

COCKTAIL MENU

all premium spirit pours between 3oz and 5oz


THE GEMINI – MAY 21 - JUN 20 *charismatic, versatile, intelligent...*

 Aperol Spritz | \$22 ✨ alcohol-free available -\$3
aperol, prosecco, solerno, orange slices, club soda


THE TAURUS – APR 20 - MAY 20 *stubborn, ethical, loyal...*

 New York Rye Sour | \$19 ✨ alcohol-free available -\$3
knob creek rye whiskey, lemon, orgeat, dry red wine


THE CANCER – JUN 21 - JULY 22 *generous, emotional, deep...*

 *Pomegranate Vodka Cosmopolitan | \$23 ✨ alcohol-free available -\$3
haku vodka, cointreau, pomegranate, cranberry, lime, simple, egg white


THE ARIES – MAR 21 - APR 19 *loving, impulsive, tough...*

 Blue Cheese & Bacon Olive Martini | \$25 or \$22 w/o bacon & blue
belvedere vodka or monkey 47 gin, vermouth, olive brine, lemon peel


THE LEO – JULY 23 - AUG 22 *confident, fierce, aware...*

 Espresso Vodka Martini | \$24
absolut vodka, mr black, cold espresso, crème de cacao, orgeat, chocolate bitters

THE VIRGO – AUG 23 - SEP 22 *practical, meticulous, soothing...*

 Passionfruit Rum Mojito | \$22 ✨ alcohol-free available -\$3
santa teresa 1796 rum, lime, mint, passionfruit nectar, yuzu soda

THE LIBRA – SEP 23 - OCT 22 *balanced, carefree, pleasant...*

 *Raspberry Gin Clover Club | \$23
tanqueray no. ten gin, chambord, lemon, simple, egg white, raspberries


THE SCORPIO – OCT 23 - NOV 21 *sensual, revengeful, dangerous...*

 Mezcal Margarita | \$23 ✨ alcohol-free available -\$3
xicaru mezcal reposado, grand marnier, lime, orange bitters, firewater


THE SAGITTARIUS – NOV 22 - DEC 21 *explosive, generous, outspoken...*

 Royal Monarch Mule | \$19 ✨ alcohol-free available -\$3
empress 1908 gin, st germain, lime, LGB Liam's Ginger Beer


THE CAPRICORN – DEC 22 - JAN 19 *calm, determined, motivated...*

 Cinnamon Bourbon Side Car | \$23
redemption bourbon, cointreau, lemon, orange bitters, cinnamon sugar

THE AQUARIUS – JAN 20 - FEB 18 *adventurous, captivating, intelligent...*

 *Cucumber Elderflower Gin Gimlet | \$21
drumbshanbo gin, st germain, lime, simple, cucumber, egg white, pink salt

THE PISCES – FEB 19 - MAR 20 *compassionate, artistic, kind...*

 Spicy Grapefruit Paloma | \$21 ✨ alcohol-free available -\$3
herradura reposado tequila, aperol, lime, grapefruit soda, firewater, tajin rim

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COCKTAIL MENU

★ "GIGGLE JUICE FREE" ★

The choice not to drink is different for everyone.

Our cocktail program is committed to a responsible drinking culture.

These ★ noted cocktails are available "GIGGLE JUICE FREE" crafted with Lyre's alcohol-free spirits.

BEER CANS & BOTTLES

Lagunitas, non-alcoholic IPA, ca. ★ alcohol-free	\$8.5
Coors Light, light lager, 4.2% golden, co.	\$6.5
Guinness dry irish stout, 4.2% dublin, ie.	\$7.5
Estrella Damm Spanish Lager, 4.6 barcelona, es.	\$8.5
Modelo Especial mexican pilsner, 4.6% mx.	\$7.5
Stella Artois euro pale lager, 5.0% leuven, be.	\$8.5
Peroni euro pale lager, 5.1% rome, it.	\$7.5
Blue Moon 'belgian' wheat, 5.2% golden, co.	\$7.5
Sierra Nevada pale ale, 5.6% chico, ca.	\$7.5
Chimay Trappist Red Premiere Ale, 7% chimay, be.	\$15.5
Elysian Space Dust IPA, 8.2% seattle, wa.	\$9.5

