

WELCOME

401 PRIME

OLD FASHIONED

CIGAR CUTTER'S CHOICE

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

SILKY SERENADE

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

SMOLDERING DREAMS

Bumbu Rum, Honey and Ginger Syrup,
Aztec Dark Chocolate and Black Walnut Bitters
\$17

MANHATTAN

GILDED LEAF

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

HAVANA NIGHTS

Pierre Ferrand Cru de Cognac, Amaretto DiSaronno, Cointreau,
Sweet Vermouth,
Amaro, Orange Bitters, Chocolate Bitters
\$17

EMBER GLOW

Power's Irish Whiskey, Yellow Chartreuse, Carpano Antica,
Local Cider, Spiced Syrup, Plum Bitters
\$17

ESPRESSO MARTINIS

VELVET PRELUDE

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

BARRELED BLISS

Brown Sugar Bourbon, Villon French Spiced Liqueur,
Espresso Liqueur, Fresh Espresso, Brown Sugar Brûléed Orange
\$15

BITTER SWEETNESS

D'Usse Cognac, Citrus Liqueur, Espresso Liqueur,
Fresh Espresso, Root Beer Cold Foam
\$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

Banfi, Pinot Grigio <i>IT</i>	\$12 \$18
Gustave Lorentz, Riesling <i>GER</i>	\$14 \$21
La Camensarde, Sauvignon Blanc <i>FR</i>	\$14 \$21
Fogscape Chardonnay <i>CA</i>	\$16 \$24
Crowded House Sauvignon Blanc <i>NZ</i>	\$16 \$24
Bouchard, Chardonnay <i>FR</i>	\$16 \$24

ROSÉ

Domaine Saint Mitre Rosé <i>FR</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
Kendall-Jackson Vintner's Reserve, Pinot Noir <i>CA</i>	\$16 \$24
Klinker Brick Syrah <i>CA</i>	\$16 \$24
Four Vines "The Kinker" Cabernet, <i>PASO ROBLES CA</i>	\$16 \$24
Birds of Prey by Aviary, Red Blend, <i>CA</i>	\$16 \$24
Banfi Poggio Alle Mura Rosso Di Montalcino <i>IT</i>	\$16 \$24
Iconoclast by Chimney Rock 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
Mt Brave Cabernet, <i>PASO ROBLES CA</i>	\$46 \$60

COCKTAILS

THE ROLLING STONE

Grey Goose la Poire, Pear Nectar, Vanilla Simple Syrup,
Lemon Juice, Port Wine
\$17

ASHES TO ASHES

Belvedere Vodka, Dolin Dry Vermouth,
Blue Cheese Encrusted Caperberry
\$16

GOLDEN SPICE

Ghost Pepper Tequila, Passionfruit Liqueur, Cointreau,
House Made Sour, Tajin Rim
\$17

HAZY HARMONY

Aviation Gin, Domaine de Canton, Clove Syrup, Cranberry Juice,
Lime Juice, Ginger Beer
\$15

EARTHY INDULGENCE

Tanqueray, St. Germain, Lillet Blanc, Grapefruit Juice,
Lemon Bitters
\$17

THE HUMIDOR

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

APPETIZERS

COLOSSAL SHRIMP COCKTAIL (GF)
Traditional Cocktail Sauce & Lemon
\$21

BAKED OYSTER ROCKEFELLER CASSEROLE
Spinach, Mornay, Bacon, Parmesan, Breadcrumb
\$22

SMOKED TROUT RILLET
Watermelon Radish, Micro Greens,
Bagel Crostini
\$23

TRIPLE CUT MISO BACON (GF)
Nueske's Applewood Smoked Bacon,
Riesling Miso Glaze, Pear & Golden
Raisin Chutney, 7oz Slab
\$19

401 PRIME TARTARE (GF)
Prime Filet, Cornichon, Shallot, Dijon,
Soy Cured Jidori Egg Yolk, Micros
\$23

BURRATA
Spiced Pumpkin Purée, Cranberry Balsamic,
Crushed Pepitas, Lemon Garlic Oil,
Baguette Crostini
\$19

