

WELCOME

401 PRIME

WINE BY THE GLASS

WHITE

Valdo, Prosecco – IT \$12
Decoy, Brut Cuvee – CA \$16
Fernanda, Pinot Grigio, 2017 – IT \$14
De Loach, Chardonnay – CA \$16
Bouchard, Chardonnay – FR \$18
Le Jaja de Jau, Sauvignon Blanc – FR \$15
Gustave Lorentz, Riesling – FR \$13

ROSÉ

Maison Idiart, Joie de Vivre, FR \$15
Rock Angel, Côtes de Provence – FR \$25
Gratien & Meyer, Crémant Brut – FR \$16

RED

Chateau les Granges, Bordeaux – FR \$14
Promesses de France, Pinot Noir – FR \$13
Le Grand Mechant Loup, Syrah 2019 – FR \$15
Justin, Cabernet – CA \$17
Decoy, Cabernet – CA \$21
Lionel Osmin Cohors, Malbec – FR \$15
Peirano "Old Vine" Zinfandel – CA \$16

OLD FASHIONED

TRADITIONAL

Knob Creek Rye, Simple, Orange
& Angostura Bitters
\$15

JAPANESE

Toki Japanese Whiskey, Simple, Lemon
Bitters, Lemon Cherry Sail
\$16

TORONTO

Jefferson Bourbon, Fernet Branca,
Simple, Angostura Bitters
\$17

MANHATTAN

TRADITIONAL

Bulliet Rye, Carpano Antica, Angostura
Bitters, Amarena Cherry
\$16

MANHATTAN AFTER DARK

Woodford Bourbon, Lo-Fi Sweet Vermouth,
Pinot Noir Caviar
\$17

WINTER IN MANHATTAN

Jefferson Bourbon, Lo-Fi Sweet Vermouth,
Winter Bitters, Chamomile
\$17

COCKTAILS

NORDIC BIJOU

Bombay Sapphire, Yellow Chartreuse,
Aquavit, Carpano Antica, Orange
Bitters, Green Orchid
\$16

APRICOT MARGARITA

Tres Agaves Blanco, Cointreau, Apricot
Nectar, Blue Agave Syrup, Pineapple
Juice, Candied Ginger
\$16

COLONIAL BLUEBERRY MINT SHRUB

Hendrick's Gin, Blueberry Mint Shrub,
Orgeat, Kaffir Lime Simple,
Egg White, Lime Juice
\$15

SMOOTH OPERATOR

Chopin Vodka, Aperol, Tart Cherry Juice,
Coconut Cream, Kaffir Lime Simple,
Egg White, Tart Cherry Citrate
\$15

THE PRIME MARTINI

Belvedere Vodka, Lo-Fi Dry Vermouth,
Preserved Lemon, Blue Cheese
Encrusted Caper Berries
\$16

ESPRESSO MARTINIS

THE PRIME ESPRESSO

Stoli Vanilla, Crème de Cacao, Borghetti
Espresso Liqueur, Espresso Beans
\$15

SALTED CARAMEL ESPRESSO

Dorda Salted Caramel Liqueur, Tito's,
Crème de Cacao, Espresso,
Caramel Rim
\$15

TOASTED COCONUT ESPRESSO

Dorda Coconut Liqueur, Tito's, Crème de
Cacao, Espresso, Toasted Coconut
\$15

ZERO PROOF COCKTAILS

HONEY PEAR MULE

Pear Nectar, Honey Ginger Simple,
Lime Juice, Ginger Beer
\$7

KAFFIR LIME RICKY

Tart Cherry Juice, Lime Juice, Kaffir Lime,
Simple, Soda, Amarena Cherry
\$7

The FDA advises that consuming raw or undercooked meats, poultry, seafood, shellfish, eggs etc. may increase your risk of food born illness.

SEAFOOD COCKTAILS

COLOSSAL SHRIMP COCKTAIL
Traditional Cocktail Sauce & Lemon
\$21

KING CRAB COCKTAIL
Mustard & Tarragon Aioli
\$36

OYSTERS ON THE HALF SHELL
Traditional Cocktail Sauce & Mignonette
Half dozen \$18 | Full dozen \$34

SEAFOOD TOWER
6 Jumbo Shrimp, South African Lobster Tail,
6 Oysters, King Crab, Smoked Trout Riette
\$164

STARTERS

TRIPLE CUT MISO BACON
Nueske's Applewood Smoked Bacon,
Riesling Miso Glaze, 7oz Slab
\$19