WINES BY THE GLASS 5-ounce glass pours

BUBBLES

Prosecco - Ruffino, veneta, it. NV	\$14
Sparkling Rose - Schramsberg, Mirabelle, calistoga, ca. NV	\$23
Moscato - Moscato D'Asti, Castello Del Poggio, piedmont, it. NV	\$17

WHITES & ROSES

Reisling - Dr. L by Dr. Loosen, l. mosel, de. 2021	\$14
Rose - Chateau D'Esclans Whispering Angel, cotes de provence, fr. 2021	\$20
Pinot Grigio - Barone Fini, valdadige, it. NV	\$17
Sauvignon Blanc - Kim Crawford Illuminate, marlborough, nz. 2022	\$18
Chardonnay - Rodney Strong, sonoma county, ca. 2021	\$15
Chardonnay - Mer Soleil Reserve, santa lucia, ca. 2020	\$22

REDS

Pinot Noir - Folly of the Beast Pinot Noir, central coast, ca. NV	\$17
Pinot Noir - Michael Magnien Bourgogne, burgundy, fr. 2020	\$26
Malbec - Don Miguel Gascon, medonza, argentina NV	\$16
Petite Sirah - Stags' Leap, napa valley, ca. 2019	\$23
Chianti - Banfi Chianti Classico, tuscan, it. 2020	\$16
Red Zinfandel - Cline, Ancient Vines, contra costa, ca. 2021	\$16
Cabernet Sauvignon - BonAnno, napa valley, ca. 2021	\$26
Cabernet Sauvignon - Educated Guess, north coast, ca. 2020	\$18
Cabernet Sauvignon - Valrav, sonoma county, ca. 2019	\$21

VALUED GUEST PLEASE READ

A 22% service charge will be added to your bill that goes directly to our entire team.

NO tipping is expected, for our guests who insist, it is most appreciated.

BREAD & CRUDITE SERVICE | initial service complimentary w/ dinner | additional service \$14

baked fresh daily w/ fresh herbs + european butter + artisanal infused olive oil + green goddess dip

SEASONAL OYSTERS* | on the half shell | \$4 ea (three minimum) | \$44 per dozen

red wine mignonette + classic cocktail + sesame yuzu-shoyu

SEAFOOD COCKTAILS

w/ classic cocktail + tarragon mayo-mustard aioli

JUMBO WILD MEXICAN SHRIMP | \$5 ea (3 minimum) | \$54 (per dozen)

KING CRAB "NUGGETS" center leg meat | \$9 per ounce (4 ounce minimum) | \$65 (per ½ pound)

JUMBO LUMP BLUE CRAB | \$7.5 per ounce (3 ounce minimum) | \$54 (per ½ pound)

141 PLATTERS & TOWER* please no substitutions, custom builds noted above

red wine mignonette + classic cocktail + sesame yuzu-shoyu + tarragon mayo-mustard aioli

SMALL PLATEAUX* 2 oysters + 2 shrimp + 2oz king crab nuggets + 2oz jumbo lump blue crab | \$48

MEDIUM PLATEAUX* 4 oysters + 4 shrimp + 3oz king crab nuggets + 3oz jumbo lump blue crab | \$80

BALLER PLATEAUX* 8 oysters + 8 shrimp + 6oz king crab nuggets + 5oz jumbo lump blue crab | \$155

TIRADITO sliced marinated fish (6 slices per order)

HAMACHI TIRADITO* | \$28

smoked shoyu, yuzu koshu, truffle rayu, shiso leaves, cucumber, bu bu arare, furikake

SEARED SALMON & CITRUS TIRADITO* | \$23

ponzu, orange supremes, radish, red onion, chili threads, cilantro, toasted sesame

SPICY TUNA TIRADITO* | \$26

yuzu-shoyu, sesame oil, jalapeno, avocado-wasabi cream, srirachcha cream, scallion

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PREMIUM DOMESTIC & IMPORTED STEAKS

