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SOUPS & SALADS		
LOBSTER BISQUE \$10 Fresh Lobster, Crème Fraîche, Chives, Smoked Extra-Virgin Olive Oil	RANCH CHOP \$12 Shaved Romaine, House Bacon, Avocado, Hearts of Palm, Pickled Red Onion, Heirloom Cherry Tomatoes, House-Made Ranch Dressing	BISTRO GREENS \$10 Field Greens, Shaved Carrot, English Cucumber, Heirloom Cherry Tomatoes, Watermelon Radish, Champagne Vinaigrette Dressing
FRENCH ONION SOUP \$9 Bone Marrow Crostini, Gruyère Cheese	CLASSIC CAESAR \$12 Little Leaf Lettuce, Shaved Parmigiano-Reggiano, Focaccia Croutons, White Anchovy, Classic Caesar Dressing	SPINACH & CITRUS SALAD \$14 Baby Spinach, Fresh Orange, Toasted Pistachios, Caramelized Fennel, Parmigiano Reggiano, Citrus-Thyme Vinaigrette

PROPER STEAKS	
STEAK FRITES* \$44 Prime Flat Iron Steak, Shallot Butter Frites, Baby Arugula, Pickled Onion Salad	MUSTARD & HERB-CRUSTED PRIME RIB* Slow-roasted USDA Prime, Whole Grain Mustard Crust, Fresh Rosemary, Thyme, Au Jus and Horseradish Cream
8OZ FILET MIGNON* \$58	16OZ PRIME NEW YORK SIRLOIN* \$74
14OZ DRY PRIME AGED RIBEYE* \$62	14OZ BONE-IN FILET* \$74
24OZ PRIME PORTERHOUSE* \$84	14OZ DRY AGED WAGYU RIBEYE* \$79
GORGONZOLA DULCE BRÛLÉE \$6 Sweet Italian Blue Cheese, Lightly Torched	AU POIVRE \$6 Peppercorn-Infused Cream Sauce
CHIMICHURRI \$6 Argentine Herb Sauce with Parsley and Garlic	CRAB OSCAR \$18 Lump Crab, Asparagus, Béarnaise
SAUTÉED MUSHROOMS \$9 Herb-Infused, Exotic Blend	SHRIMP SCAMPI \$16 Garlic Butter, White Wine, Parmesan, Lemon, Olive Oil

ENTRÉES	
FAROE ISLAND SALMON* \$25 Glazed Carrots, Basil Tarragon Aioli	PROPER BURGER* \$18 8 oz Prime Chuck Short Rib, Brisket Patty, Cabot Cheddar, Lettuce, Tomato, Red Onion, North Country Smokehouse Bacon, Pretzel Bun
CARAMELIZED SEA SCALLOPS* \$42 Parsnip Soubise, Citrus Thyme Caramel, Toasted Hazelnuts, Crispy Parsnip, Modena Balsamic Drizzle	SHORT RIB & POLENTA \$45 Red Wine Braised 12 oz Brandt Farm Short Rib, Creamy Cheddar & Chili Polenta
LOBSTER RISOTTO \$52 Maine Lobster, Mascarpone, Chives, Truffled Asparagus, Preserved Meyer Lemon	14 OZ CIDER-BRINED DUROC PORK CHOP* \$38 Bone-In Pork Chop, Brown Butter Sweet Potato Purée, House-Made Apple Butter
LEMON & WHITE WINE POACHED NOVA SCOTIA HALIBUT \$34 Lemon Beurre Blanc	LAMB BOLOGNESE \$24 Ground Lamb, San Marzano Tomatoes, House-Made Pappardelle, Fresh Ricotta
BRICK CHICKEN \$24 Buttermilk-Marinated Murray’s Farm Statler Chicken, Bacon Marmalade, Chicken Cravy	

SIDES		
YUKON GOLD WHIPPED POTATOES \$9 Vermont Butter, Chives	GLAZED BABY CARROTS \$9 Local Honey	RISOTTO \$9 Mascarpone, Arborio Rice, Lemon, Chives
SEA SALT BAKED POTATO \$12 Smoked Cheddar, Bacon, Sour Cream, Butter, Chives	SMOKED CHEDDAR MAC & CHEESE \$12 Smoked Cheddar, Béchamel, Bread Crumbs	SPAETZLE \$8 German Egg-Based Pasta, Brown Butter
TRUFFLE FRIES \$10 Truffle Oil, Parmigiano-Reggiano, Fried Capers, Fresh Herbs	CRISPY BRUSSELS SPROUTS \$9 Horseradish, Parmigiano-Reggiano, Meyer Lemon, Balsamic Glaze	CREAMED BABY SPINACH \$12 Creamy Baby Spinach, Confit Garlic, Parmesan
HERBED ASPARACUS \$9 Simply Seasoned and Charred	CORN & ANDOUILLE SUCCOTASH \$9 Corn, Andouille Sausage, Shaved Brussel Sprouts, Edamame, Apples, Crème Fraiche	SWEET POTATO HASH \$10 Caramelized Sweet Potato, Cippolini Onion, Dried Tart Cherry

*We source only the freshest ingredients, however, consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be of a higher risk if these foods are consumed raw or undercooked.