

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
- HARVEST SALAD | *Roasted Butternut Squash, Artichokes, Corn, Mixed Greens, Quinoa, Maple Dijon Vinaigrette* 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*