

WELCOME

401 PRIME

OLD FASHIONED

TRADITIONAL

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

JAPANESE

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

BARBADOS

Bumbu Rum, Black Walnut Bitters,
Aztec Chocolate Bitters, Ginger Simple Syrup,
Frozen Bruleed Banana
\$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

PORT AUTHORITY

Jefferson's Bourbon, Carpano antica,
Blackberry, Port Gastrique
\$17

COCKTAILS

CLEAR SKIES

CLARIFIED MILK PUNCH

Hendrick's Gin, Chambord, Crème de
Violet, Lemon Juice, Luxardo Liqueur
\$17

MILANO NEGRONI

Drumshanbo Sardinian Citrus
Select Aperitivo, Lo-Fi Sweet Vermouth
Peach bitters, Prosecco Float
\$17

APRICOT MARGARITA

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

THE PRIME MARTINI

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

WINE BY THE GLASS

WHITE

Cantina di Caldaro Pinot Grigio - IT 6oz \$12 | 9oz \$18
Decoy, Brut Cuvee - CA 6oz \$16 | 9oz \$24
Bouvet Crémant- FR 6oz \$22 | 9oz \$33
Stags Leap, Chardonnay - CA 6oz \$16 | 9oz \$24
Bouchard, Chardonnay - FR 6oz \$18 | 9oz \$27
Gustave Lorentz, Riesling - FR 6oz \$14 | 9oz \$21
Le Jaja de Jau, Sauvignon Blanc - FR 6oz \$14 | 9oz \$21
St. Clair Sauvignon Blanc - NZ 6oz \$16 | 9oz \$24
Campo del Palio Moscato d'Asti - IT 6oz \$11 | 9oz \$22

ROSÉ

Saint Mitre Coteaux Varois Cuvee M Rose - FR 6oz \$14 | 9oz \$21
Rock Angel, Côtes de Provence - FR 6oz \$24 | 9oz \$36
Gratien & Meyer, Crémant Brut - FR 6oz \$16 | 9oz \$24
Jean-Marc et Mathieu Crochet Sancerre Rosé - FR

RED

Brenton Rouge, Bordeaux - FR 6oz \$16 | 9oz \$24
La Chevaliere, Pinot Noir - FR 6oz \$14 | \$21
K Vitners Milbrandt Syrah - WA 6oz \$22 | 9oz \$33
Decoy Limited by Duckhorn Cabernet - CA 6oz \$18 | 9oz \$27
Routestock Cabernet - Napa, CA 6oz \$24 | 9oz \$36
Lionel Osmin Cohors, Malbec - FR 6oz \$14 | 9oz \$21
Peirano "Old Vine" Zinfandel - CA 6oz \$16 | 9oz \$24

CORAVIN POURS

Cristom Pinot Noir 2020 - Willamette, OR 6oz \$30 | 9oz \$45
Ramey Cabernet 2016 - Napa, CA 6oz \$60 | 9oz \$90

ESPRESSO MARTINIS

THE PRIME ESPRESSO

Stoli Vanilla, Crème de Cacao, Borghetti
Espresso Liqueur, Shaved chocolate covered espresso beans
\$15

SALTED CARAMEL ESPRESSO

Stoli Vanil, Dorda Salted Caramel Liqueur,
Crème de Cacao, Espresso,
Caramel Rim
\$15

TOASTED COCONUT ESPRESSO

Stoli Vanil, Dorda Coconut Liqueur,
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.

STARTERS

COLOSSAL SHRIMP COCKTAIL
Traditional Cocktail Sauce & Lemon
\$21

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

KANI CRAB & LOBSTER SALAD AVOCADO
Avocado Tower, Pickled Cucumbers
\$24

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

CHEESE PLATE
Chef's Selection of Cheeses
and Accoutrements
\$31

YELLOWFIN TUNA SASHIMI
Lobster Crab Salad, Capers, Sesame,
Pickled Cucumbers, Yuzu Vinaigrette
\$23

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, Blue Cheese
Crumbles, Chipotle Spiced Walnuts, Hard Boiled Egg,
Heirloom Tomato, Blue Cheese Dressing
\$17