AMERICAN ANGUS STEAKS* | radiant broiled at 1600 degrees

BLACK ANGUS FILET MIGNON* 7oz | \$59 w/ choice of (1) sauce

PRIME BLACK ANGUS NEW YORK STRIP* 14oz | \$88 w/ choice of (1) sauce

PRIME BLACK ANGUS RIBEYE STEAK* 18oz | \$92 w/ choice of (1) sauce

F-1 WAGYU CROSSBREED STEAKS* | pan-seared

F-1 WAGYU-cb-MITCHELL MANHATTAN STEAK* 7oz | \$95 w/ choice of (1) sauce

F-1 WAGYU-cb-MITCHELL (**Zabuton) DENVER STEAK* 7oz | \$63 w/ choice of (1) sauce

***Zabuton is a unique thin cut similar in texture to a rib-cap steak.*

Rich, minerally, slightly gamey in flavor. Best enjoyed prepared medium-rare.

KUROGE A5 WAGYU PUREBRED STEAK* | pan seared

A5 MIYAZAKI MANHATTAN STEAK* | \$30 by the oz. (3oz minimum \$90) w/ smoked shoyu

COMPLIMENTARY SAUCES choice of (1) sauce per steak | additional sauces \$6 each

141 CLASSIC BOLD tangy, savory, bold CHIMICHURRI bright, herby, zesty

BEARNAISE luxurious, buttery, tarragon

ADD TO THE STEAKS

Broiled Amish Blue Cheese & Bread Crumbs (3oz) | \$7

Broiled Shrimp & Lemon Butter (3 Pieces) | \$22

Wild King Crab Leg, steamed, Lemon Butter (1 center cut) | \$45

Wild King Crab Legs, steamed, Lemon Butter (2 center cut) | \$78

Jumbo Lump Crab & Bearnaise (4oz) | \$30

SANDWICHES choice of hand-cut fries or vegetable crudite w/ green goddess

141 DRY AGED STEAK BURGER* red wine butter + taleggio & aged white cheddar cheese | \$28

LOBSTER ROLL SANDWICH brown butter mayo + celery leaves | \$42

CRISPY CHICKEN SANDWICH secret sauce + lettuce + tomato | \$23

BROILED SEAFOOD ENTREES

simply broiled

w/ olive oil aoli, wine butter, seafood brodo, lemon, espelette

choice of sauces: bearnaise sauce, hazelnut romesco sauce, chimichurri sauce

JUMBO SHRIMP (6 pieces) | \$40

ATLANTIC SALMON* (7oz) | \$36

COLOSSAL SCALLOPS (5 pieces) | \$64

HALIBUT FILLET (7oz) | \$48

ENTREES

WILD KING CRAB LEGS steamed, served w/ lemon butter (3 centercut legs) | \$110

PAN SMOKED FIVE SPICED CHICKEN truffle chicken jus | \$34

CRISPY HALIBUT & CHIPS caper dill tartar sauce + lemon + truffled parmesan fries | \$42

MISO GLAZED BLACK COD (SABLEFISH) sake + mirin + white miso | \$46

SIDE DISHES for two or more

MACARONI & CHEESE

WHITE CHEDDAR MAC aged white cheddar + brown butter + chive | \$16

BROILED LOBSTER MAC lobster meat & claw + aged white cheddar + truffle butter + chive | \$32

HAND CUT FRENCH FRIES

PARMESAN TRUFFLE FRIES garlic + truffle parmesan + rosemary | \$15

ANIMAL FRIES caramelized onions + secret sauce + american cheese | \$17

POTATO PUREES

CLASSIC PUREE crème fraiche + basil oil + chives | \$16

TWICE BAKED PUREE crème fraiche + bacon lardons + aged white cheddar + potato crisps | \$20

VEGETABLES

CRISPY BRUSSEL SPROUTS lemon chips + hazelnut romesco + herbed aoli | \$18

CREAMED SPINACH & ARTICHOKE GRATIN gruyere + dijon + lemon zest + breadcrumbs | \$18

SAUTEED LEAFY SPINACH light wine butter | \$14

SPAGHETTI SQUASH butter roasted tomato + basil oil + pecorino + parmesan + basil | \$17

