

APPETIZERS

801 GRILL



General Manager ~ Al Morin
Executive Chef ~ Steven Sable

- FRIED BRUSSELS SPROUTS | Vermont Maple, Pickled Mustard Seed 9
- MAYTAG BLUE CHEESE CHIPS | Bacon Lardons, House-made Chips 8
- COLOSSAL SHRIMP COCKTAIL | Cocktail Sauce 16
- * AHI TUNA TARTARE 🐟 | Sesame Ginger Soy, Radish, Avocado Mousse, Wonton 12
- BAKED ESCARGOT | Havarti, Herb Garlic Butter, Toasted Baguette 12
- BEER BATTERED ROCK SHRIMP | Stone Ground Mustard Aioli 15
- SPICY LAMB MEATBALLS | Baby Arugula, Harissa Yogurt. 12
- BLACK ANGUS TERIYAKI SKEWERS | Charred Scallion Slaw 10

CHOWDER & SALADS

- LOBSTER CORN CHOWDER | 8/12
- SAN MARZANO TOMATO SOUP | Basil Oil, Croutons 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, Parmesan, Lemon Vinaigrette 7
- WATERMELON SALAD | Watermelon, Prosciutto, Feta, Baby Arugula, Lemon Vinaigrette, Aged Balsamic 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~
HAND CUT FRIES~
OR~ BUTTERY MASHED YUKON GOLDS~
OR~ ROASTED FINGERLING POTATOES~
OR~ MAC 'N CHEESE~
OR~ ASPARAGUS~

MAINS

- * 801 STEAK SALAD | Filet Mignon, Maytag Blue Crumbles, Candied Walnuts, Red Wine Cranberry, Grilled Asparagus, Onion Strings, Balsamic Vinaigrette 25
- * COLORADO T-BONE LAMB CHOPS | Garlic Rosemary Rub ~ Buttery Mashed Yukon Golds, Roasted Tomato Chutney, Green Beans 32
- PAN ROASTED CHICKEN BREAST | Mushroom Pan Jus, Buttery Mashed Yukon Golds, Carrots & Green Beans 22
- * DUROC PORK CHOP 🐷 | Apple Cider Jus, Buttery Mashed Yukon Golds, Crispy Brussels Sprouts 26
- * PAN-SEARED DUCK BREAST | Baby Arugula, Raspberry, Goat Cheese, Walnut, Roasted Fingerling Potatoes 24
- ST. LOUIS STYLE RIBS 🐷 | Mac n' Cheese, Roasted Corn Salad [half rack] or [full rack] 22/ 32
- * LOCH DUART SALMON 🐟 | Pan Roasted ~ Roasted Fingerling Potatoes, Asparagus, Capers Buerre Blanc 32
- * PAN-SEARED SCALLOPS 🐚 | Pan Seared ~ Grilled Pineapple-Tomatillo Salsa, Roasted Red Pepper Sauce, Crispy Red Onion 29
- MARYLAND JUMBO BLUE CRAB CAKE | Stone Ground Mustard Aioli, Old Bay Fries 24
- SHRIMP AND GRITS | Jumbo Shrimp, Cheddar Grits, Blistered Campari Tomato, Cajun Butter Sauce 24
- GLAZED HEIRLOOM CARROTS | Red Quinoa, Crimini Mushroom, Fennel, Pisachio, Goat Cheese, Beet Puree 15

BURGERS

~ ON BRIOCHE BUN SERVED WITH HAND CUT FRIES OR CHIPS AND BREAD & BUTTER PICKLES

- * DOUBLE STACK BURGER | American Cheese, Red Onion, Bread & Butter Pickles, 801 Sauce 18
- * WAGYU UMAMI BURGER | Maytag Blue Cheese, Port Wine Reduction 18
- * BLACK & BLUE BURGER | Blackened, Maytag Blue Cheese Butter, Bacon, Lettuce, Tomato, Crispy Onion 16
- * LAMB BURGER | Feta, Roasted Red Pepper, Grilled Red Onion, Tzatziki 16



SIDES ~ \$7 EACH

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| Onion Rings | Hand Cut Fries | Buttery Mashed Yukon Golds | Roasted Fingerling Potatoes | 801 Hash Browns
w/ aged cheddar ~ ADD \$2 |
| Creamed Corn | Grilled Asparagus | Sautéed Mushrooms | Green Beans w/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*