

# 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

### BUBBLES

	6OZ   9OZ
Scarpetta Prosecco <i>IT</i>	\$10   \$15
Michele Chiarlo Moscato d'Asti Nivole <i>IT</i>	\$11   \$22
Decoy, Brut Cuvee <i>CA</i>	\$16   \$24
Bouvet Crémant <i>FR</i>	\$22   \$33

### WHITE

Ronchi di Pietro, Pinot Grigio <i>IT</i>	\$12   \$18
Gustave Lorentz, Riesling <i>FR</i>	\$14   \$21
Le Jaja de Jau, Sauvignon Blanc <i>FR</i>	\$14   \$21
Carpe Diem Chardonnay <i>CA</i>	\$16   \$24
St. Clair Sauvignon Blanc <i>NZ</i>	\$16   \$24

### ROSÉ

Saint Mitre Cuvee M Rose <i>FR</i>	\$14   \$21
Bouvet Rose Crémant Brut <i>FR</i>	\$16   \$24
Jean-Marc Crochet Sancerre Rosé <i>FR</i>	\$16   \$24

### RED

Les Fontanelles, Pinot Noir <i>FR</i>	\$14   \$21
Lionel Osmin Cohors, Malbec <i>FR</i>	\$14   \$21
Peirano Old Vine Zinfandel <i>CA</i>	\$16   \$24
Breton Rouge, Bordeaux <i>FR</i>	\$16   \$24
Daou "Pessimist" <i>CA</i>	\$16   \$24
Gundlach Bundshu Mountain Cuvee <i>CA</i>	\$18   \$27
Decoy Limited Cabernet <i>CA</i>	\$18   \$27
Villa San Juliette Cabernet <i>Paso Robles, CA</i>	\$18   \$27
Delas Rouge <i>Rhone, FR</i>	\$22   \$33
Cristom Pinot Noir 2020 <i>Willamette, OR</i>	\$30   \$45
Ramey Cabernet 2016 <i>Napa, CA</i>	\$60   \$90

## ESPRESSO MARTINIS

### THE PRIME ESPRESSO

Stoli Vanilla, Crème de Cacao, Borghetti  
Espresso Liquor, 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.

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## STARTERS

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### COLOSSAL SHRIMP COCKTAIL

Traditional Cocktail Sauce & Lemon  
\$21

### OYSTERS ON THE HALF SHELL

Traditional Cocktail Sauce & Mignonette  
Half dozen \$18 | Full dozen \$34

### OYSTERS ROCKEFELLER

Spinach, Mornay, Bacon, Parmesan, Breadcrumb  
Half Dozen \$22

### 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 TARTARE

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

### BEEF CARPACCIO

Capers, Lemon Zest, Chive, Shallot Dijon,  
Shaved Parmesan  
\$23

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## SALADS

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### HOUSE SALAD

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

### KOCHER WEDGE SALAD

Iceberg, Blue Cheese, Olives, Duck Prosciutto,  
Candied Pecans, Hard Boiled Egg,  
Thousand Island  
\$15

### CLASSIC CAESAR SALAD

Gem, 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

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## SOUP

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### LOBSTER BISQUE

Cognac Crème, Chive Oil, Lobster  
\$19

### SOUP DU JOUR

Chef's Daily Creation  
\$Market Fare

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## ENTREES

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### A LA PLANCHA MEATLOAF

Wagyu Prime Tenderloin  
Wild Mushroom Gravy  
8oz | \$25 | 16oz | \$47

### 401 PRIME RIB FRENCH DIP

Horseradish Aioli, Provolone Cheese,  
Brioche Bun, Au Jus  
\$28

### VEGETARIAN RAGOUT

Assorted Mushroom & Vegetables Ragout,  
Polenta  
\$29

### 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 CHILEAN SEABASS

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.

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## PRIME STEAKS

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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

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## A5 JAPANESE WAGYU

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

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

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## MAKE IT A SURF & TURF

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

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## STEAK ACCOUTRMENTS

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

### **PREMIUM OPTIONS**

CREAMY GORGONZOLA  
SAUTEED MUSHROOMS  
SAUTEED ONIONS  
\$5 each

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## SIDES

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POMME PUREE  
\$11

401 POTATO AU GRATIN  
\$15

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

BRULEED CORN  
PUDDING  
\$12

PANKO CRUSTED  
MAC & CHEESE  
\$10

PARMESAN VEGETABLE  
RISOTTO  
\$14

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  
Sundried Tomato Aioli  
\$11

ROASTED RAINBOW  
CAULIFLOWER  
Lime Caper Aioli  
\$11

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## DESSERTS

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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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