

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

CHERRY BLOSSOM

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

ROMANO

Stoli Vanilla, Acqua di Cedro Liqueur,
Borghetti Espresso Liqueur,
Crème de Cacao, Fresh Espresso
\$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
Ceretto Vignaioli 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
Gustave Lorentz, 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

Oyster Bay Rosé <i>AUS</i>	\$11 \$16
Waltz Vineyards Steigal Rosé <i>LANCASTER PA</i>	\$12 \$18
Chateau D'Aqueria Rosé <i>FR</i>	\$18 \$27

RED

Castoro Cellars, Merlot <i>PASO ROBLES CA</i>	\$14 \$21
Chateau La Caminade, Malbec <i>FR</i>	\$14 \$21
Waltz Vineyards Baron Red Blend <i>LANCASTER PA</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 Cadrans de Lassègue, Bordeaux <i>FR</i>	\$20 \$30
Merry Edwards Pinot Noir <i>RUSSIAN RIVER CA</i>	\$46 \$60
Daou Reserve Cabernet, <i>PASO ROBLES CA</i>	\$46 \$60

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

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

GUAVA NEGRONI

Roku Gin, Aperol, Carpano Antica,
Licor 43, Guava Nectar
\$18

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 Doll Mayo,
Watermelon Radish, Pea Shoots
\$23

TRIPLE CUT MISO BACON

Nueske's Applewood Smoked Bacon,
Riesling Miso Glaze, Pear & Golden
Raisin Chutney, 7oz Slab
\$19

YELLOWFIN TUNA TARTARE

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

BURRATA

Sundried Tomato Pesto, Roasted Pine Nut,
Arugula, Balsamic Pearls, Basil
\$19

TORCHON DUO

Torchon De Foie, Duck Liver Gelée Pâté
\$26

PRIME STARTERS FOR SHARING

CHARCUTERIE BOARD

Chef's Selection of Cheeses,
Meats and Accoutrements
\$31

CHILLED SEAFOOD DISPLAY

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

FILET TENDERLOIN
\$43 Per Oz

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

SUMMER 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, Port Wine Quince Gastrique
\$39

CAVATAPPI ALA VODKA (V)

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

PRIME STEAKS

6oz FILET MIGNON
\$59

9oz FILET MIGNON
\$72

7oz RIBCAP
\$59

18oz COWBOY
\$79

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

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

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

WAGYU SELECTION

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

SIDES

POMME PUREE
\$11

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

BAKED POTATO
\$9

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

SUCCATASH
Lima Bean, Corn,
Tomato, Zucchini, Green
Beans, Red Pepper
\$13

PARMESAN VEGETABLE
RISOTTO
\$14

CREAMED SPINACH
Mushrooms,
Parmesan, Chablis
\$10

BRULEED CORN
PUDDING
\$12

RAINBOW CARROTS
Creamy Lemon Dijon,
Feta Herbs
\$13

JUMBO ASPARAGUS
Sundried Tomato Aioli
\$11

ROASTED TRI-COLORED
CAULIFLOWER
Chipotle Aioli, Chive
\$13

401 SIGNATURE BAKED MAC & CHEESE

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 Lump Crab, Old Bay
\$29

DESSERTS

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