PRIME + PROPER

EST MMXVII DETROIT, MI

PRIMEANDPROPERDETROIT.COM **@PRIMEANDPROPERRESTAURANTS**

Prime + Proper is a modern interpretation of the classic American Steakhouse in an iconic location at the historic Capitol Park Loft building.

Born out of the renaissance of Detroit, Prime + Proper offers a marriage of traditional Steakhouse fare with elevated contemporary culinary mastery. Our purpose is to provide a truly remarkable experience through enlightened hospitality, a premier product, and unrivaled attention to detail.

We are alive with modern influences, enchanting stories and most importantly, the aura of an age that must never be forgotten. With our focus on impeccable detail, Prime + Proper artfully combines bold flavors with refined sophistication, setting forth the standard for steakhouses to come.

1145 Griswold St, Detroit, MI 48226 **313.636.3100**

Submit an Event Inquiry **hello@primeandproperdetroit.com**

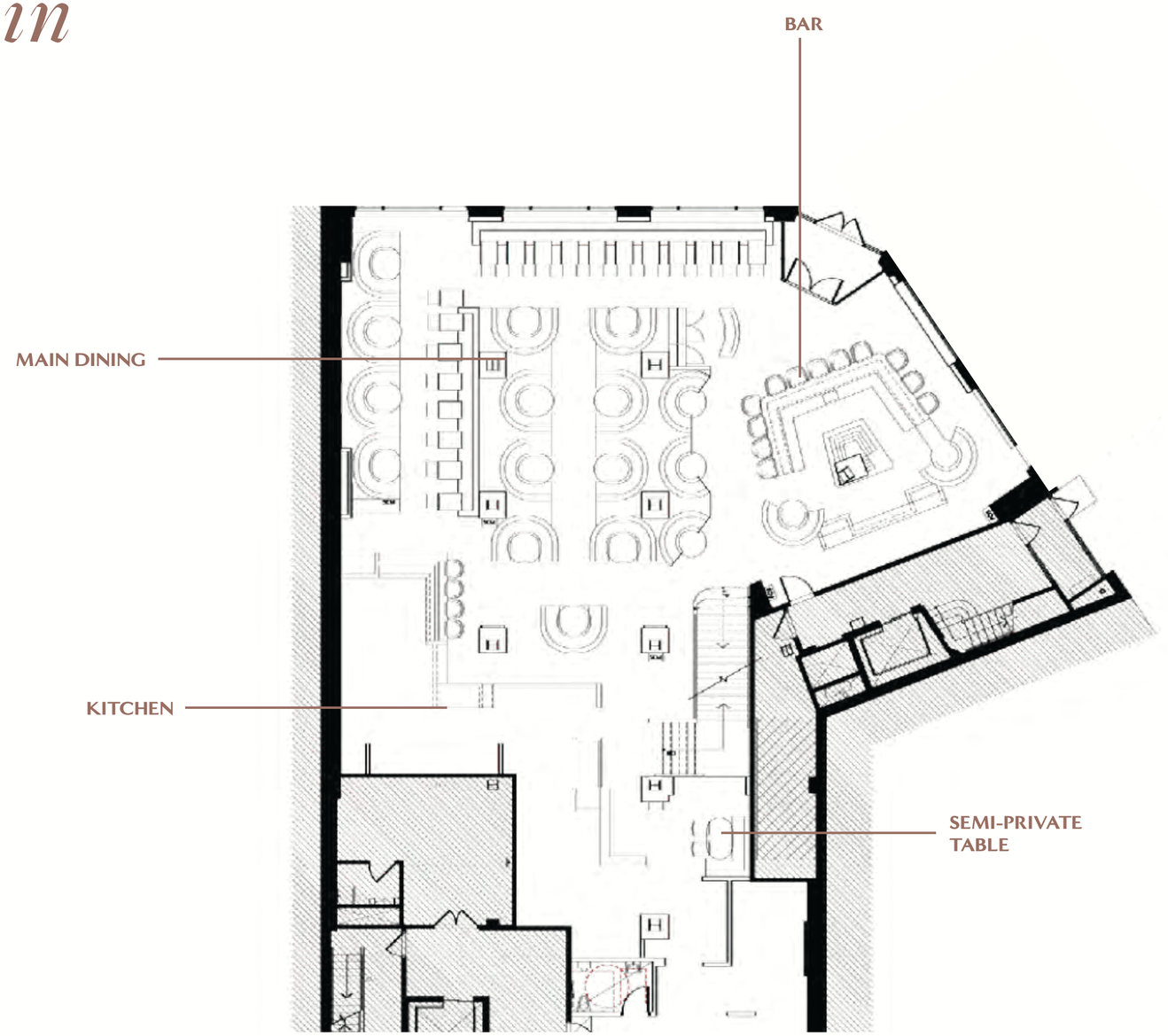
HEIRLOOM HOSPITALITY

HEIRLOOM HOSPITALITY

Prime + Proper *Main Dining Floorplan*

SQ FT	4000*
SEATED CAPACITY	175*
RECEPTION CAPACITY	200*

*EXCLUDES OUTDOOR TERRACE

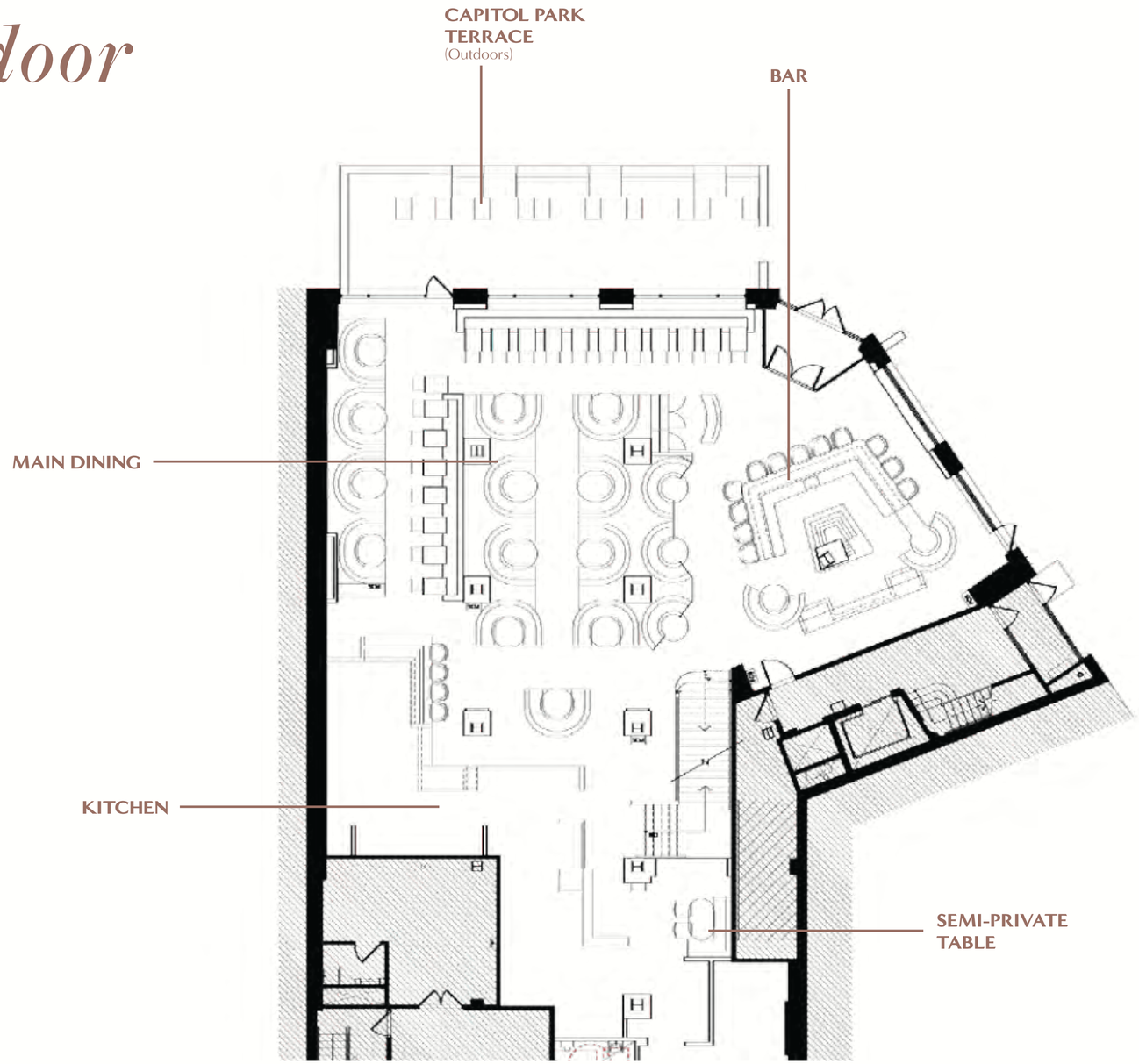


HEIRLOOM HOSPITALITY

Prime + Proper *Outdoor Dining Floorplans*

CAPITOL PARK TERRACE

SQ FT	700
SEATED CAPACITY	35
RECEPTION CAPACITY	50



HEIRLOOM HOSPITALITY

Prime + Proper

