



## SNACKS & SMALL PLATES

<p><b>FAV</b> <b>FIRE-ROASTED BRUSSELS SPROUTS</b> <b>V</b> Tossed with sweet chili glaze</p> <p><b>CRISPY CAJUN CHICKPEAS</b> <b>V</b> Tossed with homemade Cajun seasoning</p> <p><b>COCKTAIL MEATBALLS</b> Topped with mozzarella, marinara and basil threads</p> <p><b>BAKED GOAT CHEESE</b> Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots served with a toasted baguette</p> <p><b>SOUTHWESTERN QUESADILLAS</b> Beef tenderloin or grilled chicken with mozzarella, black bean salsa, guacamole and chipotle chili sauce</p> <p><b>FAV</b> <b>HOMEMADE HUMMUS</b> <b>V</b> Choice of Tuscan, jalapeño or green goddess hummus with toasted pita bread <b>Add carrots and cucumbers +2, Make it a trio +6</b></p>	<p>10</p> <p>5</p> <p>9</p> <p>14</p> <p>14</p> <p>10</p>	<p><b>CAST-IRON SPINACH ARTICHOKE DIP</b> <b>V</b> <b>GF</b> Served with homemade tortilla chips, pico de gallo and tzatziki</p> <p><b>CRAB CAKES</b> Topped with sweet roasted corn, red bell pepper, chipotle chili sauce and baby greens</p> <p><b>SRIRACHA CHICKEN WINGS</b> <b>GF</b> Served with carrot and celery sticks, fresh jalapeño slices, cilantro and jalapeño feta ranch dipping sauce</p> <p><b>SHRIMP CEVICHE</b> Shrimp, diced cucumbers, red onions, and cilantro served over guacamole and homemade tortilla chips</p> <p><b>FAV</b> <b>HOT HONEY POPCORN CHICKEN</b> Popcorn chicken with a sweet and spicy glaze</p>	<p>15</p> <p>16</p> <p>11</p> <p>16</p> <p>9</p>
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## GREENS & BOWLS

*add proteins*

Grilled chicken breast **+5**  
Grilled shrimp **+6**  
Grilled or blackened salmon **+7**  
Falafel balls **+5**

<p><b>ASIAN CHOPPED CHICKEN SALAD</b> <b>N</b> Shredded chicken mixed with red bell peppers, cucumbers, tomatoes, and cilantro served over a bed of microgreens and tossed with a peanut sesame ginger vinaigrette and topped with wonton strips</p> <p><b>FAV</b> <b>MANGO AVOCADO CHOPPED SALAD</b> <b>V</b> Chopped avocado, mango, tomato, jalapeño, green onion, chopped herbs and pepitas in a citrus honey dressing on a bed of arugula</p> <p><b>CARDINAL COBB SALAD</b> Crispy chicken, egg, bacon, red onion, tomato and avocado drizzled with feta jalapeño dressing</p> <p><b>GREEK SALAD</b> <b>V</b> Cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions and feta cheese on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons</p> <p><b>BLACKENED SALMON SALAD WITH AVOCADO CREMA</b> <b>GF</b> Blackened salmon served over a bed of quinoa and homemade slaw with crumbled feta cheese and zesty avocado crema</p>	<p>16</p> <p>16</p> <p>17</p> <p>13</p> <p>19</p>	<p><b>BEEF TENDERLOIN FAJITA SALAD</b> <b>GF</b> Beef tenderloin, avocado, tomato and mixed greens with feta cheese jalapeño dressing and homemade tortilla strips</p> <p><b>POWER BOWL</b> <b>V</b> Two organic quinoa and kale patties over herb basmati rice topped with honey habanero aioli, black beans, pico de gallo, guacamole and sautéed vegetables</p> <p><b>BRUSSELS SPROUTS &amp; GOAT CHEESE SALAD</b> <b>V</b> Sweet chili-glazed Brussels sprouts, goat cheese fritters, crushed red pepper flakes and mixed greens</p> <p><b>FAV</b> <b>VEGAN MEDITERRANEAN FUSION BOWL</b> <b>V</b> <b>GF</b> Basmati rice with Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin cilantro vegan aioli</p> <p><b>ORCHARD CHICKEN &amp; APPLE SALAD</b> Grilled chicken, mixed greens, feta cheese, crumbled bacon, dried sweet cranberries, caramelized walnuts, and apple slices with maple Dijon vinaigrette</p> <p><b>FALAFEL BOWL</b> <b>V</b> Falafel balls, green goddess hummus, pearl couscous, cucumbers, cherry tomatoes, Kalamata olives, and red onion</p>	<p>18</p> <p>17</p> <p>16</p> <p>16</p> <p>17</p> <p>17</p>
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## SOUPS & SIDES

<p><b>CREAMY BAKED POTATO SOUP</b> <b>6</b> Topped with bacon crumbles, cheddar and chives</p> <p><b>CUBAN BLACK BEAN SOUP</b> <b>6</b> <b>V</b> <b>GF</b> Topped with feta cheese and pico de gallo</p> <p><b>CHICKEN TORTILLA SOUP</b> <b>6</b> <b>GF</b> Topped with homemade tortilla strips, cheddar and avocado</p>
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<p><b>HOUSE SALAD</b> <b>6</b> <b>GF</b> Mixed greens, feta cheese, chopped tomato, cucumber, red onion and walnuts with balsamic dressing</p> <p><b>ICEBERG WEDGE SALAD</b> <b>6</b> <b>GF</b> Topped with chopped tomato and feta cheese jalapeño dressing <b>Add bacon crumbles +1</b></p>
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**V** vegetarian **GF** gluten-friendly **N** contains nuts

20% gratuity will be automatically added to parties of 8 or more.

