



LUNCH

Monday through Friday · Noon to 3 PM

Every dish is paired with a wine from our cellar:
a glass to enhance it, and a half bottle for two.

BOWLS

GRILLED SHRIMP 25

Iceberg and romaine, chopped egg, tomato, blue cheese crumbles, green onion, bacon, avocado, blue cheese dressing

ENHANCE WITH

RAPAURA SPRINGS Reserve Sauvignon Blanc 13

Marlborough, New Zealand · by the glass

Passion fruit, grapefruit and fresh-cut herbs, with a racy finish that slices through the blue cheese and bacon and flatters the sweet, smoky shrimp.

905 WHITEHAVEN Sauvignon Blanc 25

Marlborough, New Zealand · half bottle for two

TENDERLOIN* 30

Beef tenderloin, saffron jasmine rice, oven-roasted red onions, tomatoes, broccolini

ENHANCE WITH

CHÂTEAU LYONNAT 16

Lussac-Saint-Émilion, Bordeaux · by the glass

A Merlot-led Right Bank Bordeaux of plum, black cherry and cedar. Supple tannins honor the tenderness of the beef, and the roasted onions draw out its savory depth.

909 DUCKHORN VINEYARDS Merlot 25

Napa Valley · half bottle for two

FALL SALMON 28

Maple-glazed salmon, roasted butternut squash, carrots, Brussels sprouts, quinoa

ENHANCE WITH

ROMBAUER Chardonnay 23

Carneros · 2024 · by the glass

Ripe peach, baked apple and vanilla in Rombauer's signature creamy richness echo the maple glaze and caramelized squash note for note. Autumn, in a glass.

906 MER SOLEIL Reserve Chardonnay 25

Monterey County · half bottle for two

BLACKENED CHICKEN 25

Sliced boneless chicken breast, cilantro, corn, jasmine rice, tomatoes, avocado sour cream

ENHANCE WITH

LANDHAUS MAYER Grüner Veltliner 13

Niederösterreich, Austria · by the glass

Green apple, lime zest and Grüner's telltale snap of white pepper meet the blackening spice head-on, while a cool, crisp finish refreshes the cilantro and avocado.

904 WHISPERING ANGEL Rosé 25

Côtes de Provence, France · half bottle for two

** Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*

◆ FEATURES ◆

VEAL PARMESAN 25

Golden fried veal cutlet, marinara, melted Parmesan and mozzarella, over fresh linguine

ENHANCE WITH

BÖEN Tri-Appellation Pinot Noir 13

California · by the glass

Black cherry, raspberry and a whisper of baking spice on silky tannins. Pinot Noir's bright acidity rises to meet the marinara and lets the golden veal and melted cheese shine.

908 CASTELLO DI QUERCETO Chianti Classico 25

Tuscany, Italy · half bottle for two

CRAB CAKE SANDWICH 25

On toasted brioche with remoulade, lettuce and tomato, French fries

ENHANCE WITH

CHANDON Brut 13

California · by the glass

Crisp apple, pear and toasted brioche on a lively bead. The bubbles lift the sweet crab, cut through the creamy remoulade and turn every fry into a small celebration.

903 VEUVE CLICQUOT Yellow Label Brut 60

Champagne, France · half bottle for two

SHORT RIB GRILLED CHEESE 25

Slow-braised short rib folded into a crisp sourdough Gruyère melt, French fries

ENHANCE WITH

RED SCHOONER Voyage 12 Malbec 16

Argentina · made in Napa Valley · by the glass

Mendoza Malbec shipped by sea to the Caymus family in Napa: blackberry, plum and cocoa in a velvet jacket, rich enough for the braise and soft enough for the Gruyère.

911 THE PRISONER 34

Red blend · Napa Valley · half bottle for two

SALMON SCALLOPINI 25

Salmon fillet, mashed potatoes, broccolini, lemon caper sauce

ENHANCE WITH

DOMAINE DES DEUX ROCHES Bourgogne Blanc 14

Burgundy, France · by the glass

Chardonnay as Burgundy intends it: white peach, lemon zest and a cool, chalky minerality that answers the lemon and caper and carries the salmon with grace.

902 SCHRAMSBERG Blanc de Blancs 55

North Coast · half bottle for two

PRIME 41 DIP* 25

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

ENHANCE WITH

PRATI BY LOUIS M. MARTINI 14

Cabernet Sauvignon · Sonoma County · 2023 · by the glass

Black cherry, cassis and a savory edge of cedar. Every dip in the jus softens its grip and deepens its fruit: the classic steakhouse pairing, made for lunch.

910 THE HESS COLLECTION Allomi 30

Cabernet Sauvignon · Napa Valley · half bottle for two

A NOTE ON OUR PAIRINGS

Enhancements are poured by the glass. Half bottles hold 375 ml, about two glasses, and carry their bin number from our wine list.

Our full wine list is always available, and our team will gladly guide you to any bottle in the cellar.

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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 65

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

STARTERS

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

Chicken Wings 16

BBQ or Buffalo dry-brined wings, roasted and glazed to order

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

Burrata Salad 14

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

Cobb Salad 14

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

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

Teriyaki glazed salmon fillet, steamed bok choy, jasmine rice

Chilean Sea Bass 42

Oven roasted, mashed potatoes, broccolini

Short Rib 30

Slow braised, mashed potatoes, maple glazed mini carrots

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 green herbs, french fries



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 break down 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 Chops 39

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

Skirt Steak 35

Pan seared with thyme, rosemary, garlic, pan Jus chimichurri sauce, mashed 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**

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

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

***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

Brussel Sprouts 10

Tossed with maple syrup and bacon

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.
