

APPETIZERS

HUMMUS <i>Crudites, Grilled Pita Bread</i>	10
FRIED BRUSSELS SPROUTS <i>Caper Vinaigrette</i>	9
MAYTAG BLUE CHEESE BACON POTATO CHIPS <i>Extra Thick Chips</i>	12
COLOSSAL SHRIMP COCKTAIL <i>Cocktail Sauce</i>	18
* AHI TUNA TARTARE 🐟 <i>Sesame Ginger Soy, Shaved Radish, Avocado Mousse</i> . . .	12
BAKED ESCARGOT <i>Havarti, Herb Garlic Butter, Toasted Baguette</i>	12
BEER BATTERED ROCK SHRIMP <i>Honey Mustard Dipping Sauce</i>	15
SPICY LAMB MEAT BALLS <i>Harissa Yogurt</i>	14
PEPPERED SLAB BACON 🐷 <i>Beer Cheese Fondue</i>	12

801 GRILL



General Manager ~ Jordan Wyman
Executive Chef ~ GK Gammon

CHOWDER & SALADS

LOBSTER CORN CHOWDER 	8/12
HOUSE GREENS <i>Studded with Cranberries and Goat Cheese, White Balsamic Vinaigrette</i>	6
CAESAR SALAD <i>Little Gem Lettuce, Parmesan Crisp</i>	6
801 WEDGE <i>Maytag Blue Cheese Dressing, Maytag Blue Cheese Crumbles, Tomatoes, Bacon</i>	7
ROASTED BEET SALAD <i>Goat Cheese Vinaigrette, Goat Cheese, Walnuts, Tomatoes</i>	7



STEAKS ~ CERTIFIED BLACK ANGUS

SERVED WITH ~

* HERB MARINATED SKIRT STEAK <i>Chimichurri</i>	26
* FILET MIGNON 8oz. <i>Bearnaise</i>	32
* NEW YORK STRIP 12oz. <i>Lemon Parsley Butter</i>	32
* DELMONICO 14oz. <i>Maytag Blue Cheese Butter</i>	36

HAND CUT FRIES
OR BUTTERY MASHED YUKON GOLDS
OR ROASTED FINGERLING POTATOES
OR MAC 'N CHEESE
OR ASPARAGUS

MAINS

PAN ROASTED CHICKEN BREAST <i>Mushroom Pan Jus, Buttery Mashed Yukon Golds, Green Beans</i>	22
DUROC PORK CHOP 🐷 <i>Cider Jus, Buttery Mashed Yukon Golds, Green Beans</i>	26
* ROAST CHICKEN PANZANELLA SALAD <i>Champagne Sherry Vinaigrette, Tomato, Strawberry, Crouton, Red Onion, Cucumber</i> . . .	20
RASPBERRY DUCK BREAST <i>Pan Seared ~ Arugula, Raspberry, Goat Cheese & Walnut Salad</i>	26
* ROSEMARY GARLIC LAMB SAUSAGE <i>Potato Risotto, Blistered Tomatoes</i>	20
ST. LOUIS STYLE RIBS 🐷 <i>Mac n' Cheese, Coleslaw</i> [half rack] or [full rack]	22/32
JUMBO LUMP CRAB CAKES <i>Garlic Remoulade, Old Bay Fries, Coleslaw</i>	24
* SKUNA BAY SALMON 🐟 <i>Pan Roasted ~ Fingerling Potatoes, Asparagus, Buerre Blanc</i>	30
* SESAME SEARED AHI TUNA 🐟 <i>Pan Seared ~ Lemon Vinaigrette, Fennel & White Bean Salad</i>	28
CHEF'S VEGETABLE PLATTER 	18

BURGERS

~ ON BRIOCHE BUN SERVED WITH HAND CUT FRIES OR CHIPS OR MAC N' CHEESE

* DOUBLE STACK BURGER <i>American Cheese, Shaved Onion, Bread & Butter Pickles, 801 Sauce</i>	15
* WAGYU UMAMI BURGER <i>Maytag Blue Cheese, Port Wine Syrup</i>	18
* BACON CHEESEBURGER <i>Aged Cheddar, Slab Bacon, Lettuce, Tomato, Onion, 801 Sauce</i>	16
* LAMB BURGER <i>Feta, Roasted Red Pepper, Grilled Red Onion, Tzatziki</i>	16



GROUND IN HOUSE
DAILY

SIDES

~ \$6 EACH

~ \$8 EACH

• Onion Rings	• Hand Cut Fries	• Buttery Mashed Yukon Golds	• 801 Hash Browns	• 801 Hash Browns w/ aged cheddar
• Mac & Cheese	• Grilled Asparagus	• Sautéed Button Mushrooms	• Creamed Corn	• Green Beans

Consuming raw or undercooked meat and seafood may increase your risk of food borne illness *Cooked to order or served raw or undercooked*