



A HISTORIC HOME FOR NEW CHELMSFORD ICON

WE ARE PROUD TO BRING PRIME 41 TO THIS HISTORIC SPACE — A LANDMARK WHOSE STORY BEGINS IN 1893, WHEN THE ODD FELLOWS BUILDING ASSOCIATION PURCHASED THIS PARCEL IN THE HEART OF CENTRAL SQUARE. CONSTRUCTION BEGAN IN 1895, AND BY JULY 1896, THE FIRST FLOOR OPENED WITH EBEN T. ADAMS' GENERAL STORE, A BUSTLING HUB FOR GROCERIES, HARDWARE, AND DAILY LIFE. JUST A FEW MONTHS LATER, IN OCTOBER 1896, THE SECOND-FLOOR ODD FELLOWS HALL WAS DEDICATED — A GRAND MEETING HALL BUILT TO HOLD 300 PEOPLE, WHERE THE COMMUNITY GATHERED FOR CEREMONIES, SOCIALS, AND CIVIC EVENTS.

THROUGH THE LATE 1890s, THE BUILDING CONTINUED TO EVOLVE

- 1897: MILLIKEN'S BAKERY OPENED ON THE FIRST FLOOR.
 - 1898: AN ICE CREAM PARLOR WAS ADDED ALONG BEAVER BROOK, LATER BECOMING A SHOEMAKER'S SHOP.
- EARLY 1900s: THE CHELMSFORD GRANGE OCCUPIED THE BUILDING UNTIL 1931, AND THE ODD FELLOWS LODGE ITSELF EVENTUALLY MERGED WITH LOWELL LODGE NO. 218.

FOR MORE THAN A CENTURY, THIS BUILDING HAS BEEN A PLACE WHERE CHELMSFORD GATHERED — TO SHOP, TO CELEBRATE, TO MEET, TO BUILD COMMUNITY. TODAY, THAT LEGACY CONTINUES. PRIME 41 IS HONORED TO WRITE THE NEXT CHAPTER IN THIS STORIED ADDRESS, BRINGING NEW ENERGY, CRAFT, AND HOSPITALITY TO A SPACE THAT HAS WELCOMED GENERATIONS BEFORE US. WE'RE GRATEFUL TO SHARE IT WITH YOU TONIGHT.

FROM THE OWNER

Bringing Prime 41 to this historic building is a privilege I don't take lightly. This space has stood in the heart of Chelmsford since the late 1800s, when the Odd Fellows Building Association first laid its foundation. Over the decades, it has been home to general stores, bakeries, meeting halls, and community gatherings, a place where neighbors came together, where stories were shared, and where the town's daily life unfolded.

Today, we honor that legacy by giving this landmark a new chapter. Prime 41 was built on the same values that shaped this building more than a century ago: craftsmanship, community, and genuine hospitality. Every detail from the menu to the service to the atmosphere is designed with intention and respect for the history that surrounds us.

Thank you for being here and for allowing us to continue the tradition of gathering, celebrating, and creating memories within these walls. It means more than you know.

- Ali

BEERS

COORS LIGHT -----	6
SAM ADAMS SEASONAL -----	7
SAM ADAMS BOSTON LAGER -----	7
MODELO ESPECIAL -----	8
PERONI NASTRO AZZURRO -----	8
JACK'S ABBY CITRUS -----	8
FLOYD'S ZOMBIE DUST IPA -----	9
ZERO GRAVITY LIGHT PILS -----	9
GUINNESS STOUT -----	9
NOTCH LEFT OF THE DIAL IPA -----	10
CLOUD CANDY IPA -----	10
BBC LITTLE WIZARD IPA -----	10
LAWSON'S SIP OF SUNSHINE IPA --	10
NEWBURYPORT WHITE ALE -----	11
SUNDAY SAUCE ITALIAN PILS -----	11
EPIGRAM ROWDY'S HOUSE LAGER-	12
FIDDLEHEAD IPA -----	12
MAINE LUNCH IPA -----	14
DELIRIUM TREMENS -----	14