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CHARCUTERIE & CRUDITES

ARTISANAL SALUMI + CHEESES | \$38 (serves 2 to 4)

salumi - barolo + finocchiona + calabrese + tartufo
 cheese - amish blue + aged white cheddar + whipped feta + ash brie
 spreads - hot honey + wine mustard + fig jam
 crisps - rosemary + crack pepper + parmesan + sesame

GREEN GODDESS CRUDITE | \$16 (serves 2 to 3)

seasonal heirloom vegetables + green goddess dip

OLIVES & NUTS | \$16 (serves 2 to 3)

mixed olives - cerignola + castelvetro + manzanilla + kalamata + gaeta
 roasted nuts - rosemary almonds + curry cashews

SOUP & APPETIZERS

141 ONION SOUP | \$14 small | \$16 large

caramelized onions + white wine + chicken & beef broth + crisp trio + gruyere + parmesan

CRISPY KING CRAB TEMPURA | \$38

tosazu sauce + yuzu aioli + sesame oil + togarashi spice + cilantro + chili threads

BROILED PRIME 141 CRAB CAKE | \$38

jumbo lump crab + king crab + remoulade

PRIME DRY AGED STEAK SLIDERS* | \$8 ea, 2 piece minimum

talleggio & aged white cheddar cheese

SALADS

LA SCALA 141-STYLE CHOPPED | \$19

salami + baby mozzarella + garbanzo + grape tomato + cucumber + pepperoncini + sweet hot peppers + iceberg + little gem + red wine-dijon vinaigrette + fine herbs

KING CRAB, TOMATO, AVOCADO & BABY MOZZARELLA | \$29 *(without king crab \$18)*

cucumber + endive + red wine-dijon vinaigrette + balsamic reduction + torn basil + fine herbs

ICEBERG, PANCETTA & BLUE CHOPPED | \$18

grape tomato + red onion + scallion + blue cheese dressing + croutons + fine herbs

LITTLE GEM & ENDIVE CAESAR SALAD | \$17

sliced egg + pecorino + croutons + endive + little gem + radish + caesar vinaigrette (anchovy) + lemon + fine herbs + cracked pepper

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DESSERT MENU

Sweet Dreams are made of this...

DESSERTS

TIRAMISU MILLEFEUILLE CAKE | \$16

espresso sauce + coco dust

CHOCOLAT POT DE CREME | \$15 (serves 2)

whipped cream + fresh raspberries + vanilla tuiles

GLUTEN FREE STICKY TOFFEE PUDDING | \$18 (serves 2)

brown butter ice cream + toffee sauce

BANANA FOSTER CREME BRÛLÉE SEMIFREDDO | \$19 (serves 2)

bourbon foster sauce + orange supremes

SORBET ASSORTMENT seasonal fruit + vanilla tuile | \$14

VANILLA BEAN ICE CREAM vanilla tuile | \$10 (plain) or \$14 (w/fruit)

DESSERT COCKTAIL

S'MORES ESPRESSO MARTINI | \$22

cold espresso, baileys, frangelico, kraken dark rum, chocolate, graham, toasted marshmallow

CARAJILLO licor 43, mr. black, cold espresso | \$16

COFFEE & TEA SERVICE

FRENCH PRESS CAFFEINATED or DECAFFEINATED | \$10 (serves 2)

ESPRESSO | \$5 CAPPUCINO | \$6 LATTE | \$7

CORDIALS (3oz)

Kahlua | \$15

Amaretto | \$16

Grand Marnier | \$22

Frangelico | \$15

Stambecco | \$16

Chambord | \$16

RISHI TEA SELECTION | \$7

Peppermint

Chamomile

Blueberry Hibiscus

Earl Grey

English

Jasmine

AFTER DINNER PORT & DESSERT WINE

Sherry

Emilio Lustau "Amontillado Los Arcos", andalucia, spain, NV | \$14 (3oz)

Madiera

Blandy's Bual Madiera 5yr, madiera, portugal, NV | \$18 (3oz)

Tawny Port

Sandeman 20yr, duoro valley, portugal, NV | \$20 (3oz)

Sandeman 40yr, duoro valley, portugal, NV | \$45 (3oz)

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