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS and MILK. For more information, please speak with a manager.

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## BURGERS

All burgers are topped with mayo, lettuce, pickles, onions and tomatoes. Served with seasoned hand-cut fries

**Substitute a gluten-free bun +3**

**Add bacon jam to any burger +2**

### THE OG

Angus beef patty with American cheese

16

### THE CHICKEN BURGER

Your choice of grilled or crispy chicken with avocado, chipotle chili sauce and provolone

16



### BISTRO CHIPOTLE CHEESE

Applewood-smoked bacon, avocado, chipotle chili sauce and American cheese

17

### BEYOND BEEF BURGER V

Vegetarian patty with avocado, provolone, pickled vegetables and chipotle chili sauce

16

## SANDWICHES, WRAPS & TACOS

### PHILLY CHEESESTEAK ON CIABATTA

Shaved, sautéed sirloin, melted provolone, caramelized onions, wild mushrooms, bell peppers, and mayo. Served with hand-cut fries

16



### GYRO PITA

Seasoned lamb and beef with tomato, onion and tzatziki. Served with hand-cut fries

15

### SONOMA CHICKEN SALAD ON WHEAT N

Chicken salad, arugula and mayo on whole wheat. Served with black bean orzo pasta salad

12

### BAJA CHICKEN WRAP

Grilled chicken, avocado, black beans, feta cheese, lettuce, tomato and chipotle chili sauce in a wheat tortilla. Served with an iceberg wedge salad with feta cheese jalapeño dressing

15

### CLASSIC CLUB

Ham, turkey, applewood-smoked bacon, American cheese, provolone, lettuce, tomato and mayo on whole wheat. Served with hand-cut fries

15

### CRISPY EGGPLANT TACOS V

Three tacos on homemade avocado tortillas with purple & Napa cabbage slaw, avocado relish, vegan chipotle aioli, pickled vegetables, and Cuban black beans

15

### TEJAS TACOS GF

Two tacos with your choice of spicy beef tenderloin or spicy shrimp on corn or flour tortilla topped with spicy pickled veggies, homemade slaw and honey habanero sauce. Served with black beans

15

## ENTRÉES

### GYROS PLATE

Slices of seasoned lamb and beef, tzatziki, jalapeño hummus, lettuce, tomato and onion. Served with hand-cut fries and pita

19



### KABOB PLATE GF

Skewers of beef tenderloin, grilled chicken or a combination. Served with herb basmati rice, sautéed vegetables, and pita

22



### CAST-IRON CHICKEN POT PIE

Grilled chicken, shredded carrots, green peas, chopped bacon, cheddar, and creamy mushroom sauce topped with puff pastry dough. Served with house salad

16

### SUN-DRIED TOMATO LEMON PASTA

Angel hair pasta tossed in lemon zest and olive oil with capers, sun-dried tomatoes, Parmesan and basil. Served with grilled chicken or shrimp and garlic toast

19

### CHICKEN PARMESAN

Chicken breast coated with crispy breadcrumbs and topped with homemade marinara, mozzarella, and basil threads. Served with penne alfredo pasta and garlic toast

19

### BEEF CHIMICHURRI

Sliced petite beef tender served with roasted fingerling potatoes, sautéed broccoli, and garlic toast

26



### PARMESAN-CRUSTED RAINBOW TROUT

Crispy, pan-seared rainbow trout served with sweet chili-glazed Brussels sprouts and sun-dried tomato-lemon pasta

24

### MEDITERRANEAN SALMON GF

Grilled salmon topped with feta cheese, guacamole and chopped tomato. Served with French green beans, butternut squash and pita

23

### ITALIAN MEATLOAF

Homemade meatloaf served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast

17

### THE CHICKEN '401 GF N

Grilled chicken in a sun-dried tomato cream sauce with a hint of curry. Served with basmati rice, sautéed vegetables and pita

19

### POBLANO CHICKEN

Your choice of grilled or crispy chicken served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast

18

### BEEF POT ROAST

Roasted beef braised in red wine with carrots and tomato puree over mashed potatoes topped with fried onions and served with French green beans and garlic toast

22

## WOOD STONE PIZZAS

All of our pizzas are made with homemade pizza dough.

**A vegetarian, gluten-free cauliflower pizza crust may be substituted on any of our pizzas +5**

### GARDEN & GOAT V N

Sweet chili-glazed Brussels sprouts, goat cheese, caramelized onions, red bell peppers, crushed red pepper flakes, Parmesan cheese, balsamic reduction and basil pesto marinara

15

### PESTO MARGHERITA V N

Cherry tomatoes, mozzarella, arugula and fresh homemade basil pesto

14

### PROSCIUTTO & CARAMELIZED PINEAPPLE

Prosciutto, pineapple, pesto, mozzarella, crushed red pepper, and arugula

16

### TRUFFLE MUSHROOM V N

Mushrooms, crushed red pepper flakes, mozzarella, Parmesan, arugula, fried egg, basil pesto marinara and white truffle oil

15

### THE BOSS

Pepperoni, jalapeño sausage, Parmesan, crushed red pepper flakes, pico de gallo and creamy spinach and artichoke sauce

15

### HICKORY

Grilled chicken, applewood-smoked bacon, pineapple, red onion, mozzarella, hickory BBQ sauce and fresh basil

15

### PEPPERONI

Pepperoni, mozzarella and homemade marinara sauce

14

### SHRIMP & MANGO N

Grilled shrimp, mozzarella, cherry tomato and basil pesto sauce topped with diced mango, feta cheese, arugula and honey habanero drizzle

16

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