ALCOHOL FREE

SAM ADAMS HAZE -----	7
BLUE MOON BELGIAN WHITE -----	7
GREEN STATE PILS -----	7

SELTZERS/CIDERS

HIGH NOON LIME-----	8
HIGH NOON PINEAPPLE -----	8
SUN CRUISER CITRUS CLASSIC -----	8
CARLSON ORCHARD HARD CIDER -	10

MARTINIS

Tangerine 17

Ketel One Oranje, Cointreau,
fresh citrus blend

Passionfruit 17

Van Gogh Vanilla Vodka,
passionfruit liqueur, fresh
pineapple juice, fresh lime

Prime Espresso Martini 17

Double Espresso Vodka,
Vanilla Vodka, Caffè
Borghetti coffee liqueur,
fresh espresso

Evergreen 17

Beefeater London Dry Gin,
Cucumber Liqueur,
elderflower liqueur, fresh
lime, topped with basil oil

Japanese Denim 17

Moonstone Pear Sake, Soho
Lychee Liqueur, lychee juice,
fresh lemon

WINES BY GLASS

Red

BOEN PINOT NOIR -----	13
SIDURI PINOT NOIR -----	12
POLARIS MERLOT -----	12
BOOTLEG PASO CAB -----	13
BONANA BY CAYMUS NAPA CAB-	18
LOUIS MARTINI PRATI CAB -----	14
RED SCHOONER MALBEC -----	16

Sparkling

ADAMI PROSECCO -----	11
CHANDON CHAMPAGNE -----	12

White

SONOMA-CUTRER CHARD -----	14
THREADCOUNT SAUV BLANC --	12
RAPAURA SPRINGS RESERVE ---	12
BRAVIUM CHARD -----	13
DEUX ROCHES BOURGOGNE ---	14
GRUNER VELTINE -----	11
DECOY ROSE -----	11

COCKTAILS

Strawberry Letter Twenty Three 16

Velo Vodka, strawberry-infused Amaro Nonino
L'Aperitivo, rhubarb liqueur, fresh lemon

Perfect Symphony 16

Condesa Prickly Pear, orange blossom gin, Lillet
Blanc, elderflower, fresh grapefruit juice

Garden Kisses 16

Traditional silver tequila, Cointreau, red bell
pepper cordial, fresh lime juice

Mr. Brightside 16

Four Roses Bourbon, Angostura Amaro, smoked
pineapple and cinnamon Demerara Syrup, Tiki
Bitters, fresh lemon juice

Prime Boulevardier 16

Michter's US*1 American Whiskey, Noilly Prat
Sweet Vermouth, Campari

Prime Old Fashioned 16

Michter's US*1 Original Sour Mash Whiskey,
aged Demerara orange syrup, whiskey barrel-
aged bitters, orange bitters

Prime Manhattan 17

Michter's US*1 Kentucky Straight Rye,
Noilly Prat Sweet Vermouth, Cynar 70 Amaro,
Benedictine

SPIRIT FREE

Sunflower 16

Pallini Limon Zero N/A, sweet thyme, fresh
lemon, topped with N/A Prosecco

Bittersweet Faith 16

Wilfred's N/A Bitter Orange, Rosemary Apéritif,
blood orange juice, topped with N/A Prosecco

Elderflower Mirage 16

Ritual Agave Spirit Zero, Giffard Elderflower N/A,
Oleo Saccharum syrup, fresh lemon

Lavender Haze 16

Empress Gin N/A, lavender honey syrup, fresh
lemon, Fee Foam

STARTERS

Shrimp Cocktail 16

4 chilled jumbo shrimp (U-12) served with cocktail sauce, horseradish, and lemon

Lobster Tail 25

North Atlantic lobster tail, gently cooked and blast-chilled in house to preserve its sweet, delicate flavor and firm texture

Crab Cake 20

Jumbo lump blue crab, gently pan-crisped and served with a creamy Louisiana-style remoulade

