

# WELCOME

# 401 PRIME

## OLD FASHIONED

### TRADITIONAL

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

### MOMENT OF CLARITY

Woodford Reserve, Licor 43, Crème De Violette, Lemon Juice,  
Simple Syrup, Amethyst Rock Candy  
\$17

### SPRING SPRANG SPRUNG

Basil Hayden's, Fresh Mint,  
House Made Lemonade, Mint Bitters  
\$17

## MANHATTAN

### TRADITIONAL

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

### FIRST OF MANY

Remy 1738, Disaronno, Cointreau, Sweet Vermouth,  
Amaro, Orange Bitters, Chocolate Bitters  
\$17

### GRAPEFRUIT

Toki Japanese Whiskey, Pamplemousse Liqueur, Sweet  
Vermouth, Sweetened Grapefruit Juice, Grapefruit Bitters  
\$17

## ESPRESSO MARTINIS

### THE PRIME ESPRESSO

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

### PEANUT BUTTER CUP

Shanky's Whip Irish Whiskey, Crème de Cacao,  
Borghetti Espresso Liqueur, Freshly Brewed Espresso,  
Peanut Butter Simple Syrup  
\$15

### CHERRY BLOSSOM

Stoli Vanilla, Espresso Liqueur, Crème de Cacao, Fresh Espresso,  
Amarena Cherry Syrup  
\$17

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

## WINE BY THE GLASS

### BUBBLES

6OZ | 9OZ

Scarpetta Prosecco <i>IT</i>	\$10   \$15
Michele Chiarlo Moscato D'Asti Nivole <i>IT</i>	\$15   \$22
Bouvet Rosé Crémant Brut <i>FR</i>	\$16   \$24
Roderer Estate Brut <i>CA</i>	\$20   \$30
Veuve Clicquot Yellow Label Brut <i>FR</i>	\$30   \$45

### WHITE

Esperto, Pinot Grigio <i>IT</i>	\$12   \$18
S.A. Prum Essence, Riesling <i>GER</i>	\$14   \$21
Saget La Petite Perriere, Sauvignon Blanc <i>FR</i>	\$14   \$21
Carpe Diem Chardonnay <i>CA</i>	\$16   \$24
Crowded House Sauvignon Blanc <i>NZ</i>	\$16   \$24
Bouchard, Chardonnay <i>FR</i>	\$16   \$24

### ROSÉ

Jean-Luc Colombo Rosé <i>FR</i>	\$15   \$22
Chateau D'Aqueria Rosé <i>FR</i>	\$18   \$27

### RED

Castoro Cellars, Merlot <i>PASO ROBLES CA</i>	\$14   \$21
Lionel Osmin Cohors, Malbec <i>FR</i>	\$14   \$21
Kendall-Jackson Vintner's Reserve, Pinot Noir <i>CA</i>	\$16   \$24
Cline Petite Syrah <i>CA</i>	\$16   \$24
Four Vines "The Kinker" Cabernet, <i>PASO ROBLES CA</i>	\$16   \$24
Pessimist by Daou Red Blend, <i>CA</i>	\$16   \$24
Banfi Poggio Alle Mura Rosso Di Montalcino <i>IT</i>	\$16   \$24
Carpe Diem Cabernet <i>CA</i>	\$18   \$27
Les Légendes Rothschild Bordeaux <i>FR</i>	\$20   \$30
Delas Rouge <i>RHONE, FR</i>	\$22   \$33
Merry Edwards Pinot Noir <i>RUSSIAN RIVER CA</i>	\$46   \$51
Post & Beam <i>NAPA, CA</i>	\$46   \$51

## COCKTAILS

### TRIP TO THE KEYS

Stoli Vanilla, Key Lime Juice, Simple Syrup,  
Ginger Beer, Graham Cracker Rim  
\$14

### THE PRIME MARTINI

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

### LOST IN TRANSLATION

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

### TROPIC LIKE IT'S HOT

Grilled Pineapple Infused Tequila, Cointreau,  
Pineapple & Cayenne Oleo Saccharum, Lemon Juice,  
Lime Juice, Black Lava Salt  
\$17

### STRAWBERRY FIELDS

Coconut Rum, Strawberry Basil Puree,  
Orange Zest, Lemon Juice, Simple Syrup  
\$17

### APHRODITE

Empress Gin, Lavender, Butterfly Pea Tea,  
Lemon Juice, Coconut Cream, Vegan Egg White,  
Cardamom Bitters  
\$17

## PRIME STARTERS

### CHILLED SEAFOOD DISPLAY

*(Serves 4)*

6 Oysters du Jour, 6 Colossal Shrimp,  
Crab Salad, Octopus Ceviche,  
5oz Maine Lobster Tail, Accoutrements  
\$96

*Pair With Louis Roederer Special Cuvee Brut  
Display & Bottle Duo \$150*

### ROYAL OSSETRA CAVIAR

Chopped Egg Yolk, Egg White,  
Red Onion, Crème Fraiche, Blini  
\$225 Per Oz

### JAPANESE WAGYU TO SHARE

#### FILET TENDERLOIN

\$43 Per Oz

## APPETIZERS

### COLOSSAL SHRIMP COCKTAIL

Traditional Cocktail Sauce & Lemon  
\$21

### OYSTERS ROCKEFELLER

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

### HAMACHI CRUDO

Avocado, Soy Citrus Kewpie Do Watermelon Radish, Pea  
Shoots  
\$23

### 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

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

### BURRATA

Sundried Tomato Pesto, Roasted Pine Nut,  
Arugula, Balsamic Pearls, Basil  
\$24

