



The first chef to own his own bull, Chef David Burke's commitment to quality is evident in the USDA prime grade, hand-selected beef served in David Burke's Primehouse. The restaurant dry-ages its meats in a Himalayan salt-tiled aging room on premise. The result is perfectly marbled, tender beef with a rich depth of flavor. Tours of this unique facility can be arranged upon reservation.

Fresh Squeezed Juices

Eye Opener...carrot	5
Power Driver...orange, carrot, ginger	
Wake Up...beet, carrot, apple, ginger	

Smoothie or Soothies (with vodka)

Very Berry...raspberry, blueberry, strawberry, cherry	7/9
Strawberry Banana Bliss...banana, strawberry, yogurt	

This & That

Tempura Green Peas...teriyaki sauce	5
Mini Kobe Beef Corn Dogs...mustard & ketchup	8
Truffle Asiago Fries...ketchup	5
Granola & Berries...yogurt	3
Fresh Fruit Salad	7
Oysters on the Half Shell (3pc)...cocktail sauce	9
Kobe Beef Sashimi...truffle mayo, croutes, mushroom chips	15
Jumbo Shrimp Cocktail (3pc)...cocktail sauce, horseradish	9
Soup of the Day	8
Chicken Cobb...tomato, blue cheese, egg, avocado, bacon	14
Steak Salad...arugula, red onion, balsamic	16
Deviled Eggs...prosciutto chips	6
Sliders (2pc)...cheddar cheese	10

Brunch Boxes

Griddled	15
Cinnamon raisin french toast...maple syrup	
Buttermilk pancakes...blueberries	
Crepe...stewed fruit	
Breakfast Sausage	

Eggs	17
Benedict...spicy ham, hollandaise	
Lobster Scrambled...crème fraiche, caviar	
Peppers & Eggs... chicken apple sausage, brioche	
Chive Biscuit	

Little Bull	21
207L Beef Tips...arugula, blue cheese, tomato vinaigrette	
Grilled Steak...mushrooms, onions & whipped potato	
Shortrib Dumplings...bbq sauce	
Tempura Green Beans	

Big Bull	42
Petite Filet...garlic spinach	
Petite Sirloin... snap peas	
Delmonico...basil whipped potatoes	

Hangover	16
Mini Burkers...spicy mayo, french fries	
Mac N' Cheese...chopped bacon	
Monte Cristo...prosciutto, gruyere, tomato tapanade	

Shells	21
Pretzel Crusted Crabcake...vegetable slaw, chili garlic mayo	
Angry Shrimp...basil, lemon, chili	
Scallops...market vegetables	
Oysters on the half shell	

Mystery Box	priced daily
let go & let Chef Rick treat you to a culinary surprise	

Signature Steaks

Our signature steaks are served at any time; please inquire with your server for availability.

Brunch N' Lunch

Farmers Egg White Omelet	11
market vegetables, low-fat muenster, turkey bacon, roasted potatoes	

James Omelet	12
truffled mushrooms, asiago, caramelized onions	
207l filet tips, roasted potatoes	

Eggs Benedict	11
spicy ham, hollandaise, roasted potatoes	

Sirloin & Eggs	21
7 oz sirloin, eggs any style, hollandaise, roasted potatoes	

Buttermilk Pancakes...maple syrup	10
add blueberries or bananas & pecans	3

Classic Caesar...tableside	14
white anchovies 3	crab cake croutons 5
grilled chicken 6	grilled shrimp 8
prime filet 10	

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, truffle asiago fries	

40 Day Dry-Aged Prime Steak Burger	12
garlic spinach, crispy shallots, bacon mayonnaise, toasted potato bun, truffle asiago fries	

Benny Burger	12
beef burger, ham, hollandaise, sunny side up egg	

CBLT Sandwich	10
grilled chicken, bacon mayo, lettuce, tomato & truffle asiago fries	

Breakfast • Lunch • Dinner • **Saturday & Sunday Brunch in a Box**

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.

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18% service charge is added to parties of 6 or more