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

(V) Vegetarian (GF) Gluten Free

SALADS

HOUSE SALAD (V)
Spring Mix, Tomato, Cucumbers, Balsamic
Honey Vinaigrette, Brioche Croutons
\$9

KOCHER WEDGE SALAD (GF)
Iceberg, Blue Cheese, Olives, Duck Prosciutto,
Candied Pecans, Hard Boiled Egg, Thousand Island
\$15

WASABI CAESAR
Romaine Spears, Japanese Crispy Rice,
Crushed Wasabi Peas, Kim Chi, Pickled Daikon,
Soft Boiled Egg, Purple Nori
Wasabi Caesar Dressing
\$15

AUTUMN SALAD (GF)
Spring Mix, Sliced Apples, White Figs, Dried Cranberries,
Pumpkin Spice Marcona Almonds, Goat Cheese,
Apple Cranberry Vinegarette
\$19

ENTREES

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

AIRLINE CHICKEN BREAST (GF)
Apple Jerk Barbeque, Sweet Potato Mash,
Haricot Vert
\$37

NEW ZEALAND KING SALMON (GF)
Marcona Almond Crusted, Apple Cider Glaze,
Blue Cheese Mousseline, Asparagus
\$52

CHEF DANIEL'S CRAB CAKE (GF)
8 oz, Dijon Cream
\$54

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

PAN SEARED CHILEAN SEABASS (GF)
Red Miso Butternut Squash Puree, Roasted Broccolini,
Black Garlic Shoyu Sauce, Toasted Sesame Seeds
\$53

JUMBO SCALLOPS (GF)
Cranberry Leek Bread Pudding,,
Pomegranate Buerre Blanc, Haricot Vert
\$52

PUMPKIN GNOCCHI (V)
Brown Butter Sautéed Gnocchi, Pumpkin Ras El Hanout
Puree, Apple Pumpkin Butter, Carrot, Radish,
Buttermilk Crème, Bed of Spinach
\$27

PRIME STEAKS

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

IN HOUSE DRY AGED SELECTION

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

14oz COLORADO RACK OF LAMB (GF)
\$69

WAGYU SELECTION

JAPANESE SATSUMA, KOBE REGION A5 Grade 11

RIBCAP (GF)
\$29 Per Oz
4oz | 8oz | 12oz | 16oz

FILET (GF)
\$43 Per Oz
4oz | 8oz | 12oz | 16oz

MAKE IT A SURF AND TURF...

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

STEAK SAUCES (GF)

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

PREMIUM TOPPINGS (GF)

CREAMY GORGONZOLA
SAUTEED MUSHROOMS
SAUTEED ONIONS
CHIMICHURRI
\$5 each

BUTTERS (GF)

WHIPPED BONE MARROW
TRUFFLE BUTTER
\$8 each

SIDES

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 Honey Dill Dijon, Fresh Herb, Goat Cheese \$13
BAKED SWEET POTATO \$9 LOADED OPTION: Marshmallow, Whipped Cinnamon Butter \$12	ASPARAGUS Garlic Dijon Aioli \$11
VEGETABLE RISOTTO \$14	TRI-COLORED CAULIFLOWER Red Miso Garlic Aioli \$13

401 SIGNATURE BAKED MAC & CHEESE

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

BLACK TRUFFLE (V)
Classic Recipe, Black Truffle Oil, Black Truffle Butter,
Black Truffle Shavings
\$24

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

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

DESSERTS

CHOCOLATE CHIP COOKIE SKILLET
Oven Baked Cookie, Vanilla Ice Cream
\$11

VANILLA BEAN CRÈME BRULEE (GF)
\$12

CHOCOLATE & BUTTERSCOTCH
BRIOCHE BREAD PUDDING
\$14

TRES LECHE DU JOUR
\$14

FONDANT AU CHOCOLATE (GF)
Cocoa Streusel, Caramel Praline Ice Cream
\$15

PEAR & MAPLE TART
Maple Marshmallow. Candied Pecans
\$15