

PRIMEHOUSE

DAVID BURKE

2012 Chicago Restaurant Week Lunch Menu

Three Course Menu

Appetizers

Lobster Bisque
green apple essence, lobster spring roll

Wedge
iceberg, tomatoes, red onion, blue cheese,
watercress, tomato vinaigrette

Surf & Turf Dumplings
coconut shrimp & lobster
jerk pork with mango aoli

Entrees

Pan Roasted Alaskan King Salmon

40 Day Dry Aged Steak Burker
garlic spinach, crispy shallots, bacon
mayonnaise, toasted potato bun

Pan Roasted Chicken Breast
garlic jus

Classic Filet Mignon

Sides are served family style with entrees:
herb roasted mushrooms & basil whipped potatoes

Desserts

Taste Of Primehouse
mini prime, cheesecake lollipop &
jove's homemade ice cream

\$22 per person

Upgrade Your Menu

Appetizers

Wagyu Beef Sashimi 9
himalayan salt, mushroom chips, truffle-mayo

Arugula Salad 8
truffle smoked tomatoes, pinenuts, goat cheese fondue

Shrimp Cocktail 9

* Signature Steaks

"South Side" Filet Mignon 30

28 Day Dry Aged Ribeye 32

40 Day Aged Ribeye 39

55 Day Aged Ribeye 47

35 Day Aged Kansas City 45

Steak Additions

Seared Foie Gras 15

Alaskan King Crab Legs 18

Broiled Half lobster 17

Oscar ... crabmeat, asparagus, hollandaise 12

Blue Cheese Crumbles 3

Sides 5

Tempura Green Beans

Truffle Asiago Fries

Mac N Cheese

Spicy Glazed Asparagus

Garlicky Green & Beans

Supplemental charges apply

Executive Chef: Rick Gresh

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

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312-660-6000

www.davidburkesprimehouse.com

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.