

## Cold.

<b>CHICKEN LIVER MOUSSE</b> onion petal, celery ribbon, port gelée	11
<b>BEEF CARPACCIO</b> parmesan, arugula, lemon, sliced foie gras	16
<b>TUNA CRUDO</b> ponzu, orange, pistachio, fresno	18
<b>BEEF TARTARE</b> mustard seed, egg yolk, malt vinegar chips	15
<b>BABY ROMAINE SALAD</b> green strawberries, snap peas, goat kefir vinaigrette	14
<b>CRAB &amp; AVOCADO</b> blue crab, avocado, mango, red bell pepper, cilantro	22
<b>TOMATO SALAD</b> jumbo lump crab, burrata, buttermilk dressing	18
<b>KALE CAESAR</b> cherry tomato, brioche crouton, white anchovies, parmesan	12
<b>JUMBO WHITE ASPARAGUS</b> duck egg, black truffle jus, parmesan	19
<b>ROASTED CAULIFLOWER</b> whipped ricotta, peperonata, pine nuts	13
<b>SHISHITO &amp; CORN</b> parmesan sauce, lime, paprika	14
<b>BRUSSELS SPROUTS</b> maple butter, 5j jamón ibérico, long peppercorn	15
<b>BRIE &amp; MUSHROOMS</b> brie, maitake mushrooms, honeycomb	16

## Vegetables.



### Meats.

<b>BEEF TENDERLOIN</b> 4oz / 8oz 19 / 38	<b>LAMB LOIN</b> 4oz / 8oz 28 / 56	<b>VENISON LOIN</b> 4oz / 8oz 26 / 52
<b>SKIRT STEAK</b> 4oz / 8oz 14 / 28	<b>BISON TENDERLOIN</b> 4oz / 8oz 28 / 56	<b>BEEF STRIP LOIN</b> 4oz / 8oz 20 / 40

all meats are served sliced and medium rare  
unless otherwise specified

**THE BURGER - 10oz**  
sun-dried tomato, onion marmalade,  
porcini dust, cheese (served with fries)  
16



### Fish.

<b>BRANZINO</b> citrus, hearts of palm 29	<b>1 LB. ALASKAN KING CRAB</b> warm butter, lemon 80	<b>SCALLOPS</b> baby carrots, parsnip purée 29
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### the Carnivore.

FOUR 4oz CUTS (SERVES 2-4) — 110  
FOUR 8oz CUTS (SERVES 6-8) — 220  
OF BEEF FILET, BEEF STRIP LOIN, VENISON & AMERICAN WAGYU



## Hot.

<b>MORTADELLA ARANCINI</b> mozzarella sauce, pistachio, aged balsamic	12
<b>AGED DUCK</b> corn and semolina cake, stinging nettle, shitake mushroom	19
<b>BONE MARROW</b> onion marmalade, herb salad, sourdough	13
<b>SEARED FOIE GRAS</b> green strawberries, brioche, candied hazelnuts	20
<b>LAMB SHANK WITH MORROCAN BBQ</b> side of grilled potato, carrot, fennel	26
<b>BIGOLI PASTA WITH BOLOGNESE SAUCE</b> beef, pork, and veal heart ragout, grana padano	18
<b>VEAL CHEEK</b> lemon grits, escarole, miso	19
<b>RABBIT LEG CONFIT</b> potato purée, black garlic, portobello jus	24
<b>SHORT RIB TORTELLINI</b> edamame, parmesan, basil, tripe	16
<b>GNOCCHI GENOVESE</b> basil pesto, sweetbread crouton, haricot verts	16

## Wine.



	Gls / Btl	Red.	Gls / Btl
<b>Sparkling.</b>			
<b>PROSECCO</b>	13 / 52	<b>GAMAY</b>	12 / 48
adriano adami "bosco di gica." veneto, italy. nv.		dom. les fines graves. beaujolais, france. 2015.	
<b>CAVA</b>	12 / 48	<b>PINOT NOIR</b>	13 / 52
avinyó brut reserva. penedés, spain. 2013.		liquid swords. santa barbara county, california 2014.	
<b>CHAMPAGNE</b>	27 / 108	<b>PINOT NOIR</b>	17 / 68
henriot brut souverain. reims, france. nv.		brooks. willamette valley, oregon. 2014.	
<b>SPARKLING ROSÉ</b>	20 / 80	<b>PINOT NOIR</b>	22 / 88
schramsberg mirabelle brut. california. nv.		scherrer "king family vineyard." russian river valley. sonoma, california. 2012.	
<b>Still Rosé.</b>	Gls / Btl	<b>NEBBIOLO</b>	16 / 64
<b>GRENACHE/CINSAULT/TIBOUREN/SYRAH</b>	13 / 52	angelo negro e figli "angelin." langhe. piedmont, italy. 2015.	
clos cibonne. "tentations." côtes de provence, france. 2016.		<b>BARBERA</b>	17 / 68
<b>PINOT NOIR</b>	16 / 64	renato ratti "battaglione" barbera d'asti. piedmont, italy. 2013.	
red car. sonoma coast/mendocino, california. 2016.		<b>SANGIOVESE</b>	18 / 72
		dei vino nobile de montepulciano. tuscany, italy. 2013	
<b>White.</b>	Gls / Btl	<b>TEMPRANILLO</b>	16 / 64
<b>PINOT GRIGIO</b>	11 / 44	la rioja alta. viña alberdi. rioja reserva, spain. 2010.	
alois lageder "riff." veneto, italy. 2015.		<b>SYRAH</b>	23 / 92
<b>PINOT GRIS</b>	13 / 52	dom. jean-louis chive. st-joseph offerus. n. rhône, france. 2014.	
ransom. willamette valley, oregon. 2015.		<b>ZINFANDEL</b>	25 / 100
<b>DRY CHENIN BLANC</b>	18 / 72	porter creek. old vine. sonoma, california. 2014.	
ch. d'epiré. "cuvée spéciale." savennières loire valley, france. 2014.		<b>MALBEC</b>	14 / 56
<b>OFF-DRY RIESLING</b>	15 / 60	eral bravo. "urano." mendoza, argentina. 2014.	
maximin grünhäus. mosel, germany. 2014.		<b>BORDEAUX BLEND</b>	10 / 40
<b>SAUVIGNON BLANC</b>	18 / 72	ch. la gravière. côtes-de-bourg, france. 2009.	
daniel chotard. sancerre. loire valley, france. 2015.		<b>CINSAULT</b>	14 / 56
<b>SAUVIGNON BLANC</b>	14 / 56	a los viñateros bravos. "canto a lo divino." itata, chile. 2014	
churton. marlborough, new zealand. 2016.		<b>BORDEAUX BLEND</b>	24 / 96
<b>CHARDONNAY</b>	16 / 64	ch. paveil de luzé. margaux. bordeaux, france. 2014.	
dom. bernard defaix. vieilles vignes. chablis, france. 2014.		<b>CABERNET SAUVIGNON</b>	22 / 88
<b>CHARDONNAY</b>	16 / 64	von strasser "dmd." napa, california. 2013.	
zepaltas. russian river valley, sonoma, california. 2014.		<b>CABERNET SAUVIGNON</b>	26 / 104
<b>CHARDONNAY</b>	25 / 100	trefethen. oak knoll district, napa, california. 2014.	
white rock. napa, california. 2014.		<b>SUPER-TUSCAN</b>	39 / 156
		ornellaia "le serre nuove" tuscany, italy. 2014.	

