

de robuchon

#### POMMES FRITES

roasted garlic ash aioli

#### RICOTTA GNOCCHI

mushroom conserva / pecorino /  
caraway mustard / horseradish

### VEGETABLES

CHOOSE TWO / SERVED FAMILY STYLE

#### WOOD FIRED BROCCOLINI

fresh za'atar / sumac onions / beemster xo

#### CORN CRÈME BRÛLÉE

roasted sweet corn custard / turbinado sugar

#### ASPARAGUS

sobrasado / garlic crumble / lemon caper vinaigrette

#### CARROTS

pistachio / chermoula

### DESSERT

CHOOSE TWO

#### CLASSIC VANILLA CHEESECAKE

#### TRIO OF ICE CREAM + SORBET

made in-house and served with pizzelle