

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 14

(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. Served with toasted sourdough

Garlic Shrimp 18

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

Fork & Knife Bacon 14

Thick-cut, slow-rendered pork belly finished with a caramelized char and brushed with a Brown Sugar and maple glaze

Oyster Rockefeller 22

Baked with buttery spinach–Pernod 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, and a rich demi-glace

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, bull's blood, fresh dill and fresh basil tossed with extra-virgin olive oil, sea salt and lemon juice

Burrata Salad 14

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

Add Protein:

Steak Tips 20

Shrimp 6 each

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 a pink, tender finish with garlic, rosemary, and thyme, forming 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 natural flavor.

***6 oz. Filet Mignon 39**

***8 oz. Filet Mignon 46**

***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

Additions

Oscar Style 15

with 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 fried egg, crisp shredded lettuce, roasted tomato, toasted brioche

***Pan Seared Skirt Steak 35**

Seared and pan-braised with thyme, rosemary, and herb-garlic butter, finished tender with a rich pan jus and topped with a half head of whole roasted garlic and chimichurri sauce

SIDES TO SHARE

Yukon Gold Mashed Potato 10

whipped with roasted garlic butter

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 9

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

Sweet Potato Fries 9

Crisp, golden sweet potato fries

Broccolini 9

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

Loaded Baked Potato 9

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

Roasted Brussels Sprouts 10

Charred brussels sprouts tossed with sea salt and touch of lemon

Street Corn Casserole 10

Roasted garlic mayo, cotija, lime, and smoked chili powder, finished with fresh cilantro

Sauteed Mushrooms 10

A mix of button, crimini, and shiitake mushrooms sautéed in roasted garlic butter and fresh herbs

Truffle Mac & Cheese 12

Cavatappi pasta baked in an infused aged cheddar and parmesan cheese sauce finished with golden crumbs

Grilled Asparagus 10

Char-grilled asparagus with olive oil, roasted garlic, and 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.