

PRIMEHOUSE

DAVID BURKE

a modern interpretation of the classic American steakhouse

Chilled Appetizers

Kobe Beef Sashimi 14
himalayan salt, mushroom chips, truffle-mayo

East Meets West Oysters 12
3 east/3 west coast oysters
cocktail sauce, mignonette, lime soy sauce

Jumbo Shrimp Cocktail (4) 15
old school, two sauces

Tuna and Salmon Tartare 12
crème fraîche, miso, ginger, curry mayo

Chi-Town Charcuterie 11
cured meats, garlic toasts, condiments

Hot Appetizers & Soup

Nolan's Soup of the Day 7

Lobster Bisque 8
green apple essence, lobster spring roll

Surf & Turf Dumplings 10
short rib barbeque, lobster lemon

Mini Kobe Beef Corn Dogs 10
mustard oil, moroccan ketchup

Truffle Fries 7
asiago, fine herbs, truffle mayonnaise

Shellfish Platters

Shellfish Maison 39
6 jumbo shrimp
2 east coast oysters
2 west coast oysters
¼ lb mussels
fresh crab
salmon tartare
chilled calamari salad
fisherman's toast
sauces traditional cocktail,
mignonette, ginger aioli

Shellfish Castle 72
12 jumbo shrimp
4 east coast oysters
4 west coast oysters
½ lb mussels
fresh crab
salmon tartare
chilled calamari salad
fisherman's toast

Salads

Organic Mixed 7
greens, baby tomatoes, fresh herbs

Baby Arugula Salad 9
truffle smoked tomatoes, pinenuts,
goat cheese fondue, white balsamic vinaigrette

The Wedge 8
romaine, tomatoes, red onion, blue cheese,
watercress, tomato vinaigrette

Mozzarella Tomato Onion 8
bufala mozzarella, tomato, sweet onion,
balsamic vinegar and basil oil

Sandwiches

Primehouse "Burker" 16
tri meat burger, garlic sprout bun, preserved onions, bacon,
lettuce, tomato, pickle and asiago truffle skins
add cheddar, american, or swiss cheese

Turkey Club Sandwich 11
tomato, applewood smoked bacon, bibb lettuce,
lemon pepper mayo, sweet potato chips

Prime Dry-Aged Ribeye Sandwich 12
smoked mozzarella, caramelized onions,
wild mushrooms, tomato tapenade, herb frites

Grilled Chicken Baguette 12
roasted garlic mayonnaise, red onion jam,
watercress with french fries

Tuna Tapenade Sandwich 13
grilled rare tuna, olives, capers, sourdough
with red bliss potato salad

In a hurry? Have our
"Rush" Street Lunch 18.95
cup of today's soup,
petite green salad
your choice of
small chicken baguette
tuna tapanade, or
turkey sandwich
with a mini Slice of Prime

Perfect for the serious shopper, or the executive on the go! If you're more inclined to relax and enjoy, we'll be happy to serve each course individually.

Executive Chef: Rick Gresh

Breakfast • Lunch • Dinner • American Dim Sum Brunch

616 N. Rush Street, Chicago, Illinois 60611

312-660-6000

www.davidburke.com/primehouse

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness

Entrée Salads

Classic Caesar 11

Add to your tableside Caesar
white anchovies 3
crab cake croutons 8
grilled chicken 6
grilled shrimp 8
prime filet 10

Pretzel Crusted Crab Cake 14
baby field greens, poppy seed honey,
kumquats, mango-mayo

Chicken Cobb 14
roast chicken, tomato, blue cheese, egg, avocado, bacon

Aged 207L Marinated Filet Salad 16
arugula, maytag blue cheese, baby tomatoes,
red onion, balsamic vinaigrette

Entrees

Steak Frites 18
petite filet (6oz), truffle-asiago frites

Steamed Black Mussels 13
chorizo oil, lemongrass, cilantro, ginger

Rock Shrimp Pasta 16
cavatappi pasta, peas, mint, sweet butter

Pan Roasted Alaskan King Salmon 17
crispy shoestring potatoes, asparagus, anchovy butter

Short Rib and Chili Pot Pie 13
puff pastry and asiago cheese crust

Vegetable & Starch Sides 5

Tempura Green Beans

Asparagus and Shallots

Tempura Onion Rings

Creamed Spinach

Pan Roasted Mushrooms

Garlic Leaf Spinach

French Fries

Chorizo Whipped Potato

Mac & Cheese with Porcini Mushroom

Prime 207L



“Prime” is a proud, masculine, 2500 pound Angus bull that roams the rolling green pastures of Creekstone Farms in Kentucky. Prime consistently produces offspring that achieve the coveted USDA quality grade of Prime. That is why we decided to buy him and make him part of our family to make sure that all of our guests at David Burke’s Primehouse receive the highest quality beef.

Primehouse Dry Aged Steaks

“South Side” Filet Mignon 44
bone in, lite age

Classic Filet Mignon 37
boneless, 12 oz

N.Y. Sirloin 45
dry aged, 14 oz

Porterhouse For Two 79
dry aged, sliced on the bone

“Kentucky” Bone-In Ribeye 43
28 days, 20 oz

Mini Sweets

3 Cookies & a Shake 3
white chocolate peppermint, cranberry gingerbread,
milk chocolate hazelnut

Little Slice of Prime 5
chocolate cake & fudge, s’mores ice cream

Lollipop, Lollipop, Lollipop 5
cheesecake lollipops, raspberry cream

Kickin’ Doughnuts 4
vanilla custard

DB’S Ice Cream & Sorbets 6
choice of 3

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