## Cocktails.



<b>GT PRIME MANHATTAN</b>	19
high west "gt barrel" bourbon, carpano antica vermouth, angostura bitters	
<b>PAY DIRT</b>	13
ketel one vodka, dimmi, dolin blanc vermouth, matcha green tea, grapes	
<b>WAKE UP, LIL' SUZE</b>	13
chicago distilling finn's gin, suze, dry curaçao, grapefruit, fennel	
<b>THE GOLDEN TICKET</b>	14
banhez mezcal, yellow chartreuse, yellow pepper, lemon, saffron	
<b>LIQUID SWORDS</b>	13
peligroso tequila, crème de cacao, pineapple soda, lime, chocolate bitters	
<b>BIRD OF PARADISE</b>	13
don q gold rum, cruzan black strap, averta, cold brew, pineapple	
<b>PRIME NEGRONI</b>	14
ford's gin, dolin rouge, tempus chinato, ramazzotti, campari	
<b>NASHVILLE TO KENTUCKY</b>	13
george dickel 8-year whiskey, copper & kings apple brandy, pear shrub, ginger liqueur	
<b>DAMN THE WEATHER</b>	13
breckenridge bourbon, amontillado sherry, chicago distilling amaro, pineapple, lime	
<b>THE SMOKING GUN</b>	13
old overholt rye, amaro montenegro, great king street whisky, lapsang souchong	
<b>X-RAY YANKEE ZULU</b>	14
bone marrow-infused old forester bourbon, charcoal-infused cappelletti, dolin rouge	

## Beer.



<b>MILLER LIGHT</b>	6
millercoors, milwaukee, wi. 4.2% 12 fl. oz.	
<b>COORS BANQUET</b>	6
millercoors, golden, co. 5.0% 12 fl. oz.	
<b>KROMBACHER PILS</b>	8
krombacher brauerei, kreuztal-krombach, ge. 4.8% 11.2 fl. oz.	
<b>ALLAGASH WHITE</b>	9
allagash brewing company, portland, me. 5.1% 12 fl. oz.	
<b>STEEPED EMPEROR'S LEMON SAISON</b>	9
moody tongue brewing company, chicago, il. 6.3% 12 fl. oz.	
<b>NOBLE RAVEN ALE</b>	16
band of bohemia, chicago, il. 6.6% 16.9 fl. oz.	
<b>DAISY CUTTER PALE ALE</b>	10
half acre beer company, chicago, il. 5.2% 16 fl. oz.	
<b>LAGUNITAS IPA</b>	8
lagunitas brewing company, chicago, il. 6.2% 12 fl. oz.	
<b>EDMUND FITZGERALD PORTER</b>	8
great lakes brewing company, cleveland, oh. 6.0% 12 fl. oz.	
<b>CRISPIN ORIGINAL HARD CIDER</b>	8
crispin cider company, colfax, ca. 5.0% 12 fl. oz.	
<b>KROMBACHER WEIZEN (NON-ALCOHOLIC)</b>	8
krombacher brauerei, kreuztal-krombach, ge. <0.5% 11.2 fl. oz.	

This menu was thoughtfully created by  
 Chef /Partner, GIUSEPPE TENTORI and  
 Sous Chefs, JOHN KIRCHNER, GREG MAY, SEAN MEYERS, and  
 RUBEN IZAGUIRRE.

Wines and cocktails were curated by  
 Wine Director, JON LEOPOLD,  
 and Lead Bartender, DANIELLE LEWIS.

Our management team is comprised of  
 LILY CHOW, JON LEOPOLD, and HARMONY MULCAHEY, along  
 with our Director of Private Events, JAMISON MILES.

GT Prime is a Boka Restaurant Group concept.  
 See more at [BOKAGRP.COM](http://BOKAGRP.COM).

