



## SNACKS & SMALL PLATES

<p><b>FIRE-ROASTED BRUSSELS SPROUTS</b> <span>V</span> Served with sweet chili glaze</p> <p><b>CRISPY CAJUN CHICKPEAS</b> <span>V</span> Tossed with homemade Cajun seasoning</p> <p><b>COCKTAIL MEATBALLS</b> Topped with mozzarella, marinara and basil threads</p> <p><b>FAV BAKED GOAT CHEESE</b> Topped with your choice of homemade bacon jam or crumbled candied walnuts and dried apricots and 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>9</p> <p>4</p> <p>8</p> <p>13</p> <p>14</p>	<p><b>HOMEMADE HUMMUS</b> <span>V</span> Choice of Tuscan, jalapeño or green goddess hummus with toasted pita bread <b>Add carrots and Persian cucumbers +2</b> <b>Make it a trio +6</b></p> <p><b>CAST-IRON SPINACH ARTICHOKE DIP</b> <span>V</span> <span>GF</span> Served with homemade tortilla chips, pico de gallo and tzatziki</p> <p><b>FAV CRAB CAKES</b> Topped with sweet roasted corn, chipotle chili sauce and baby greens</p> <p><b>SRIRACHA CHICKEN WINGS</b> <span>GF</span> Served with carrot and celery sticks, fresh jalapeño slices, cilantro and jalapeño feta ranch dipping sauce</p>	<p>9</p> <p>14</p> <p>15</p> <p>10</p>
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## GREENS & BOWLS

### add proteins

Grilled chicken breast **+4**  
Grilled shrimp **+5**  
Grilled or blackened salmon **+6**

Beef tenderloin **+6**  
Tofu **+4**

**Substitute cauliflower rice (bowls only) +3** V GF N

<p><b>VEGAN SMOKY POBLANO BOWL</b> <span>V</span> <span>N</span> Roasted corn, avocado, Southwestern chickpeas, tomatoes, pickled vegetables, vegan mozzarella, herb basmati rice, arugula and sliced jalapeños in a creamy vegan poblano sauce</p> <p><b>MANGO AVOCADO CHOPPED SALAD</b> <span>V</span> <span>GF</span> 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>FAV GREEK SALAD</b> <span>V</span> Persian cucumbers, cherry tomatoes, radishes, Kalamata olives, red onions and feta on a bed of mixed greens with herb-roasted garlic vinaigrette and pita croutons</p> <p><b>BLACKENED SALMON SALAD WITH AVOCADO CREMA</b> <span>GF</span> Blackened salmon served over a bed of quinoa and homemade slaw with crumbled feta and zesty avocado crema</p>	<p>15</p> <p>14</p> <p>16</p> <p>12</p> <p>18</p>	<p><b>BEEF TENDERLOIN FAJITA SALAD</b> <span>GF</span> Beef tenderloin, avocado, tomato and mixed greens with feta jalapeño dressing and homemade tortilla strips</p> <p><b>FAV POWER BOWL</b> <span>V</span> 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> <span>V</span> Sweet chili-glazed Brussels sprouts, goat cheese fritters, crushed red pepper flakes and mixed greens</p> <p><b>VEGAN MEDITERRANEAN FUSION BOWL</b> <span>V</span> Basmati lentil rice with Brussels sprouts, butternut squash, black beans, pico de gallo, avocado relish and cumin cilantro vegan aioli</p> <p><b>HARVEST-ROASTED VEGETABLE SALAD</b> <span>V</span> Tender roasted broccoli, Brussels sprouts and butternut squash with lentils, fresh arugula and grated Parmesan in a citrus honey dressing</p>	<p>17</p> <p>16</p> <p>14</p> <p>15</p> <p>13</p>
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## SOUPS & SIDES

<p><b>CREAMY BAKED POTATO SOUP</b> <span>5</span> Topped with bacon crumbles, cheddar and chives</p> <p><b>CUBAN BLACK BEAN SOUP</b> <span>5</span> <span>V</span> <span>GF</span> Topped with feta and pico de gallo</p> <p><b>CHICKEN TORTILLA SOUP</b> <span>5</span> <span>GF</span> Topped with homemade tortilla strips, cheddar and avocado</p>
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<p><b>HOUSE SALAD</b> <span>6</span> <span>GF</span> Mixed greens, feta, chopped tomato, cucumber, red onion and walnuts with balsamic dressing</p> <p><b>ICEBERG WEDGE SALAD</b> <span>6</span> <span>GF</span> Topped with chopped tomato and feta 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

14

### THE CHICKEN BURGER

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

15



### BISTRO CHIPOTLE CHEESE

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

15

### BEYOND BEEF BURGER V

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

14

## SANDWICHES, WRAPS & TACOS

### BEEF TENDERLOIN STEAK SANDWICH

Sliced beef tenderloin, caramelized onion, mushroom, bell pepper, provolone and mayo on ciabatta. Served with hand-cut fries

15

### GYRO PITA

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

14

### SONOMA CHICKEN SALAD ON WHEAT N

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

11

### BAJA CHICKEN WRAP

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

14

### GRILLED CHICKEN BAGUETTE N

Grilled chicken, provolone, roasted red bell pepper, pesto spread, mayo and mixed greens on a baguette. Served with black bean orzo pasta salad

14

### CLASSIC CLUB

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

14

### TEJAS TACOS GF

Three 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

14

**Make it four tacos – 2 beef and 2 shrimp +2**

## ENTRÉES

Substitute any side for cauliflower rice +3 V GF N

### GYROS PLATE

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

18

### KABOB PLATE GF

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

20

### SEAFOOD ÉTOUFFÉE

Shrimp, crawfish tails, onion and celery simmered in a roux. Served over white rice with garlic bread

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 your choice of grilled chicken or shrimp and garlic toast

19

### CREAMY SPINACH & PORTOBELLO PASTA

Penne pasta tossed in a roasted-tomato cream sauce with spinach, portobello mushrooms and jalapeño sausage. Served with garlic toast

16

### POBLANO GRILLED CHICKEN GF

Grilled chicken in a poblano mushroom cream sauce. Served with French green beans, whipped potatoes and pita

17



### PARMESAN-CRUSTED RAINBOW TROUT

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

22

### MEDITERRANEAN SALMON GF

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

21

### 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 lentil rice, sautéed vegetables and pita

18

### SOUTHERN CHICKEN-FRIED CHICKEN

Crispy chicken breast served with French green beans, whipped potatoes with poblano mushroom cream sauce and garlic toast

17

### BLACKENED SALMON

Cajun-blackened salmon served with herb basmati rice and sautéed vegetables

21

## 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 +3**

### GARDEN & GOAT V N

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

14

### PESTO MARGHERITA V N

Cherry tomatoes, mozzarella, arugula and fresh homemade basil pesto

13

### RUSTICA

Jalapeño sausage, red bell pepper, mushroom, mozzarella and homemade marinara sauce

14

### 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

14

### HICKORY

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

14

### PEPPERONI

Pepperoni, mozzarella and homemade marinara sauce

13

### SHRIMP & MANGO N

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

15

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