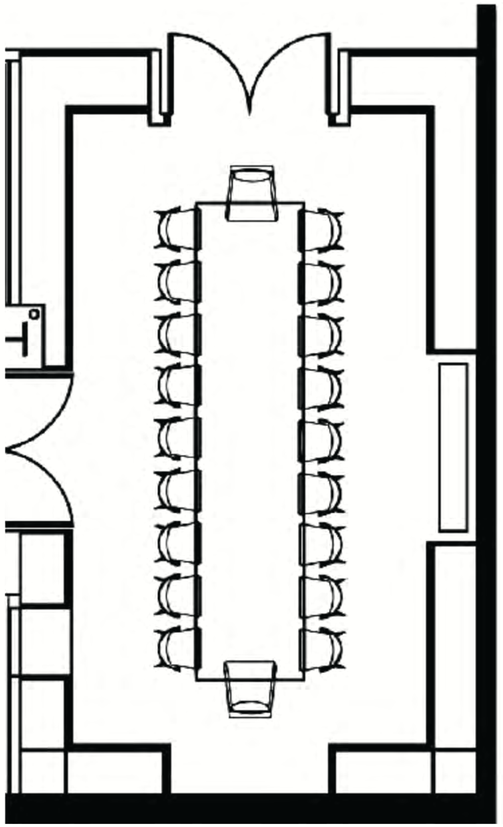
Main Dining

HEIRLOOM HOSPITALITY

Golden Room
Floorplan

SQ FT	500
SEATED CAPACITY	20
RECEPTION CAPACITY	–

RECEPTION NOT AVAILABLE – SEATED ONLY

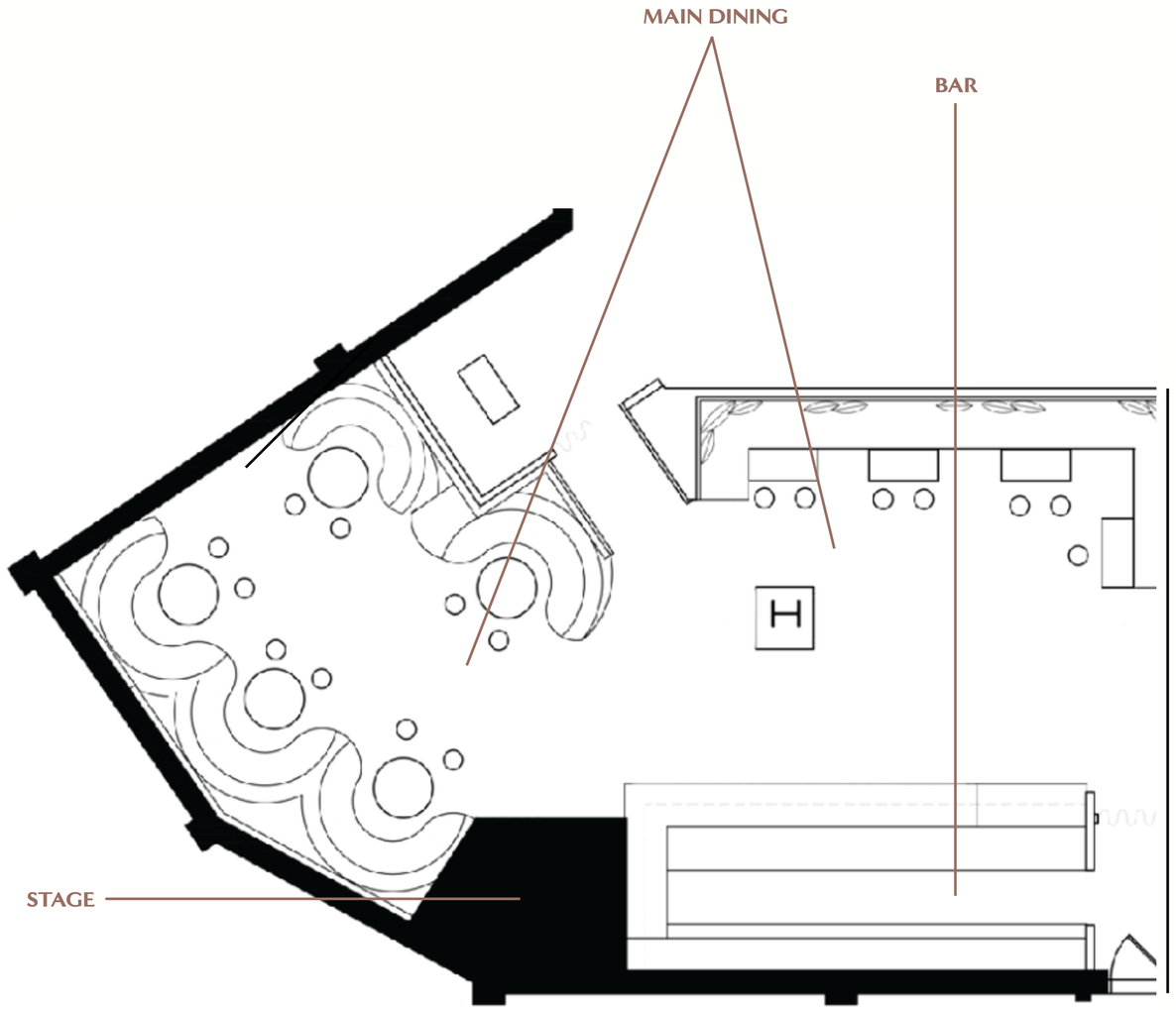


HEIRLOOM HOSPITALITY

Velvet Room

Floorplan

SQ FT	1500
SEATED CAPACITY	50
RECEPTION CAPACITY	75

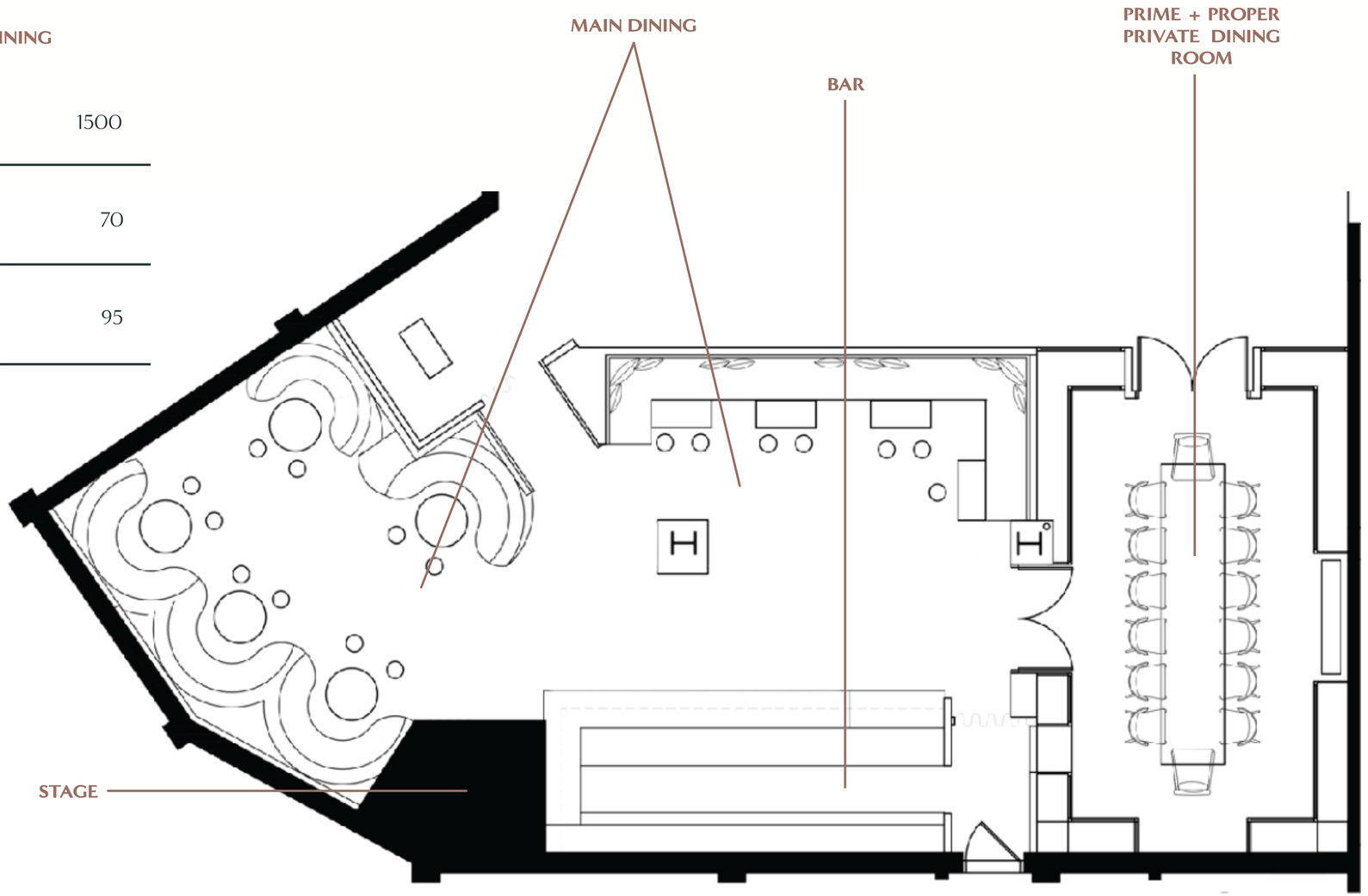


HEIRLOOM HOSPITALITY

Velvet Room + Private Dining Room

Floorplan MAIN DINING

SQ FT	1500
SEATED CAPACITY	70
RECEPTION CAPACITY	95



HEIRLOOM HOSPITALITY

Velvet Room

Interiors

HEIRLOOM HOSPITALITY

PRIME + PROPER

EST MMXVII DETROIT, MI

Cocktail Hour Events Menu

HORS D'OEUVRES

PER DOZEN

OYSTERS $90
assortment of east + west coast, cocktail sauce, mignonette, umami sauce

SHRIMP COCKTAIL $144
cocktail sauce, grilled lemon

HAM + CHEESE GOUGÈRES $120
prosciutto cotto, gruyère fondue, b+b pickle, tomato, stone-ground mustard

