

WELCOME

401 PRIME

OLD FASHIONED

TRADITIONAL

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

SATSUMA

A5 Fat-Washed Toki, Maple Syrup,
Chocolate Bitters, Chocolate Dipped Bacon
\$16

BARBADOS

Bumbu Rum, Black Walnut Bitters,
Aztec Chocolate Bitters, Ginger Simple Syrup,
Bruleed Banana
\$17

MANHATTAN

TRADITIONAL

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

APPLE OF MY RYE

Whistlepig Piggyback 6yr Rye, Apple Cider,
Apple Brandy, Carpano Antica, Orange Bitters
Amarena Cherry, Sugar Rim
\$17

PORT AUTHORITY

Blade & Bow Bourbon, Carpano Antica,
Blackberry, Port Gastrique
\$17

COCKTAILS

CLEAR SKIES

CLARIFIED MILK PUNCH
Aviation Gin, Chambord,
Crème de Violette, Lemon Juice,
Amaretto DiSaronno
\$17

'RIFF ON A CLASSIC'

Lancaster Distilleries Rose Geranium Gin,
Lemon Juice, Raspberry Liqueur, Aquafaba,
Peach Bitters
\$17

LOST IN TRANSLATION

Don Julio Blanco, Lychee Liqueur,
Lemon Juice, Aquafaba
\$16

THE PRIME MARTINI

Belvedere Vodka, Lo-Fi Dry Vermouth,
Preserved Lemon, Feta & Thyme
Stuffed Olives
\$16

WINE BY THE GLASS

BUBBLES

6OZ | 9OZ

Scarpetta Prosecco *IT* \$10 | \$15
Michele Chiarlo Moscato D'Asti Nivole *IT* \$15 | \$22
Bouvet Rosé Crémant Brut *FR* \$16 | \$24
Roderer Estate Brut *CA* \$20 | \$30

WHITE

Esperto, Pinot Grigio *IT* \$12 | \$18
J.J Plum Essence, Riesling *GER* \$14 | \$21
Le Jaja de Jau, Sauvignon Blanc *FR* \$14 | \$21
Carpe Diem Chardonnay *CA* \$16 | \$24
Crowded House Sauvignon Blanc *NZ* \$16 | \$24

ROSÉ

Jean-Luc Colombo Rosé *FR* \$15 | \$22
Domaine Ott *FR* \$22 | \$33

RED

Chateau Roquefort, Merlot *FR* \$10 | \$15
Lionel Osmin Cohors, Malbec *FR* \$14 | \$21
Cambria, Pinot Noir *CA* \$16 | \$24
Peirano Old Vine Zinfandel *CA* \$16 | \$24
The Kinker Cabernet, *PASO ROBLES CA* \$16 | \$24
Pessimist by Daou Red Blend, *CA* \$16 | \$24
Querciabella Mongrana Toscana *IT* \$16 | \$24
Chateau Haut Beausejour, *BORDEAUX FR* \$18 | \$27
Carpe Diem Cabernet *CA* \$18 | \$27
Delas Rouge *RHONE, FR* \$22 | \$33
Goldeneye Pinot Noir *CA* \$45 | \$50
Ramey Cabernet 2016 *NAPA, CA* \$60 | \$90

ESPRESSO MARTINIS

THE PRIME ESPRESSO

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

SIP & SINGE

Johnnie Walker Black Label, Borghetti
Espresso Liqueur, Gran Marnier,
Marshmallow Simple Syrup
\$15

PUMPKIN SPICE AND EVERYTHING NICE

Ketel One, Crème de Cacao, Borghetti
Espresso Liqueur, Pumpkin Simple Syrup
\$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 ROCKEFELLER
Spinach, Mornay, Bacon, Parmesan, Breadcrumb
Half Dozen
\$22

FRENCH SHRIMP SCAMPI
Shrimp, Lemon, Garlic, Sherry,
Focaccia
\$18

TRIPLE CUT MISO BACON
Nueske's Applewood Smoked Bacon,
Riesling Miso Glaze, Pear & Golden
Raisin Chutney, 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

SALADS

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

PRIME CAESAR SALAD
Romaine, Kale, Fried Capers, Citrus Dressing,
Anchovy, Parmesan, Pear
\$14

AUTUMN SALAD
Spring Mix, Vanilla Maple Vinaigrette, Goat Cheese,
Figs, Dried Cranberries, Chipotle Walnut
\$19

SOUP

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

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

ENTREES

A LA PLANCHA MEATLOAF
A5 Wagyu & Prime Tenderloin
Wild Mushroom Red Wine
Demi Gravy
8oz | \$28 | 16oz | \$49

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

PISTACHIO PESTO PASTA
Spinach, Tomato, Mushroom, Onion, Parmesan
\$27

KING SALMON
Charred Leek, Sweet Pot Hash, Miso Beurre Blanc
\$45

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

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

CHILI LIME CRUSTED SEABASS
Honey Curry Butternut Puree, Pumpkin Seed
\$53

JUMBO SCALLOPS
Brussels, Beets, Pecan, Sweet Potato,
Sweet Corn Bacon Cream Sauce
\$52

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

PRIME STEAKS

6oz FILET MIGNON | 9oz FILET MIGNON
\$59 \$72

7oz RIBCAP
\$59

14oz DRY AGED NEW YORK STRIP
\$69

14oz DRY AGED RIBEYE
\$68

18oz COWBOY
\$79

TRIO PETITE FILET MEDALLIONS
Gorgonzola, Exotic Mushrooms, Port Wine Reduction,
Asparagus
\$58

8oz PRIME TENDERLOIN TIPS
Caramelized Onions, Wild Mushrooms, Red Wine Demi
\$48

A5 JAPANESE WAGYU

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

4oz CRABCAKE | 3 SCALLOPS
\$34 \$37

9oz SOUTH AFRICAN LOBSTER TAIL
\$85

STEAK ACCOUTREMENTS

STEAK SAUCES

401 STEAK SAUCE
MARCHAND DE VIN
HORSERADISH CREME FRAICHE
AU POIVRE | BEARNAISE
\$3 each

PREMIUM TOPPINGS

CREAMY GORGONZOLA
SAUTEED MUSHROOMS
SAUTEED ONIONS
\$5 each

COMPOUND BUTTERS

WHIPPED BONE MARROW BUTTER
TRUFFLE BUTTER
\$8 each

SIDES

POMME PUREE
\$11

401 POTATO AU GRATIN
Bacon, Cheddar, Gouda
\$15

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

HONEY GLAZED
RAINBOW CARROTS
\$13

PANKO CRUSTED
MAC & CHEESE
\$10

PARMESAN VEGETABLE
RISOTTO
\$14

CREAMED SPINACH
Mushrooms,
Parmesan, Pernod
\$10

BRULEED CORN
PUDDING
\$12

SHAVED BRUSSEL
SPROUTS
Bacon, Sweet Onion
Vinaigrette
\$13

BROCCOLINI
Sesame Hollandaise
\$12

JUMBO ASPARAGUS
Sundried Tomato Aioli
\$11

CANDIED SWEET
POTATOES
\$12

DESSERTS

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

BROWN BUTTER CINNAMON ICE CREAM
Streusel, Fresh Berries
\$14

CHOCOLATE DECADENCE
Caramel & Hazelnut Hand Whipped Ice Cream,
Berries, Roasted Hazelnut
\$15

BANANAS FOSTER
Rum Cake, Bananas, Pistachio Glacé, Almond Tuile
\$17

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