### TORCHON DUO

Torchon De Foie, Duck Liver Gelée Pâté  
\$26

## SOUPS

LOBSTER BISQUE | SOUP DU JOUR

\$19

MARKET PRICE

## 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

### SPRING SALAD

Spring Mix, Raspberry, Blackberry,  
Strawberry, Feta, Sweet Cajun Almonds,  
Blueberry Balsamic Vinaigrette  
\$19

## ENTREES

### A LA PLANCHA MEATLOAF

A5 Wagyu & Prime Tenderloin  
Wild Mushroom Red Wine Demi  
8oz | \$28 | 16oz | \$49

### BROKEN ARROW RANCH QUAIL BREAST

Boneless Quail Breasts, Port Wine Quince Gastrique  
\$39

### CAVATAPPI ALA VODKA

Vodka, Spinach, Tomato, Mushroom, Basil, Parmesan  
\$27

### NEW ZEALAND KING SALMON

Lemon Herb Orzo, Peas & Mushrooms,  
Tarragon Citrus Cream Sauce  
\$52

### CHEF DANIEL'S CRAB CAKE

Dijon Cream  
\$54

### SOUTH AFRICAN LOBSTER TAIL

Single      Twin  
9oz | \$85    18oz | \$160

### PAN SEARED CHILEAN SEABASS

Spring Onion & Leek Puree, Blistered Cherry Tomato,  
Mushrooms, Kumquat Relish  
\$53

### JUMBO SCALLOPS

Celeriac Puree, Sweet Corn Bacon Cream Sauce,  
Herb Oil  
\$52

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## PRIME STEAKS

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6oz FILET MIGNON \$59	TRIO PETITE FILET MEDALLIONS Gorgonzola, Exotic Mushrooms, Port Wine Reduction, Asparagus \$58
9oz FILET MIGNON \$72	8oz TENDERLOIN TIPS Caramelized Onions, Wild Mushrooms, Red Wine Demi \$48
7oz RIBCAP \$59	
18oz COWBOY \$79	

### IN HOUSE DRY AGED SELECTION

14oz 45 DAY DRY AGED RIBEYE  
*Dry Aging Gives Meat An Earthy, Nutty Undertone*  
\$68

14oz COLORADO RACK OF LAMB  
\$69

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## WAGYU SELECTION

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### AMERICAN ROSEWOOD RANCH, TX A5 Grade 8

8OZ FLAT IRON | 14OZ NY STRIP  
\$54                      \$135

### JAPANESE SATSUMA, KOBE REGION A5 Grade 11

FILET TENDERLOIN  
\$43 Per Oz  
4oz | 8oz | 12oz | 16oz

### MAKE IT A SURF AND TURF...

4oz CRABCAKE \$37  
3 JUMBO SCALLOPS \$34  
5oz MAINE LOBSTER TAIL \$38  
5oz MAINE CRAB STUFFED LOBSTER TAIL \$59  
9oz SOUTH AFRICAN LOBSTER TAIL \$85

### STEAK SAUCES

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

### PREMIUM TOPPINGS

CREAMY GORGONZOLA  
SAUTEED MUSHROOMS  
SAUTEED ONIONS  
CHIMICHURRI  
\$5 each

### BUTTERS

WHIPPED BONE MARROW  
TRUFFLE BUTTER  
\$8 each

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## SIDES

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POMME PUREE \$11	CREAMED SPINACH Mushrooms, Parmesan, Chablis \$10
401 POTATO AU GRATIN Bacon, Cheddar, Gouda \$15	BRULEED CORN PUDDING \$12
BAKED POTATO \$9 LOADED OPTION: Bacon, Cheddar, Chives Sour Cream \$12	RAINBOW CARROTS Creamy Lemon Dijon, Feta Herbs \$13
SUCCATASH Lima Bean, Corn, Tomato, Zucchini, Green Beans, Red Pepper \$13	JUMBO ASPARAGUS Sundried Tomato Aioli \$11
PARMESAN VEGETABLE RISOTTO \$14	ROASTED TRI-COLORED CAULIFLOWER Chipotle Aioli, Chive \$13

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## 401 SIGNATURE BAKED MAC & CHEESE

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CLASSIC  
Petite Bosque, Cheddar, Parmesan,  
Blue Cheese, Panko Crumble  
\$10

BLACK TRUFFLE  
Classic Recipe, Black Truffle Oil, Butter, and Shavings  
\$24

LOADED BACON  
Classic Recipe, Nueskes Bacon,  
Chives, Crème Fraiche  
\$19

JUMBO LUMP CRAB  
Classic Recipe, Jumbo Lumb Crab, Old Bay  
\$29

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## DESSERTS

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

VANILLA BEAN CRÈME BRULEE  
\$12

CHOCOLATE & BUTTERSCOTCH  
BRIOCHE BREAD PUDDING  
\$14

CHOCOLATE DECADENCE  
Hazelnut Glace  
\$15

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