WELCOME
401 PRIME

COCKTAILS

CIGAR CUTTER'S CHOICE
Knob Creek Bourbon, Oak Water Demerara Syrup,
Tobacco & Angostura Bitters
$16

CLOUDS OVER TOKYO
Roku Gin or Haiku Vodka, Lemon Juice, Ube Syrup,
Coconut Cream, Ube Coconut Cold Foam,
Toasted Coconut
$18

A BIRD IN HAND
Blueberry Infused Reposado Tequila, Lime Juice,
Smoked Sage Simple Syrup, Toasted Sage
$16

ONCE UPON A TIME IN MEXICO
Ilegal Mezcal, Tamarind Syrup,
Grapefruit & Angostura Bitters,
Grapefruit Swath
$18

PRIME PEARTINI
Almond Infused Tito's,
Fall Simple Syrup, Pear Juice,
Candied Almond Rim, Dehydrated Pear Slice Garnish
$17

FOR FIG'S SAKE
Fig and Laurel Gunpowder Gin. Lillet Blanc,
Lemon Juice, Fig Jam, Lemon Bitters, Fresh Fig Garnish
$17

THE HIGHLAND HEARTH
Monkey Shoulder Scotch, Stout Simple,
Ango and Chocolate Bitters, Vanilla and Stout Cold Foam
$18

BARREL DISTRICT SOUR
Tomcat Gin, Lemon Juice, Oak Simple,
Fee Foam, Six Grapes Port Float, Dehydrated Lemon Garnish
$17

THE INDUSTRY SELECT
Thistle Finch Coffee Rye, Fernet Branca,
Allspice Dram, Peychaud's and Absinthe Rinse,
Fall Simple, Lemon Swath
$17

EMBER 401
Planetary Rum, Amaro Nonino, Lemon Juice, Peach Shrub,
Orange and Chocolate Bitters, Burnt Cinnamon Stick Garnish
$17

SEWN OATS
Oat Infused Zacapa 23, Brown Sugar Chai Simple,
Molasses Bitters and Marshmallow Extract, Bruleed Cinnamon Stick
$17

WINE BY THE GLASS

BUBBLES	6OZ | 9OZ
Canal Grando, Prosecco *IT*	$10 | $15
Pio Cesare Moscato *IT*	$15 | $22
Bouvet, Rosé Crémant Brut *FR*	$16 | $24
Roderer Estate, Brut *CA*	$20 | $30
Louis Roederer Collection 243, Brut *FR*	$30 | $45

WHITE	
Esperto, Pinot Grigio *IT*	$14 | $21
Gustave Lorentz, Riesling *DE*	$14 | $21
Le Grand Ballon, Sauvignon Blanc *FR*	$14 | $21
Fogscape, Chardonnay *CA*	$16 | $24
Crowded House, Sauvignon Blanc *NZ*	$16 | $24
Cave de Lugny Macon-Lugny, Chard *FR*	$16 | $24

ROSÉ	
Angeline, Rosé *CA*	$12 | $18
La Provencal, Rosé *FR*	$14 | $21
Vin De Provence AIX, Rosé *FR*	$18 | $27

RED	
Castoro Cellars, Merlot *CA*	$14 | $21
Viña Cobos Felino, Malbec *AR*	$14 | $21
Meerlust, Bordeaux, South Africa	$14 | $21
Mission La Caminade Cahors Malbec-Merlot *FR*	$14 | $21
Siduri, Pinot Noir *Willamette Valley OR*	$16 | $24
Daou Pessimist, Red Blend, *CA*	$16 | $24
Villa Pozzi, Nero D' Avola *Sicily, IT*	$16 | $24
Delas Cotes Du Rhone, Rhone Valley *FR*	$17 | $25
Twenty Rows, Cabernet, *Napa Valley CA*	$18 | $27
Cristom, Pinot Noir, Oregon, USA	$25 | $37
Freemark Abbey, Cabernet, *Napa Valley CA*	$25 | $37

ESPRESSO MARTINIS

VELVET PRELUDE
Thistle Finch Vodka, Crème de Cacao,
Mr. Black Liqueur, Freshly Brewed Espresso, Chocolate Wafer
$15