Chicken Wings 16

(Plain, BBQ, Buffalo)

Dry-brined wings, precision-roasted for exceptional juiciness and glazed to order

Bone Marrow 16

Roasted to a molten shine, finished with herb oil, sea salt, and charred lemon with a side of toasted sourdough

Garlic Shrimp 18

Sautéed jumbo shrimp in a garlic-herb butter with lemon and fresh herbs with toasted and sliced baguette

Fork & Knife Bacon 15

Thick-cut, slow-rendered pork belly finished with a caramelized char, brushed with brown sugar & maple glaze

Oyster Rockefeller 22

Baked with buttery Pernod spinach and topped with a golden Parmesan crumb crust

Calamari 15

Calamari rings lightly battered and tossed Rhode Island-style with red cherry peppers, garlic and butter

Charred Octopus 22

Slow-poached until tender, then flame-charred with chimichurri, olive oil, fresh herbs

Goat Cheese Ravioli 16

Homemade ravioli filled with creamy goat cheese, paired with sautéed shiitake mushrooms, caramelized shallots, and a delicate caper-butter-herb jus

SOUPS AND SALADS

French Onion Soup 10

Slow-caramelized onions simmered in rich beef broth, topped with a toasted baguette crouton and a bubbling blanket of melted Gruyère and Swiss cheese

Caesar Salad 14

Crisp romaine lettuce tossed in a creamy anchovy-Parmesan dressing with toasted croutons, cracked black pepper and white anchovies

Wedge Salad 17

Chilled iceberg lettuce topped with blue cheese dressing, crisp bacon, slow-roasted tomatoes, and finished with crumbled Maytag blue cheese

Prime 41 Greens 12

Baby leaf lettuce, arugula, micro greens, fresh dill and fresh basil tossed with extra-virgin olive oil, sea salt and lemon juice

Burrata Salad 14

Creamy burrata with olive oil and sea salt-roasted tomatoes, fresh herbs, citrus and balsamic glaze

Add Protein:

Steak Tips 20 Shrimp (4) 18 Chicken 12

PRIME 41 FAVORITES

Double-Cut Pork Chop 37

Thick, bone-in pork chop pan-seared to a golden crust then roasted and brushed with demi-glace, served with fingerling potatoes and asparagus

Veal Schnitzel 30

Crisp, golden-fried veal served with citrus-caper butter, French fries and a charred lemon

Rack of Lamb 37

French-trimmed lamb rack, roasted to medium (pink, tender), finished with garlic, rosemary and thyme to form a golden herb crust, served with mashed potatoes and broccolini

Chicken Milanese 30

Tender, golden-fried boneless chicken breast topped with citrus-caper butter, served over a fresh herb greens and fingerling potatoes



BUTCHER BLOCK

Our Partnership with Meats by Linz

We proudly partner with Meats by Linz, one of the most respected names in premium beef. As a multi-generation, family-run purveyor, Linz is known for unmatched consistency, meticulous hand-cutting, and a commitment to quality that mirrors our own. Their heritage Angus program and expert aging techniques allow us to serve steaks with exceptional marbling, depth, and character. This collaboration ensures that every cut at Prime 41 reflects the craftsmanship, integrity, and excellence that define both our brands.



- Only genuine Black Angus
- Cattle sired by breed leading LHA bulls
- Corn-finished for a minimum of 180 days
- 18-month average age at harvest
- Family farm partnerships using only the finest LHA
- Angus genetics
- Surpass all USDA regulations & industry certifications
 - Linz Heritage Angus at Blue Branch Ranch
 - 5,040-acre ranch in Byars, OK
 - Home to our herd of Black Angus sires & donors
 - Timpas Feedlot
 - 10,000 head capacity in Rocky Ford, CO

Our Chef recommends enjoying our steaks medium-rare, where the meat reaches its peak tenderness, juiciness and full flavor.

