

# LUNCH MENU

Mon – Fri Noon – 3:00 PM



## SALADS

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### **Watermelon Feta 14**

Fresh watermelon, feta cheese, arugula,  
basil olive oil and oregano

### **Citrus Fennel Salad 14**

Fresh orange, pink grapefruit, shaved fennel,  
micro greens, arugula, heirloom cherry tomatoes,  
Sicilian lemon oil

### **Add Protein**

Sliced Boneless Chicken Breast 10

Steak Tips 12

Four Grilled Jumbo Shrimp 14

## LUNCH FEATURES

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### **Fig and Prosciutto Flatbread 22**

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

### **Basil Pesto Chicken Flatbread 22**

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

### **Mango Shrimp 22**

four blackened jumbo shrimp over quinoa,  
topped with fresh mango salsa

### **Rueben 20**

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

### **Chicken Pesto Panini 20**

Fresh mozzarella, nut free pesto balsamic  
tomatoes, grilled chicken breast, arugula, sliced  
sourdough, cape cod potato chips

### **Prime 41 Dip 22**

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

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## 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,  
topped with Prosecco

**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
BONANZA BY CAYMUS NAPA CAB-	18
LOUIS MARTINI PRATI CAB -----	14
RED SCHOONER MALBEC ---	16

**Sparkling**

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

**White**

ALOIS LAGEDER PINOT GRIGIO --	13
SONOMA-CUTRER CHARD -----	14
THREADCOUNT SAUV BLANC ----	12
RAPAURA SPRINGS RESERVE -----	12
DEUX ROCHES BOURGOGNE -----	14
GRÜNER VELTLINER-----	13
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

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### **Shrimp Cocktail 16**

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

### **Lobster Tail 25**

North Atlantic lobster tail served warm with drawn butter

### **Crab Cake 20**

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

### **Chicken Wings 16** (BBQ or 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

### **Oyster Rockefeller 22**

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

### **Fork & Knife Bacon 15**

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

### **Calamari 15**

Calamari rings lightly battered and tossed Rhode Island-style with pickled Hungarian 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 chef blend mushrooms, caramelized shallots, and a delicate caper-butter-herb jus

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## SOUPS AND SALADS

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### **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

### **Fork & Knife Caesar Salad 14**

Crisp romaine hearts tossed in a creamy anchovy-Parmesan dressing with toasted crostini, 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, topped with pickled Hungarian peppers, citrus and balsamic glaze

### ADD PROTEIN

Steak Tips 20, Chicken 12, Grilled Jumbo Shrimp (4) 14

## PRIME 41 FAVORITES

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### **Blackened Red Snapper 32**

Southern red snapper blackened with Cajun spice, topped with mango salsa with fingerling potatoes

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### **Veal Schnitzel 30**

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

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### **Chicken Milanese 30**

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

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# 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 & SUNDAYS

### Prime Rib 45

Slow roasted USDA prime ribeye, cream horseradish

### Lamb Rack 37

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

### 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

### Skirt Steak 35

Seared with thyme, rosemary, fresh garlic, finished with a rich pan Jus and topped with a chimichurri sauce; served with 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 and a toasted brioche bun

## ALA CARTE

\*6 oz. Prime Filet 39

\*8 oz. Prime Filet 45

\*12 oz. Prime Bone-In Filet 58

\*14 oz. Prime NY Strip 55

\*16 oz. Prime Ribeye 59

\*24 oz. Prime Bone-In Ribeye 69

\*32 oz. Prime Porterhouse 75

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 15

Jumbo lump crabmeat, asparagus and béarnaise sauce

Grilled Jumbo Shrimp (4) 14

Lobster Tail 20

Steamed Maine lobster tail

### \*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

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### **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

### **Grilled Asparagus 10**

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

### **French Fries 9**

Crisp, golden potatoes

### **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**

Butter poached, roasted garlic and lemon, finished with a touch of sea salt

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## 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.

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