

LUNCH MENU

Mon – Fri Noon – 3:00 PM



SALADS

Greek Salad 14

Iceberg lettuce, tomatoes, cucumbers, red onions, kalamata olives, feta cheese and creamy greek dressing

Cobb Salad 14

Iceberg and romaine mix, eggs, tomatoes, blue cheese crumbles, green onion, bacon, avocado, blue cheese dressing

Add Protein

Chicken -----	10	Grilled Shrimp -----	14
Steak Tips -----	12	Salmon -----	20
Crab claw meat -----	22	Crab Cake -----	19

LUNCH FEATURES

Fig and Prosciutto Flatbread 20

Imported Italian fig spread, 20-month aged Parma prosciutto, arugula, goat cheese

Basil Pesto Chicken Flatbread 20

Grilled chicken breast, nut free pesto, heirloom tomatoes, caramelized onions, mozzarella cheese, balsamic glaze

Chicken & Mushroom Ravioli 20

Sauteed chicken, mushroom marsala ravioli with parmesan garlic cream sauce

Reuben 20

House-cooked corned beef, Swiss cheese, sauerkraut, thousand island, toasted rye, pickle spear, French fries

Crab Cake Sandwich 22

House made crab cake, served on a toasted brioche with remoulade, lettuce and tomato, French fries

Prime 41 Dip 22

Thinly sliced house-cooked prime rib, Swiss cheese, horseradish cream, French bread, French fries, side of au jus



RAW BAR

Oyster on ½ Shell 24

6 Spinney creek oysters, served with cocktail sauce, horseradish and lemon horseradish, and lemon

Lobster Tail 25

Maine lobster tail served warm with drawn butter

Colossal Crab Claw Meat 25

Maryland crab claw meat tossed in basil oil and fresh citrus

Shrimp Cocktail 16

4 chilled Jumbo shrimp, cocktail sauce, horseradish and lemon

Shellfish Platter 55

4 Oysters on the ½ shell, 2 Jumbo cocktail shrimp, 3 oz. Maryland crab claw meat and one 5 oz. chilled Maine lobster tail

STARTERS

Chicken Wings 16 (BBQ or Buffalo)

Dry-brined wings, roasted and glazed to order

Bone Marrow 16

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

Garlic Shrimp 18

Sautéed in a garlic-herb butter, lemon, fresh herbs, diced tomatoes, toasted sliced baguette

Charred Octopus 22

chimichurri, olive oil, fresh herbs, balsamic glaze

Short Rib Sliders 18

Arugula, horseradish sauce

Calamari 15

Calamari rings lightly battered and tossed Rhode Island-style with pickled Hungarian peppers

Fork & Knife Bacon 15

Thick-cut, slow-rendered pork belly, caramelized brown sugar, bourbon maple glaze

Oyster Rockefeller 22

Baked with buttery Pernod spinach, bacon, golden Gruyère crumb crust

Goat Cheese Ravioli 16

paired with sautéed chef blend mushrooms, caramelized shallots

Crab Cake 20

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



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 hearts tossed in a creamy anchovy-Parmesan dressing with toasted crostini, cracked black pepper

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, fresh basil
citrus olive oil, sea salt

Burrata Salad 14

Creamy burrata, olive oil, sea salt, slow roasted tomatoes, fresh herbs, pickled Hungarian peppers, citrus and balsamic glaze

ADD PROTEIN

Steak Tips 20

Chicken 12

Salmon 25

Crab Cake 19

Grilled Jumbo Shrimp (4) 14

Maryland Crab Claw Meat 22

PRIME 41 FAVORITES

Teriyaki Salmon 32

Terriyaki glazed salmon fillet, steamed bok choy, jasmine rice

Chilean Sea Bass 42

Oven roasted over mushroom raviolis

Short Rib 30

Slow braised short rib, pillowy potato gnocchi finished with creamy garlic butter, grilled asparagus

Veal Schnitzel 30

golden-fried veal, citrus-caper butter, French fries, charred lemon

Chicken Milanese 30

Tender, golden-fried boneless chicken breast, citrus-caper butter, fresh herb greens, fingerling potatoes



BUTCHER BLOCK

Commitment to Quality

✓ **Quality**

We have established and continue to establish partnerships with meat packing companies from Mid-West. These companies are dedicated to making certain we receive the highest quality product available.

✓ **Aging**

Our steaks are aged for a minimum of 28 days. We believe the best recipe for an 'Award-Winning Steak' is a properly aged product. This aging process allows natural enzymes to breakdown the hard connective tissue, ensuring maximum flavor and tenderness.

FRIDAY, SATURDAY & SUNDAY NOON UNTIL SOLD OUT

Prime Rib 45

Slow roasted USDA prime ribeye, creamy horseradish

Lamb Rack 37

French-trimmed, seared with fresh herbs and roasted to a tender medium, finished with a demi-glace, mashed potatoes, steamed broccolini

Pork Chop 37

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

Skirt Steak 35

Pan seared with thyme, rosemary, garlic, pan Jus chimichurri sauce; fingerling potatoes

***Prime 41 Burger 20**

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

ALA CARTE

***6 oz. Prime Filet 39**

***8 oz. Prime Filet 45**

***14 oz. Prime NY Strip 57**

***16 oz. Prime Bone-In NY Strip 65**

***16 oz. Prime Ribeye 65**

***24 oz. Prime Bone-In Ribeye 72**

***24 oz. Prime Porterhouse 80**

A signature cut combining the tenderness of filet and the rich depth of New York strip. Char-broiled to temperature and carved for two people

Complimentary Enhancements

Bearnaise Sauce

Black Truffle Butter

Au Poivre

Blue Cheese Crust

Additions

Oscar Style 17

Colossal Maryland crab meat, asparagus and béarnaise sauce

Grilled Jumbo Shrimp (4) 14

Maine Lobster Tail 20

Crab Cake 19

***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.



SIDES TO SHARE

Truffle Mac & Cheese 12

Cavatappi pasta baked in an aged cheddar,
Parmesan cheese

Loaded Baked Potato 10

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

Truffle Fries 10

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

Yukon Gold Mashed Potato 10

Whipped with roasted garlic butter

Creamed Spinach 10

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

Potatoes Au Gratin 14

Slow roasted, gruyere and mozzarella cheese

Fingerling Potatoes 10

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

Street Corn 10

Corn kernels tossed in a creamy
roasted garlic mayo with cotija, lime,
smoked chili, and cilantro

Grilled Asparagus 10

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

Sautéed Mushrooms 10

Chef's blend mushrooms, cremini,
roasted garlic, fresh herbs

French Fries 9

Crisp, golden potatoes

Steamed Broccolini 10

finished with a touch of sea salt

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.
