

PRIMEHOUSE

D A V I D B U R K E

David Burke's Primehouse Restaurant Week 2009 \$22 Lunch Prix Fixe Menu

Appetizers

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

East Meets West Oysters
2 east & 2 west coast oysters
cocktail sauce, mignonette, fennel granita

Jumbo Shrimp Cocktail (3 pcs)
old school, two sauces

Pretzel Crusted Crab Cake
poppy seed honey, citrus, mango-mayo

Surf & Turf Dumplings
short rib barbeque, lobster lemon

Nolan's Soup of the Day

Lobster Bisque
green apple essence, lobster spring roll

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

Organic Mixed
greens, baby tomatoes, fresh herbs,
ginger mustard dressing

Entrees

Tempura Shrimp Salad
cucumber, carrot, bell peppers and ginger soy dressing

Pan Roasted Half Chicken
semi boneless, basil whipped potatoes, roasted garlic jus

Pan Roasted Alaskan King Salmon
anchovy butter, asparagus and shallots

choose two sides for steaks:

*Asparagus and Shallots, Tempura Onion Rings, Creamed Spinach,
Pan Roasted Mushrooms, Garlic Leaf Spinach, French Fries,
Chorizo Whipped Potato, Asiago Truffle Skins*

6 oz Petite Filet

N.Y. Sirloin
dry aged, 7 oz

Delmonico Steak
28 day aged, boneless, 7 oz

40 day Dry Aged Steak Burker
garlic spinach, crispy shallots, bacon
mayonnaise, toasted potato bun

Wagyu Skirt Steak
6 oz, chimichurri sauce

Desserts

Apple Cheddar Pie
granny smith apples, aged cheddar,
salted caramel ice cream

Slice Of Prime
layers of rich chocolate mousse, cake,
and fudge s'mores ice cream

White Chocolate Ice Cream Sandwich
chocolate cookies, espresso sorbet, salted caramel

Butterscotch Crème Brulée
chocolate espresso sorbet, butterscotch tuile

Executive Chef: Rick Gresh

Breakfast • Lunch • Dinner • American Dim Sum Brunch

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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.