***6 oz. Filet Mignon 39**

Served with asparagus

***8 oz. Filet Mignon 46**

Served with asparagus

***12 oz. Bone-In Filet Mignon 65**

***14 oz. NY Strip 55**

***16 oz. Ribeye 59**

***24 oz. Bone-In Ribeye 85**

***32 oz. Porterhouse 85**

Bearnaise Sauce, Black Truffle Butter, Au Poivre - \$2

Additions

Oscar Style 15

Jumbo lump crabmeat, asparagus and béarnaise sauce

Jumbo Shrimp 6 each

Grilled or sauteed jumbo shrimp

Lobster Tail 20

Broiled Maine lobster tail

Blue Cheese Crust 7

Maytag blue cheese blended with roasted garlic, herbs and Parmesan, broiled to a golden crust over your steak

***Filet Oscar 54**

Center cut 6 oz. filet mignon crowned with buttery jumbo lump crab meat, asparagus and a silky béarnaise, finished with a deep caramelized sear and a rich, aromatic herb butter

***Prime 41 Burger 20**

Ground prime beef, honey-maple glazed bacon, sunny side up fried egg, crisp shredded lettuce, cheddar cheese, roasted tomato and a toasted brioche bun

Pan Seared Skirt Steak 35

Seared and pan-braised with thyme, rosemary and garlic-herb butter; finished with a rich pan jus; topped with a half-head of roasted garlic and chimichurri sauce; served with fingerling potatoes

SIDES TO SHARE

Truffle Mac & Cheese 12

Cavatappi pasta baked in an aged cheddar and Parmesan cheese sauce finished with golden breadcrumbs

Truffle Fries 10

Crisp, golden fries tossed in white truffle oil, fresh parsley and Parmesan cheese

Creamed Spinach 10

Sautéed in olive oil and roasted garlic, folded into a Parmesan cream

Fingerling Potatoes 10

Roasted and tossed with olive oil, sea salt and fresh herbs

Sweet Potato Fries 10

Crisp, golden sweet potato fries

Grilled Asparagus 10

Char-grilled asparagus with olive oil, roasted garlic and a touch of sea salt

Loaded Baked Potato 10

Whipped butter, sharp cheddar, maple bacon, sour cream and fresh chives

Yukon Gold Mashed Potato 10

Whipped with roasted garlic butter

Potatoes Au Gratin 14

Thinly sliced potatoes, slow roasted in a creamy gratin cheese sauce

Roasted Brussels Sprouts 10

Charred brussels sprouts tossed with sea salt, balsamic and a touch of lemon

Sautéed Mushrooms 10

Mix of button, cremini and shiitake mushrooms sautéed with roasted garlic butter and fresh herbs

Broccolini 10

Char-grilled with olive oil, roasted garlic and lemon, finished with a touch of sea salt

***Undercooked Food Advisory**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Guests with compromised immune systems, or those with specific health concerns, should choose items cooked to a safe internal temperature.

Allergy & Dietary Notice

Please inform your server of any allergies or dietary restrictions before ordering. While we take great care in preparation, our kitchen handles common allergens including dairy, eggs, wheat, soy, peanuts, tree nuts, shellfish, and gluten. Cross contact may occur, and we cannot guarantee an allergen free environment.

THE PRIME 41 WINE EXPERIENCE

At Prime 41, choosing the perfect wine should feel effortless. Our list is curated with intention—a balance of iconic producers, hidden gems, and bold, modern selections that pair beautifully with every cut on our menu. Whether you're a seasoned collector or simply exploring, our wines are organized with clarity and purpose, making it easy to find exactly what you love. We've grouped our selections by style and flavor profile, not just region, so guests can navigate by what they enjoy—rich and full-bodied, bright and aromatic, elegant and refined. Each category includes thoughtful notes to guide you, and our team is always ready with confident, knowledgeable recommendations.

Our wines are also priced aggressively for our guests, ensuring that exceptional bottles can be enjoyed freely and often—not saved for a special occasion.

The result is a wine list that feels both elevated and welcoming. No guesswork. No intimidation. Just great wine, chosen well and priced with intention.