AVOCADO SMOKED SALMON TOAST
Pickled Radishes, Shallots
\$15

TORCHON DE FOIE GRAS
Pickled Grapes, Fig Lemon Onion
Marmalade, Brioche
\$20

BEEF TARTARE
Capers, Dijon, Olive Oil, Canapes
\$23

SALADS

HOUSE SALAD
Spring Mix, Tomato, Cucumbers, Balsamic
Honey Vinaigrette, Brioche Croutons
\$9

WEDGE SALAD
Iceberg, Blue Cheese, Olives, Duck Prosciutto,
Candied Pecans, Hard Boiled Egg,
Warm Bacon Dressing
\$15

CLASSIC CAESAR SALAD
Romaine, Citrus Caesar Dressing, White
Anchovies, Brioche Croutons
\$12

CHOPPED SALAD
Romaine, Radicchio, Nueske's Bacon, Edamame,
Braised Short Rib, Aged Gouda, Tomato,
Creamy Citrus Miso Vinaigrette
\$23

SOUP

SHRIMP BISQUE
Smoked Trout Mascarpone
\$17

CHAMPAGNE WILD MUSHROOM BISQUE
Wild Mushrooms, Champagne, Rich Cream
\$15

ENTREES

A LA PLANCHA MEATLOAF
Wild Mushroom Gravy
\$39

DOUBLE LOBE DUCK BREAST
Jurgielewicz Duck, Blackberry
Port Wine Glaze
\$58

PORTABELLA VEGAN STEAK
Marinated Portabella, Cremini Mushrooms,
Heirloom Grape Tomatoes,
Soy Glaze, Edible Flowers
\$29

401 STEAK SANDWICH
A5 Wagyu Steak, Black Truffle Cheese
Mornay, Herbed Aioli, Caramelized
Onions, Brioche Roll
\$62

SEAFOOD ENTREES

KING SALMON
Cajun Remoulade
\$43

CHEF DANIEL'S "SIGNATURE"
CRAB CAKE
Dijon Cream
\$54

STUFFED LOBSTER TAIL
Jumbo Lump Crab Meat
\$135

SOUTHERN SHRIMP GRITS
Cheddar Cheese, Bacon, Scallion,
Tomato Gravy
\$39

CHILEAN SEA BASS
Pistachio Encrusted, Soy Maple Glaze
\$47

JUMBO SCALLOPS
4 Butter Basted U8 Scallops
\$49

PRIME STEAKS

6oz FILET MIGNON
\$43

9oz FILET MIGNON
\$64

7oz RIBEYE CAP
\$59

14oz NEW YORK STRIP
\$64

14oz RIBEYE
\$68

14oz COWGIRL
\$63

18oz COWBOY
\$79

10oz BEEF TENDERLOIN TIPS
\$39

32oz PORTERHOUSE
\$110

14oz VEAL CHOP
\$68

A5 JAPANESE WAGYU

STRIPLOIN
\$39 per oz
4oz | 8oz | 12oz | 16oz

FILET
\$49 per oz
4oz | 8oz | 12oz | 16oz

SURF & TURF

Add 4oz CRABCAKE
\$34

Add 3 SCALLOPS
\$37

Add 9oz SOUTH AFRICAN LOBSTER TAIL
\$85

SAUCES

AU POIVRE

HORSERADISH CREME FRAICHE

BEARNAISE

401 STEAK SAUCE
\$3 Each Selection

STEAK ACCOUTREMENTS

SAUTEED WILD MUSHROOMS
\$6

SAUTEED TRUFFLED ONIONS
\$6

SIDES

BLACK TRUFFLE MASH
\$11

KING CRAB MAC AND CHEESE
\$32

CREAMED SPINACH
\$11

BAKED POTATO
\$8

CREAMY SWEET POTATO MASH
\$11

JUMBO ASPARAGUS
\$12

PARMESAN VEGETABLE RISOTTO
WITH EDIBLE GOLD
\$16

DESSERTS

ALMOND PROFITEROLE
Pistachio Ice Cream, Chocolate Ganache
\$14

WARM CHOCLOATE CHIP COOKIE
Oven Baked Cookie, Vanilla Ice Cream
\$9

CRÈME BRULEE DUO
Vanilla Bean & Praline
\$12

WARM CHOCOLATE & BUTTERSCOTCH
BRIOCHE BREAD PUDDING
Bourbon Crème Anglaise
\$14

VANILLA BEAN POACHED PEAR
House Made Blackberry Lime Sorbet,
Fresh Berries
\$15

CULUNARY TEAM

DANIEL LEBOON
CORY GOSHERT
MIKE DERHAM
JUAN DEJESUS
CARLOS VELEZ
PEDRO ESTRELLA