

PRIMEHOUSE

DAVID BURKE



Prime 207L

The first chef to own his own bull, Chef David Burke's commitment to quality is evident in the USDA prime grade, hand-selected beef served in David Burke's Primehouse. The restaurant dry-ages its meats in a Himalayan salt-tiled aging room on premise. The result is perfectly marbled, tender beef with a rich depth of flavor. Tours of this unique facility can be arranged upon reservation.

STICKS

BACON

black pepper, maple syrup 8

KUNG PAO SWEETBREADS

spicy peanuts 8

KOBE CORN DOGS

moroccan ketchup, mustard 8

OCTOPUS

black garlic aioli, spicy citrus 8

ICE-COLD SHELLFISH

JUMBO SHRIMP COCKTAIL

spice poached, cocktail sauce 16

COCKTAIL COLLECTION

½ lobster, 2 shrimp, 2oz crabmeat 25

OYSTERS ON THE HALF SHELL

east coast 2.50 pc west coast 2.95 pc
half dozen 14 dozen 26

KING CRAB

mustard crema, cocktail sauce 20

WALDORF LOBSTER COCKTAIL

celery, apples, crème fraiche 17

SHELLFISH TOWER

shrimp, oysters, king crab, lobster,
crabmeat

Serves 2-3 people 55

Serves 4-6 people 92

Serves 7-10 people 150

APPETIZERS

WAGYU BEEF SASHIMI

himalayan salt, mushroom chips, truffle mayo 15

SURF & TURF DUMPLINGS

coconut shrimp & lobster with jerk pork & mango 11

CRAB CAKE

pretzel crusted, charred lemon chutney, roasted rapini 16

SCALLOPS

toasted quinoa, fall squash, braised celery 15

TUNA TARTARE

spiced asian pear, coconut, kaffir lime 15

FOIE GRAS

bourbon quince upside down cake, cinnamon, chilies 18

LOBSTER BISQUE

green apple essence, lobster spring roll 12

CREAMY "FRENCH ONION" SOUP 10

bacon asiago puff pastry

SALADS

CAESAR

classic, tableside 12

add white anchovies 3 add crispy crab croutons 5

ARUGULA

truffle smoked tomatoes, pine nuts, goat cheese fondue 11

WEDGE

iceberg, tomatoes, red onion, blue cheese,
tomato vinaigrette & blue cheese dressing 9

CHOPPED SALAD

bacon, roasted peppers, cucumbers, feta cheese,
chick peas, egg, red onion & red wine vinaigrette 10
add chopped shrimp 6

Pre-Order our signature dessert!!

Cake in a Can

a rich red velvet cake with cream cheese frosting!

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.

CLASSIC STEAKS

"SOUTH SIDE"

bone-in filet mignon, rich & tender 46

FILET MIGNON

tender european cut 39

"BACON" WRAPPED BEEF TENDERLOIN FOR TWO

smoked braised pork belly, truffle jus 41 per person

SMOKY N.Y. SIRLOIN

cedar planked, bbq bacon jam, crispy shallots 43

ANGRY N.Y. SIRLOIN

chili spice rub, cipolini onions, wisconsin blue cheese 42

HIMALAYAN SALT DRY AGED RESERVE STEAKS

steaks may vary in color due to the dry-aging process
ask your server for availability

28 DAY RIBEYE

rich marbling, bone in 45

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 65
RAHM FAMA OF TV FOOD NETWORK "BEST STEAK EVER"

35 DAY KANSAS CITY

bone-in sirloin, robust beef flavor 52

OTHER MEATS, OCEAN TREATS & NON-MEAT

GRESHBURGER

shaved prime rib, smoked mozzarella, onion rings 23

ROASTED CHICKEN BREAST

chicken leg confit bread pudding, honey glazed carrots 25

LAMB CHOPS

creamy grits, broccoli rapini, jalapeno mint jus 41

OLIVE OIL POACHED SALMON

red wine risotto, grilled mushrooms, thyme 26

SEARED AHI TUNA "CASSOULET"

white beans, duck confit, fall squash, greens 31

SWEET CORN & LOBSTER TOSTADA

cilantro crema, tomato confit, black beans,
grilled banana peppers 41

HAND CUT TAGLIATELLE PASTA

fall squash, black truffle, kale, ricotta cheese 23

ALL SIDE DISHES

7 each or three for 19

GREEN BEANS

tempura fried or steamed

SPICY GLAZED ASPARAGUS

toasted almonds

POTATO PANCAKES

cheddar, scallions, bbq bacon

BEER BATTERED ONION RINGS

BACON MUSTARD

CREAMY SPINACH

GARLICKY GREENS & BEANS

TRUFFLE ASIAGO FRIES

MAC N' CHEESE

blue cheese, apples, crispy shallots

MUSHROOMS & ONIONS

BASIL WHIPPED POTATO

ACCOMPANIMENTS

LOBSTER SCRAMBLED EGGS 10

1/2 LOBSTER

grilled, butter & lemon 17

FOIE GRAS

seared, himalayan pink salt 15

CRAB LEGS

butter & lemon 18

CRABMEAT OSCAR

asparagus, hollandaise 10

BLUE CHEESE CRUMBLES 3

AU POIVRE 3

Executive Chef: Rick Gresh

Breakfast • Lunch • Dinner • Saturday & Sunday Brunch in a Box

www.davidburkesprimehouse.com

616 N. Rush Street, Chicago, Illinois 60611 t312-660-6000

18 % service charge is added to parties of 6 or more