



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.

Appetizers, Soups & Starters

Jumbo Shrimp Cocktail (3pc)... 9
cocktail sauce, horseradish

Deviled Eggs with Prosciutto Chips... 6

Lobster Bisque... 10
green apple essence, lobster spring roll

Soup Of The Day... 8

Mini Kobe Beef Corn Dogs... 6
grainy mustard & moroccan ketchup

Pretzel Crusted Crabcake... 13
pretzel crusted, charred lemon chutney, roasted rapini

Surf and Turf Dumplings... 10
coconut shrimp & lobster with jerk pork & mango

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

Arugula Salad... 9
truffle smoked tomatoes, pine nuts, goat cheese fondue

Sandwiches

Turkey Club Sandwich... 11
applewood smoked bacon, tomato, greens,
lemon pepper mayo

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

CBLT Sandwich... 10
grilled chicken, bacon mayo, lettuce, tomato
& truffle asiago fries

40 Day Dry Aged Prime Steak Burger... 12
garlic spinach, crispy shallots, bacon mayonnaise,
toasted potato bun

TOPPINGS

cheddar, muenster, blue, swiss,
smoked mozzarella or american cheese 1

fried pickles 4 fried egg 4

angry shrimp 5 lobster slaw 12

oscar... crab & asparagus hollandaise 6

Entrées & Salads

Caesar Salad... 14
classic, prepared tableside
additions for your Caesar:
white anchovies 3 crab cake croutons 5
grilled chicken 6 grilled shrimp 8 prime filet 10

Chicken Cobb... 14
tomato, blue cheese, egg, avocado, bacon,
mustard vinaigrette

Aged 207L Marinated Filet Salad... 16
arugula, maytag blue cheese, baby tomatoes,
red onion, balsamic vinaigrette

Chopped Seafood Salad... 16
shrimp, tuna, avocado, cucumbers,
tomatoes, mango, citrus vinaigrette

Pan Roasted Alaskan King Salmon... 21
anchovy butter, asparagus, shoestring potatoes

SIDES

5 each or three for 13

spicy glazed asparagus

mushrooms & onions

truffle asiago french fries

basil whipped potatoes

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

