

# 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 | Harissa Yogurt. .... 12
- BLACK ANGUS TERIYAKI SKEWERS | Charred Scallion Slaw ..... 10

# CHOWDER & SALADS

- LOBSTER CORN CHOWDER | ..... 8/12
- FRENCH ONION SOUP | ..... 8
- 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, Red Onion, 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

- ~ OSCAR STYLE ~ \$16
- ~ SERVED WITH BEARNAISE & GRILLED ASPARAGUS ~
- ~ SCALLOPS ~
- ~ LUMP CRAB ~
- ~ SHRIMP ~
- ~ LOBSTER ~

~ SERVED WITH YOUR CHOICE OF HAND CUT FRIES, BUTTERY MASHED YUKON GOLDS, FINGERLING POTATOES, MAC 'N CHEESE, ASPARAGUS OR MIXED GREENS SALAD ~

# MAINS

- \* 801 STEAK SALAD | Filet Mignon, Maytag Blue Crumbles, Candied Walnuts, Red Wine Cranberry, Asparagus, Onion Strings, Balsamic Vinaigrette ..... 25
- \* DUROC PORK CHOP 🐷 | Spice Rub, Apple Slaw, Crispy Brussels Sprouts, Apple Cider Jus ..... 26
- \* PAN SEARED DUCK BREAST | Frisee, Red Cabbage, Parsnip Puree, Pomegranate Glaze ..... 24
- \* COLORADO T-BONE LAMB CHOPS | Garlic Rosemary Rub ~ Buttery Mashed Yukon Golds, Roasted Tomato Chutney, Green Beans ..... 32
- PAN ROASTED CHICKEN BREAST | Buttery Mashed Yukon Golds, Carrots & Green Beans ..... 22
- 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, Caper Buerre Blanc ..... 30
- \* PAN-SEARED SCALLOPS 🐟 | Pan Seared ~ Black Truffle Risotto, Crimini Mushrooms, Scallion, Truffle Oil, Parmesan ..... 32
- MARYLAND JUMBO BLUE CRAB CAKE | Creole Remoulade, Old Bay Fries ..... 24
- SHRIMP AND GRITS | Jumbo Shrimp, Cheddar Grits, Blistered Campari Tomato, Cajun Butter Sauce ..... 24
- VEGETABLE GNOCCHI | Butternut Squash, Brussels Sprouts, Carrot, Tomato, Sage, Parmesan Cheese ..... 16

# 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 | Red Onion Marmalade, Gruyere ..... 18
- \* BLACK & BLUE BURGER | Blackened, Maytag Blue Cheese, Bacon, Lettuce, Tomato, Crispy Onion ..... 16
- \* LAMB BURGER | Feta, Roasted Red Pepper, Grilled Red Onion, Tzatziki ..... 16
- \* TUNA BURGER | Avocado, Tomato, Romaine, Sesame, Creole Remoulade ..... 18



# SIDES | ~ \$7 EACH

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

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