RAW BAR

OYSTERS (EAST + WEST) 36/72
champagne mignonette / cocktail sauce / umami sauce *(qty 6 or 12)*

SHRIMP COCKTAIL 42
cocktail sauce / grilled lemon *(qty 4)*

ALASKAN KING CRAB 165
clarified butter / mustard sauce (1 lb.)

PROPER PLATEAU

170/340

oysters / lobster / shrimp cocktail / king salmon pâté / king crab / bigeye tuna / champagne mignonette / cocktail sauce / mustard sauce / umami sauce

RAW SPECIALTIES

BIGEYE TUNA CRUDO 32
yuzu kosho / confit shallot / chive / rice cracker

DRY-AGED STEAK TARTARE 32
tabasco yolk jam / crispy shallot / horseradish / beef tendon puff

SMOKED SALMON 26
cream cheese / fine herbs / salmon roe / pickled mustard seed / house chips / black salt

APPETIZERS

JAPANESE EGGPLANT 28
poppy seed tempura / endive / romaine hearts / x.o. / black truffle yakiniku

MARROW SHORT RIB 36
tabbouleh / whipped garlic / grilled semolina bread

VEGETABLE CRUDITÉS 23
seasonal bounty

CHICKEN FRIED LOBSTER 59
buttermilk / green chili aioli / chesapeake seasoning

OCTOPUS 39
salsa brava / zhoug / beef fat roti

SALADS

CAESAR 25
baby buttercake lettuce / pecorino frico / white anchovy / caesar

PROPER CHOPPED 24
exotic kale / pickled butternut squash / citrus / pomegranate / sesame brittle / white balsamic

P+P LOUIE 38
blue crab / butter bibb lettuce / cured yolk / tomato / asparagus / avocado / poppy seed dressing

WEDGE 26
iceberg / tomato / bacon / pearl onion / roth blue cheese / buttermilk dressing

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

Gluten-free, Vegan & Vegetarian options available, please ask your server.
Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

USDA PRIME STEAKS + CHOPS

PORTERHOUSE 165
32 oz

BONE-IN NEW YORK STRIP 89
18 oz

COWBOY RIBEYE 98
20 oz

TOMAHAWK RIBEYE 198
40 oz

LAMB CHOPS 95
two double-bone chops

HERITAGE BERKSHIRE BONE-IN PORK CHOP 64
bourbon jus / mustard seed / 20 oz

FILET MIGNON 74
8 oz

RARE CUTS

UNICORNS FROM OUR BUTCHER SHOP

AMERICAN WAGYU MP
black hawk farms x prime + proper collab

AUSTRALIAN WAGYU NY STRIP 12 oz 220
mayura chocolate finished

JAPANESE CRAFT A5 WAGYU MP
there is no better piece of meat in detroit

DETROIT WHISKEY-AGED COWBOY RIBEYE 20 oz 165
detroit city distillery x prime + proper collab

45-90 DAY DRY-AGED PORTERHOUSE 28 oz 200
BONE-IN NY STRIP 18 oz 125
like fine wine, only better with time

WE DO NOT GUARANTEE STEAKS ORDERED "MEDIUM WELL" OR ABOVE
VARIOUS HALAL CERTIFIED STEAKS AVAILABLE

PROPER SEAFOOD

SERVED À LA CARTE

TABLESIDE DOVER SOLE MP
capers / parsley / lemon / brown butter

WOOD-FIRED BRANZINO 70
ladolemono / nuoc cham / alpine sorrel

COLOSSAL PRAWNS 78
calabrian chili / grilled lemon

SCALLOPS 59
maitake / tomato raisin / watercress / dijon

ORA KING SALMON 59
french green lentils / red wine jus / westminster abbey dianthus

WHOLE LOBSTER RISOTTO 90
acquerello rice / pecorino / lobster butter / battera kombu

WHOLE FRIED CHICKEN

54
brined / dredged / golden brown

ACCESSORIES

FOIE GRAS 25
sherry onions

LOBSTER TAIL 39
roasted ash butter

OSCAR 42
blue crab / asparagus / béarnaise

SHAVED TRUFFLES MP
seasonal selection

BÉARNAISE 8

PROPER STEAK SAUCE 8

WHIPPED HORSERADISH 8

ROASTED GARLIC ASH BUTTER 8

AU POIVRE JUS 8

POTATOES

POMMES FRITES 18
roasted garlic ash aioli

POMMES PURÉE 18
de robuchon

BEEF FAT MARBLE POTATOES 19
buttermilk vinaigrette / chervil / bottarga

PROPER HASH BROWN 18
fire roasted relish / sunny side up egg / black salt

POTATO PAVÉ 29
jamón serrano / comté / raclette / chive butter

EST MMXVII

SIDES

LEEK GOUGÈRE 22
gruyère / marcona gremolata / dijon

WOOD-FIRED BROCCOLI 18
harissa / sumac onion / dukkah

CARROTS 18
smoked chermoula / tahini yogurt / pistachio

MAC + CHEESE 20
aged parmesan / reserve cheddar / torchio pasta

MUSHROOM 29
black maitake / A5 tallow / burnt onion jus / bonito

ONION RINGS 18
horseradish mustard sauce

RICOTTA GNOCCHI 32
black truffle / cacio e pepe / mushroom conserva