KING CRAB TART $130
feuille de brick, sugar snap pea, pickled ramps, yuzu kosho

STEAK TARTARE $120
puff pastry, tabasco-cured yolk, worcestershire, horseradish

AHI TUNA WONTON $130
tomato vinaigrette, white kombu

CAVIAR BITES $150
pani puri, potato, black truffle, cured egg yolk, gold leaf

CHICKPEA PANISSE $100
cured lemon aioli, black garlic

STARTERS

PROPER PLATEAU (SERVES 4-6) $340
oysters, lobster, shrimp cocktail, king salmon pâté, king crab, bigeye tuna, champagne mignonette, cocktail sauce, mustard sauce, umami sauce

MARROW SHORT RIB (SERVES 6-8) $70
short rib, tabbouleh, whipped garlic, grilled semolina bread

OCTOPUS (SERVES 4-6) $78
salsa brava, zhoug, beef fat roti

MIYAZAKI GYU A-5 WAGYU STRIP (6 OZ SLICED) $185

CAVIAR

brioche / egg yolk jam / crème fraîche / cultured butter / confit shallot / chive

TRIO OF CAVIAR 3 OZ $375

GRANDEUR OSETRA 1 OZ $195

PLATINUM OSETRA 1 OZ $165

NOIR OSETRA 1 OZ $90

ENTRÉES + ACCESSORIES

TOMAHAWK RIBEYE (SERVES 3-4, SLICED) $198
dry aged in-house 40 oz, served sliced

PORTERHOUSE (SERVES 3-4, SLICED) $165
dry aged in-house 32 oz, served sliced

TRUFFLE OR OSCAR SERVICE AQ
offered and served tableside

SAUCE + BUTTER

proper steak / béarnaise / roasted garlic ash butter / au poivre **8 EACH**

CAKES

SERVES 8-10

VANILLA PASSIONFRUIT CAKE $130
vanilla bean mousse, passionfruit curd, tapioca pearls

DARK CHOCOLATE ESPRESSO CAKE $130
dark chocolate mousse, jivara espresso crémeux, milk chocolate caramel, espresso streusel

HEIRLOOM HOSPITALITY

PRIME + PROPER

EST MMXVII DETROIT, MI

Proper Menu

$140 PER PERSON

FIRST COURSE

SELECT ONE

Hand Served by our Service Staff

CAESAR

baby buttercake lettuce, pecorino frico, white anchovy, caesar

WEDGE

iceberg, tomato, bacon, pearl onion, roth blue cheese, buttermilk dressing

ENTRÉES

SELECT THREE

PRIME FILET MIGNON (8 OZ)

potato galette, bordelaise

SEARED ORA KING SALMON

french green lentils, red wine jus, westminster abbey dianthus

BLACK TRUFFLE CHICKEN ROULADE

sauce vin jaune, pickled chanterelles, new zealand spinach

SEASONAL TORCHIO PASTA

broccolini, oyster mushroom, tinkerbell peppers, romesco

SIDES

SELECT THREE SERVED FAMILY STYLE

POMMES PURÉE

de robuchon

POMMES FRITES

roasted garlic ash aioli

WOOD-FIRED BROCCOLI

harissa, sumac onion, dukkah

LEEK GOUGÈRE

gruyère, marcona gremolata, dijon

MAC + CHEESE

aged parmesan, reserve cheddar, torchio pasta

CARROTS

smoked chermoula, tahini yogurt, pistachio

DESSERT

SELECT ONE

CLASSIC VANILLA CHEESECAKE

graham crust, fresh berries, raspberry whipped cream

ICE CREAM or SORBET

made in-house, served with pizzelle

HEIRLOOM HOSPITALITY

PRIME + PROPER

EST MMXVII DETROIT, MI

Prime Menu

$165 PER PERSON

FIRST COURSE

SELECT ONE

CAESAR
baby buttercake lettuce, pecorino frico, white anchovy, caesar

P+P LOUIE
blue crab, butter bibb lettuce, cured yolk, tomato, asparagus, avocado, poppy seed dressing

