

PRIMEHOUSE

DAVID BURKE



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.

APPETIZERS

| | | |
|-----------------------|---|----|
| SCALLOP | miso glaze, lobster fried rice, thai peppers | 12 |
| QUAIL | fava beans, black currant bbq | 12 |
| WAGYU BEEF SASHIMI | himalayan salt, mushroom chips, truffle mayo | 15 |
| SMOKED OCTOPUS | pickled ramps, garbanzo beans, spring radish, frisee | 11 |
| CRAB CAKE | pretzel crusted, poppy seed honey, citrus, mango mayo | 15 |
| FOIE GRAS TERRINE | watermelon, mint, chilies & balsamic | 18 |
| VEAL SWEETBREADS | peas, risotto, quail egg, parmesan cheese | 10 |
| SURF & TURF DUMPLINGS | angry lobster, braised shortrib | 10 |
| BONE MARROW | pickled watermelon rind, crusty country bread | 12 |

ICE COLD SEAFOOD

| | | |
|-----------------|---|----|
| JUMBO SHRIMP | spice poached, cocktail sauce | 12 |
| OYSTERS | our best seasonal selection | 14 |
| SHELLFISH TOWER | shrimp, oysters, king crab, lobster, calamari salad | 58 |
| KING CRAB | mustard crema, cocktail sauce | 17 |
| TUNA TARTARE | summer vegetables, black olive crema, fennel wafers | 12 |

SOUPS & SALADS

| | | |
|----------------|--|----|
| LOBSTER BISQUE | green apple essence, lobster spring roll | 10 |
| ARUGULA | truffle smoked tomatoes, pinenuts, goat cheese fondue | 9 |
| UNWEDGE | iceberg, tomatoes, red onion, blue cheese, tomato vinaigrette & blue cheese dressing | 9 |
| MIXED GREENS | cucumbers, feta cheese, red wine vinaigrette | 10 |
| CAESAR | classic, tableside | 11 |
| | add white anchovies | 3 |
| | add crab cake croutons | 8 |

CHEF RICK GRESH SUPPORTS OUR LOCAL FARMERS & CHICAGOS GREEN CITY MARKET

Pre-Order our signature dessert!! **Cake In a Can**, a rich red velvet cake for the entire table!

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

HIMALAYAN SALT DRY AGED STEAKS

*steaks may vary in color due to the dry-aging process
& some have limited availability; please ask your server*

CLASSICS

- "SOUTH SIDE" bone-in filet mignon, rich & tender 45
FILET MIGNON tender european cut 39
CHÂTEAUBRIAND bone-in tenderloin for two 44 per person
N.Y. SIRLOIN delicate flavor, naturally tender 21 day dry aged 47
RIBEYE rich marbling, 28 day dry aged bone-in 43

RESERVES

- KANSAS CITY 35 day bone-in sirloin, robust beef flavor 48
40 DAY RIBEYE rich beef flavor, bone-in 49
55 DAY RIBEYE deep, concentrated beef flavor, bone-in 62
VOTED BEST DRY AGED STEAK CHICAGO MAGAZINE 2008
75 DAY RIBEYE Intense beef flavor, bone-in 67

STEAK ACCOMPANIMENTS

- BLUE CHEESE melted wisconsin gorgonzola 3
AU POIVRE black peppercorn crust & sauce 3
LOBSTER half maine, lobster, lemon 18
CRAB LEGS half pound alaskan king crab 22
FOIE GRAS seared, himalayan pink salt 15
FRIED EGGS black truffle butter 6
OSCAR lump crabmeat, asparagus & hollandaise 10

OTHER MEATS, OCEAN TREATS & NON-MEATS

- DRY AGED 40 day dry aged burger, shaved prime rib, smoked mozzarella cheese,
GRESHBURGER potato bun, moroccan ketchup, beer batter onion rings 23
HALF CHICKEN basil whipped potatoes, asparagus, roasted garlic jus 24
LAMB LOIN potatoes, chorizo, dates, goat cheese, garlic pesto 44
KING SALMON bok choy, shrimp & bacon dumplings, wonton broth 29
AHI TUNA grilled on himalayan pink salt, spiced corn, sweet peppers, cilantro 33
GNO-MEAT smoked potato gnocchi, mushroom, asparagus, sweet corn, truffle 20

VEGETABLE & STARCH SIDES

6 each or 3 sides for 16

- | | | | |
|-------------|-------------------------------|----------------|------------------------------|
| CORN | chipotle dressing, cilantro | SPINACH | garlic, butter |
| MUSHROOM | oyster & hen of the woods | POTATO HASH | chorizo, dates, goat cheese |
| ASPARAGUS | lemon confit, nicoise olives | WHIPPED POTATO | basil oil, black pepper |
| ONION RINGS | beer batter, bacon mustard | FRIES | white truffle, asiago cheese |
| GREEN BEANS | tempura fried, teriyaki sauce | FRIED RICE | lobster, thai peppers |

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