

APPETIZERS

801 GRILL



General Manager ~ Al Morin
Executive Chef ~ Steven Sable

- FRIED BRUSSELS SPROUTS | *Vermont Maple, Pickled Mustard Seed* 9
- SHRIMP AND GRITS | *White Cheddar, Blistered Tomato, Cajun Butter* ... 15
- COLOSSAL SHRIMP COCKTAIL | *Cocktail Sauce, Horseradish* 16
- * AHI TUNA TARTARE 🐟 | *Sesame Ginger Soy, Radish, Avocado Mousse, Wonton* 12
- BAKED ESCARGOT | *Havarti, Herb Garlic Butter, Toasted Baguette* 12
- BLACK ANGUS TERIYAKI SKEWERS | *Charred Scallion Slaw* 10
- MARYLAND JUMBO BLUE CRAB CAKE | *Stone Grain Mustard Aioli, Caramelized Lemon* ... 19

CHOWDER & SALADS

- LOBSTER CORN CHOWDER | 8/12
- SEASONAL SOUP | 7/10
- CAESAR SALAD | *Little Gem Lettuce, Parmesan Crisp* 6
- 801 WEDGE | *Maytag Blue Cheese Dressing, Maytag Blue Cheese Crumbles, Tomatoes, Bacon* 7
- ROASTED BEET SALAD | *Goat Cheese, Candied Walnuts, Baby Arugula, Shaved Parmesan, Preserved Lemon Vinaigrette* 7
- SEASONAL SALAD | 7



STEAKS ~ CERTIFIED BLACK ANGUS

- * HERB MARINATED FLAT IRON STEAK | *Chimichurri* 27
- * FILET MIGNON | 8oz. | *Bearnaise* 33
- * NEW YORK STRIP | 12oz. | *Garlic Butter* 33
- * DELMONICO | 14oz. | *Maytag Blue Cheese Butter* 37

SERVED WITH ~
YOUR CHOICE OF SIDE DISH

MAINS

- * CHEF'S STEAK SALAD | *Maytag Blue Crumbles, Spiced Walnuts, Red Wine Cranberry, Grilled Asparagus, Croutons, Balsamic Vinaigrette* 25
- * COLORADO T-BONE LAMB CHOPS | *Garlic Rosemary Rub ~ Buttery Mashed Yukon Golds, Green Beans* 32
- PAN ROASTED CHICKEN BREAST | *Mushroom Pan Jus, Buttery Mashed Yukon Golds, Green Beans* ... 22
- * DUROC PORK CHOP 🐷 | *Cider Jus, Buttery Mashed Yukon Golds, Green Beans* ... 26
- * RASPBERRY DUCK BREAST | *Pan Seared ~ Arugula, Raspberry, Goat Cheese & Walnut Salad, Fingerling Potatoes* 24
- ST. LOUIS STYLE RIBS 🐷 | *Mac n' Cheese, Fresh Corn Salad* [half rack] or [full rack] 22/32
- * LOCH DUART SALMON 🐟 | *Pan Roasted ~ Fingerling Potatoes, Asparagus, Buerre Blanc* 32
- * SPICE SEARED AHI TUNA 🐟 | *Pan Seared ~ Tomatillo-Pineapple Salsa, Wasabi Aioli, Sliced Almonds* 28
- GLAZED HEIRLOOM CARROTS | *Red Quinoa, Crimini Mushroom, Fennel, Pistachio, Goat Cheese, Beet Puree* 18

BURGERS

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

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



GROUND IN HOUSE
DAILY

SIDES ~ \$7 EACH

- | | | | | |
|--------------|-------------------|----------------------------|-----------------------------|--|
| Onion Rings | Hand Cut Fries | Buttery Mashed Yukon Golds | Roasted Fingerling Potatoes | 801 Hash Browns
w/ aged cheddar ~ ADD \$2 |
| Creamed Corn | Grilled Asparagus | Sauteed Button Mushrooms | Green Beans with Bacon | Mac & Cheese
w/ lobster ~ ADD \$6 |

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