WEDGE
iceberg, tomato, bacon, pearl onion, roth blue cheese, buttermilk dressing

PROPER CHOPPED
exotic kale, pickled butternut squash, citrus, pomegranate, sesame brittle, white balsamic

SIDES

SELECT FOUR SERVED FAMILY STYLE

CARROTS
smoked chermoula, tahini yogurt, pistachio

WOOD-FIRED BROCCOLI
harissa, sumac onion, dukkah

LEEK GOUGÈRE
gruyère, marcona gremolata, dijon

RICOTTA GNOCCHI
black truffle, cacio e pepe, mushroom conserva

MAC + CHEESE
aged parmesan, reserve cheddar, torchio pasta

POMMES FRITES
roasted garlic ash aioli

POMMES PURÉE
de robuchon

ENTRÉES

SELECT THREE

PRIME FILET MIGNON (8 OZ)
potato galette, bordelaise

PRIME BONE-IN NEW YORK STRIP (18 OZ)
potato galette, bordelaise

ORA KING SALMON
french green lentils, red wine jus, westminster abbey dianthus

BLACK TRUFFLE CHICKEN ROULADE
sauce vin jaune, pickled chanterelles, new zealand spinach

SEASONAL TORCHIO PASTA
broccolini, oyster mushroom, tinkerbell peppers, romesco

DESSERT

SELECT TWO

PEANUT BUTTER PAVÉ
peanut butter gianduja, caramel, peanut brittle crunch, dark chocolate glaze

CLASSIC VANILLA CHEESECAKE
graham crust, fresh berries, raspberry whipped cream

ICE CREAM or SORBET
made in-house, served with pizzelle

HEIRLOOM HOSPITALITY

PRIME + PROPER

EST MMXVII DETROIT, MI

Drink Packages & *Curated* Experiences

PROPER

$75 PER PERSON (INCLUDES ALL SOFT DRINKS AND SODAS)

BOURBON: OLD GRAND-DAD

WHISKEY: OLD OVERHOLT

GIN: CITADELLE

RUM: BACARDI

VODKA: TITO´S

TEQUILA: ESPOLÒN BLANCO

SCOTCH: THE FAMOUS GROUSE

ALL CURRENT P+P BEERS

1 SOMMELIER-SELECTED RED WINE

1 SOMMELIER-SELECTED WHITE WINE

PRIME

$100 PER PERSON (INCLUDES ALL SOFT DRINKS AND SODAS)

BOURBON: WOODFORD RESERVE

WHISKEY: HIGH WEST DOUBLE RYE

GIN: HENDRICK´S

RUM: RON ZACAPA 23 SOLERA

VODKA: GREY GOOSE

TEQUILA: CASAMIGOS BLANCO

SCOTCH: JOHNNIE WALKER BLACK

ALL CURRENT P+P COCKTAILS / MOCKTAILS

ALL CURRENT P+P BEERS

1 SOMMELIER-SELECTED RED WINE

1 SOMMELIER-SELECTED WHITE WINE

CURATED EXPERIENCES

TEQUILA PACKAGE: $1000 - SAVINGS ($450)
Don Julio Blanco, Don Julio Reposado - Private Cask, Don Julio 1942

BOURBON PACKAGE: $700 - SAVINGS ($500)
Booker's Bourbon, Eagle Rare 10yr Bourbon, Woodford Reserve Bourbon

PRIME CHAMPAGNE + CAVIAR: $600 - SAVINGS ($165)
3 Noir Osetra Caviar
3 Reg Veuve

PROPER CHAMPAGNE + CAVIAR: $1800 - SAVINGS ($300)
3 Grandeur Osetra Caviar
3 Veuve Grande Dame Champagne

HEIRLOOM HOSPITALITY