

PRIMEHOUSE

DAVID BURKE

Burke's "Neaux Bull" Feast

choice of first course, entrée & dessert
(pay entrée price for all 3 courses)

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 20
cucumber, carrot, bell peppers and ginger soy dressing

Pan Roasted Half Chicken 20
semi boneless, basil whipped potatoes, roasted garlic jus

Pan Roasted Alaskan King Salmon 25
anchovy butter, asparagus and shallots

Lobster & Potato Gnocchi 38
crisp basil, house cured ham, caramelized onions
and "angry" lobster sauce

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 24

Petite "South Side" Filet Mignon 26
bone in, lite age

N.Y. Sirloin 26
dry aged, 7 oz

Delmonico Steak 25
28 day aged, boneless, 7 oz

Wagyu Skirt Steak 25
6 oz, chimichurri sauce

28 Day Aged Bone-In 20 Oz Ribeye 38

Desserts

Cookies & A Shake
Slice Of Prime

White Chocolate Ice Cream Sandwich
Peaches & Cream
vanilla creme brulee, roasted peaches, peach ice cream

Appetizers And Salads

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

Tempura Green Beans 10
teriyaki sauce

Mini Kobe Beef Corn Dogs 10
mustard oil, Moroccan ketchup

Killer Baked Potato 11
beef chili, sour cream, cheddar cheese, chives,
207L beef Tips

Calamari Two Ways 11
fried with tomato olive ragout,
hot and sour calamari salad

Sticks & Stones 13
flat iron steak and shrimp satay,
hot rock, thai soy glaze

Classic Caesar 11

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

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

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

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

Sandwiches

Please choose your side:
*french fries, onion rings, sweet potato chips,
red bliss potato salad, asiago truffle skins*

Primehouse "Burker" 16
tri meat burger, garlic sprout bun, preserved onions, bacon,
lettuce, tomato, pickle, your choice of cheddar, american, or
swiss cheese

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

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

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

Executive Chef: Rick Gresh

Breakfast • **Lunch** • Dinner • American Dim Sum Brunch

616 N. Rush Street, Chicago, Illinois 60611

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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.