SOUP

LOBSTER BISQUE
Cognac Crème, Chive Oil, Lobster
\$19

SOUP DU JOUR
Chef's Daily Creation
\$Market Fare

ENTREES

A LA PLANCHA MEATLOAF
Wagyu Prime Tenderloin
Wild Mushroom Gravy
8oz | \$25 | 16oz | \$47

AIRLINE CHICKEN BREAST
Roasted Poblano & Pineapple Chutney,
Sesame Garlic Broccolini
\$28

PORK BELLY & SCALLOPS
Korean BBQ, Romanesco Puree & Apple Gelée
\$51

VEGETARIAN RAGOUT
Assorted Mushroom & Vegetables Ragout,
Polenta
\$29

SEAFOOD ENTREES

KING SALMON
Honey Balsamic Glaze
\$43

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

SOUTH AFRICAN LOBSTER TAIL
Single Twin
9oz | \$85 18oz | \$160

SEARED HALIBUT
Spring Onion & English Pea Crème,
Morel Mushrooms
\$47

JUMBO SCALLOPS
4 Butter Basted U8 Scallops
Grenobloise Vinaigrette
\$49

All prime cuts are sourced from
Braveheart Kansas.
Our Strip Steaks & Ribeyes are
dry aged in house for 45 days.
Tonight's Japanese Wagyu is sourced from
Satsuma Japan.

PRIME STEAKS

6oz FILET MIGNON
\$49

9oz FILET MIGNON
\$69

RIBCAP
\$59

6oz MARINATED SKIRT STEAK
Chimichurri
\$36

14oz DRY AGED NEW YORK STRIP
\$64

14oz DRY AGED RIBEYE
\$68

18oz COWBOY
\$79

10oz BEEF TENDERLOIN TIPS
\$39

401 PRIME RIB FRENCH DIP
Horseradish Aioli, Provolone Cheese,
Brioche Bun, Au Jus
\$28

A5 JAPANESE WAGYU

STRIPLOIN
\$35 per oz
4oz | 8oz | 12oz | 16oz

FILET
\$43 per oz
4oz | 8oz | 12oz | 16oz

MAKE IT A SURF & TURF

4oz CRABCAKE | 3 SCALLOPS
\$34 \$37
9oz SOUTH AFRICAN LOBSTER TAIL
\$85

STEAK ACCOUTRMENTS

401 STEAK SAUCE
MARCHAND DE VIN
HORSERADISH CREME FRAICHE
AU POIVRE | BEARNAISE

PREMIUM OPTIONS

CREAMY GORGANZOLA
SAUTEED MUSHROOMS
SAUTEED ONIONS

SIDES

RUSTIC RED SKIN
MASHED
\$11

BAKED POTATO
\$9
LOADED OPTION:
Bacon, Cheddar, Chives
Sour Cream
\$12

BRULEED CORN
PUDDING
\$12

PANKO CRUSTED
MAC & CHEESE
\$10

PARMESAN VEGETABLE
RISOTTO
\$14

401 POTATO AU GRATIN
\$15

CREAMED SPINACH
Parmesan, Pernod
\$10

FRENCH GREEN BEANS
Brown Butter, Almonds
\$11

SHAVED BRUSSEL
SPROUTS
Bacon, Sweet Onion
Vinaigrette
\$13

BROCCOLINI
Sesame Hollandaise
\$12

JUMBO ASPARAGUS
\$11

ROASTED RAINBOW
CAULIFLOWER
Lime Caper Aioli
\$11

DESSERTS

TRIPLE BERRY COULLIS
Mango Sorbet, Meringue Cookie, Fresh Berries,
\$14

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

CRÈME BRULEE
Vanilla Bean
\$12

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

TRES LECHE
3 Milk Vanilla Genoise, Cinnamon, Berries
\$15

MILANGE BERRY CRISP
Strawberries, Blackberries Raspberries,
Vanilla Ice Cream
\$13

CHOCOLATE CHAMBORD TRUFFLES
Raspberries, Valrhona Dark Chocolate
\$12

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