



"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.

This & That

Tempura Green Beans... teriyaki sauce	5
Mini Kobe Beef Corn Dogs... mustard & ketchup	6
Benton Bacon... black pepper, maple syrup	5
Truffle Asiago Fries... ketchup	4
Salmon Tartare Tacos... cilantro, chili & avocado	9
Oysters on the Half Shell (3 pc) ...cocktail sauce	9
Jumbo Shrimp Cocktail (3 pc) ...cocktail sauce, horseradish	9
Soup of the Day	7
Deviled Eggs... prosciutto chips	6

Salads... available in whole or half portions where noted

Classic Caesar	11
add to your tableside Caesar:	
white anchovies 3 crab cake croutons 8	
grilled chicken 6 grilled shrimp 8 prime filet 10	
Chicken Cobb	8/14
roast chicken, tomato, blue cheese, egg, avocado, bacon	
Aged 207L Marinated Filet Salad	9/16
arugula, maytag blue cheese, baby tomatoes, red onion, balsamic vinaigrette	
Chopped Seafood Salad	9/16
shrimp, tuna, avocado, cucumbers, corn, tomatoes, mango, mixed greens, citrus dressing	

Sandwiches

Please choose your side: truffle asiago french fries, sweet potato chips

Turkey Club Sandwich	11
tomato, applewood smoked bacon, bibb lettuce, lemon pepper mayo	
Prime Dry-Aged Ribeye Sandwich	12
smoked mozzarella, caramelized onions, mushrooms, tomato tapenade	
Grilled Chicken Baguette	10
roasted garlic mayonnaise, red onion jam, watercress	

Burkers... severed with truffle asiago french fries

40 Day Dry Aged Prime Steak Burker	12
garlic spinach, crispy shallots, bacon mayonnaise, toasted potato bun	
Pastrami Burker	10
bacon mustard, swiss cheese, rye bun	
Burker Toppings	
cheddar, muenster, blue cheese 1	
fried pickles 4 fried egg 4 angry shrimp 5	
lobster slaw 12 oscar... crab, asparagus, hollandaise 6	

Entrees

Grilled Chicken Paillard	14
broccoli, goat cheese, almonds & balsamic soaked dates	
Pan Roasted Alaskan King Salmon	21
anchovy butter, asparagus & shallots	
Lobster Pasta	19
arugula, cherry tomatoes, mushrooms, truffle butter	
Oscars' Eggs Benedict	15
poached eggs, spicy ham, crab, asparagus, hollandaise	
Miso Glazed Scallops	15
lobster fried rice with thai peppers	
Pan Roasted Baby Octopus	12
roasted peppers, chickpeas, grilled onions, charred tomatoes & black olives	
Pretzel Crusted Crab Cake	15
poppy seed honey, citrus, mango-mayo	

No Bull Steak Feast

24.99

No Bull Glass of Wine 5

Appetizers

Surf & Turf Dumplings... short rib barbeque, lobster lemon
Lobster Bisque... green apple essence, lobster spring roll
The Wedge... baby iceberg, tomatoes, red onion, blue cheese

Entrees

please choose two sides:
asparagus & shallots, creamed spinach,
roasted mushrooms, french fries, chorizo whipped potato

6 oz Petite Filet

N.Y. Sirloin... dry aged, 7 oz

Delmonico Steak... 28 day aged, boneless, 7 oz

••Steak Upgrades••

Petite "South Side" Bone-In Filet Mignon	4 supplemental
Petite Kansas City Sirloin... 35 day dry aged, 10 oz	9 supplemental
28 Day Dry Aged Bone-In 20 oz Ribeye	18 supplemental

Desserts

Slice of Prime

layers of rich chocolate mousse, cake,
toasted marshmallow, s'mores ice cream

Root Beer Float

root beer sorbet, vanilla cream soda, root beer candy tuile

Signature Steaks

Our signature steaks are always available; please inquire with your server.

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.