VELVET ORANGE
Thistle Finch Vanilla Vodka, Crème de Cacao,
Borghetti, Bouchant, Liquor 43,
Freshly Brewed Espresso, Orange Zest
$15

BUTTER AND BEAN
Brown Butter Washed Stone Street Bourbon,
Borghetti, Freshly Brewed Espresso, Grated Nutmeg
$16

ZERO PROOF COCKTAILS

AUTUMN BREEZE
Fall Simple, Pear Juice, Ginger Beer
$13

UBE SOUR
Ube, Lemon, Lime, Ube Extract, Splash of Soda
$13

APPETIZERS

SEAFOOD TOWER (GF)
Oysters on the Half, Chilled Shrimp,
Lobster Cocktail, Ceviche, Accoutrements
(For Two) $65 | (For Four) $110

MARYLAND STYLE CRAB DIP
Jumbo Lump Crab, Old Bay,
Cream Cheese, Baguette Crostini
$20

LOBSTER "POPCORN" (GF)
Lobster Cut Into Popcorn Sized Pieces, Lobster Roe
Butter, Smoked Hot Honey, Root Vegetable Salad
$80

HONEYNUT SQUASH HUMMUS
Garlic Pita, Pomegranate, Feta, Olive Oil
$16

TRIPLE CUT MISO BACON (GF)
7oz Slab Nueske's Applewood Smoked Bacon,
Riesling Miso Glaze, Pear & Golden Raisin Chutney
$24

PRIME BEEF TARTAR
House Made Chimichurri,
Cornichon, Quail Egg Yolk, Baguette Crostini
$26

MARINATED TENDERLOIN SKEWERS (GF)
Black Garlic Shoyu, Radicchio, Sherry Vinegar Aioli,
Chimichurri
$28

CHARCUTERIE BOARD
Chef's Selection of Meats, Pickles, Mustards,
Toasted Baguette
$18

GOURMET CHEESE BOARD
Curated Cheeses, Fresh Fruit, Jam, Candied Nuts
Toasted Baguette
$18

SOUPS

SOUP DU JOUR. | LOBSTER BISQUE
MARKET PRICE
$19

401 PRIME CHILI (GF)
House Ground Wagyu, Sour Cream,
Cheddar Cheese, Chive, Bacon
$18

CULINARY TEAM

EXECUTIVE CHEF – COLIN PURTELL
CHEF DE CUISINE – ALEX WEAVER
SOUS CHEF – CARLOS VELEZ

SALADS

HOUSE SALAD
House Mixed Greens, Fall Vegetables,
Honeynut Hummus, EVOO and Cabernet Vinegar
$15

TAGLIATA CON RUCOLA (GF)
4oz. Dry Aged NY Strip,
Heirloom Tomato, Parmesan
Baby Arugula, Black Pepper Lemon Vinaigrette
$35

ROASTED CARROT SALAD (GF)
Zaatar Roasted Carrots, Whipped Burrata,
Arugula, Shaved Vegetables,
Lemon Sage Vinaigrette, Pomegranate
$20

WASABI CAESAR
Chopped Romaine, Japanese Crispy Rice,
Crushed Wasabi Peas, Kimchi, Pickled Daikon,
Soft Boiled Egg, Nori, Wasabi Dressing
$18

ENTREES

A LA PLANCHA MEATLOAF
10oz-Wagyu & Prime Filet
Wild Mushrooms & Onions,
Pomme Puree, Asparagus, Red Wine Pan Demiglace
$52

PAN SEARED DUCK BREAST (GF)
Honeynut Squash with Hot Honey,
Radicchio, Apple Cider Gastrique, Pomegranate
$49

CANNELLONI BOLOGNESE
Lavender Ricotta, Wagyu and Capocollo Bolognese,
Fresh Basil, Aged Gouda
$38

CRISPY SKIN-ON KING SALMON (GF)
Black Garlic Aioli, Bloomed Craisin,
Hazelnut Aillade, Fingerling Sweet Potato,
$49

PAN SEARED CHILEAN SEABASS (GF)
Pancetta Braised Kale,
Apple Agrodolce, Pickled Mustard Seed
$56

401 PRIME CRAB CAKE (GF)
8 oz, Dijon Cream, Asparagus, Potato Au Gratin
Market Fare

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

401 BEEF AND COMPANY (GF)

ALL OF OUR STEAKS ARE
CHOOSE ONE SIGNATURE STEAK SAUCE COMPLIMENTARY

6oz FILET MIGNON
$58

8oz FILET MIGNON
$69

8oz BARREL CUT RIBEYE
$60

7oz TENDERLOIN TIPS
Onions, Mushrooms, Demi
$55

6oz VEGAN FILET
Premium Seitan And Beet
$35

18oz BONE IN COWBOY
$95

DRY AGED SELECTION

12oz 35 DAY NY STRIP | 22oz 21 DAY PORTERHOUSE
$85 $125

WAGYU SELECTION (GF)

JAPANESE KOBE REGION
A5 Grade 11
STRIPLOIN | FILET MIGNON
$30 per oz $35 per oz
4oz | 8oz | 12oz | 16oz

AUSTRALIAN WAGYU (Coming Friday!)
AUS MARBLING SCALE MB 4-5
8oz FILET MIGNON
$80

STEAK TASTING BOARD (GF)

Custom Selection Of Our Premium Cuts 4oz. Increments
(3 Minimum For Board Presentation)

35 DAY DRY AGED NEW YORK STRIP
$30

PRIME FILET MIGNON
$38

BARREL CUT RIBEYE
$30

AUSTRALIAN WAGYU FILET
$40

JAPANESE WAGYU STRIPLOIN
$120

JAPANESE WAGYU FILET
$140

ADD OUR SIGNATURE SAUCE BOARD $15

CHOPS AND SPECIALTY CUTS (GF)

12OZ AUSTRALIAN RACK OF LAMB
Mint Pesto
$70

16OZ DOUBLE BONE IBERICO PORK CHOP
Bacon Jam, Red Wine Demi
$70

SURF & TURF ADD ONS (GF)

4oz CRABCAKE *Market Fare*

CRAB OSCAR | ASPARAGUS | BEARNAISE $25

5oz MAINE LOBSTER TAIL $40

CRAB STUFFED MAINE LOBSTER TAIL $65

SAUCES AND STEAK TOPPINGS (GF)

STEAK SAUCES
401 Steak Sauce
Au Poivre
Bearnaise
Horseradish Crème
Chimichurri
$5 Each

PREMIUM TOPPINGS
Cambozola Fondue
Sauteed Mushrooms
Caramelized Onions
Bone Marrow Butter
Truffle Butter
$7 Each

401 TEMPERATURE GUIDE

OUR STEAKS ARE CAREFULLY RESTED AND PRESENTED AT THE EXACT TEMPERATURE REQUESTED

PITTSBURGH BLUE
<105

RARE
110

MED RARE
125

MEDUIM
135

MED WELL
145

WELL DONE
155+

401 PRIME CLASSIC SIDES

401 SIGNATURE BAKED MAC & CHEESE
New School American Cheese, Sharp Cheddar, Parmesan Panko Crumble
$15
Enhance Your Selection
Nueskes Bacon $6 | Black Truffle $11 | Lobster $14

SMASHED POTATO (GF)
Bacon, Cheddar, Sour Cream, Chives, Sea Salt
$12

CORN PUDDING
Bruleed Sweet Corn
$12

POMME PUREE (GF)
Garlic Confit, Chives
$11

ROASTED ASPARAGUS (GF)
Nutmeg, Lemon, Parmesan
$15

POTATO AU GRATIN
Bacon, Cheddar, Gouda
$15

CREAMED SPINACH
Parmesan, Chablis
$11

401 PRIME SEASONAL SIDES

SPICED CARROTS
Zaatar, Garlic Dill, Coconut Yogurt, Sourdough Rye Crumble
$14

ROASTED HONEYNUT SQUASH (GF)
Hot Honey, Spiced Granola, Pomegranate
$14

BEER BRAISED KALE (GF)
Lacinato Kale, Pancetta, Pickled Mustard Seed
$15

SAUTEED BROCCOLINI (GF)
Wasabi Caesar, Toasted Walnut, Parmesan
$15

ROASTED FINGERLING SWEET POTATO (GF)
Black Garlic Aioli, Fall Herb Oil, Bloomed Craisin
$12