

APPETIZERS

- **\$12.00**

Lobster Corn Chowder

- **\$13.00**

Lobster Corn Dogs

Mustard Sauce

Grilled 801 Signature Oysters

Fresh Garlic and Parmesean

- *(order of 6)*
- **\$19.00**
- *(order of 13)*
- **\$38.00**
- **\$18.00**

Jumbo Shrimp Cocktail

Cocktail Sauce with Fresh Horseradish

- **\$19.00**

Oysters Rockefeller*

- **\$18.00**

Jumbo Lump Crab Cake

Fennel Apple Slaw with Caper Tartar Sauce

- **\$19.00**

"Down Home" Sauteed Jumbo Shrimp

Garlic and Herb Butter

- **\$19.00**

Pancetta - Wrapped Scallops

Roasted Red Pepper Glaze

- **\$15.00**

Fried Calamari

Fried Zucchini Roasted Garlic Remoulade

- **\$15.00**

Fresh Cape Cod Bay Mussels In White Wine

Garlic, Cherry Tomatoes and Parsley

- **\$19.00**

Roasted Marrow Bones

Parsley Salad and Baguette Toasts, Tomato Chutney

- **\$18.00**

Steak Tartare*

Hand-Chopped, Capers, Red Onion, and Parsley

- **\$15.00**

Carpaccio*

Thin Slices Of Prime Beef Tenderloin, Olive Oil, Fried Capers, Arugula Grilled Lemon and Parmesan Cheese

- **\$19.00**

Spanish Octopus

Olive Oil-Braised Octopus, Sofrito, Arugula, Red Onion, Sherry Vinegar

- **\$14.00**

Baked French Escargot

Garlic Herb Butter, Havarti Cheese

SALADS

Choice of dressings - Maytag Blue Cheese, Fried Garlic Buttermilk, Balsamic Vinaigrette and Garlic Herb Vinaigrette

- **\$13.00**

801 Chophouse Salad*

Mixed Baby Lettuces, Roasted Corn, Tomato, Shaved Red Onion, Braised Pork Belly, Maytag Blue Cheese Crumbles, Herb Vinaigrette Topped with Poached Egg

- **\$11.00**

Chilled Iceberg Wedge

Cherry Tomatoes and Choice Of Dressing

- **\$12.00**

801 Wedge

Maytag Blue Cheese Crumbles, Blue Cheese Dressing and Apple Wood Smoked Bacon Lardons

- **\$11.00**

Caesar Salad*

Crisp Romaine Lettuce, House Baked Croutons, White Anchovy and Parmesan Crisp

- **\$12.00**

Tomato and Onion

Campari Tomatoes, Sliced Sweet Onions, Garlic Herb Vinaigrette, Blue Cheese Crumbles

- **\$13.00**

House Greens

Goat Cheese, Roasted Almonds, Poached Pears, White Balsamic Vinaigrette

AGED U.S.D.A. PRIME

Steaks, Chops, and Roasts Rare - Very Red, Cool Center; Medium Rare - Fully Red, Warm Center; Medium - Slight Red, Hot Center; Medium Well - Pink Center; Well - Broiled Throughout, No Pink

Roast Prime Rib Au Jus

- Single Cut
- **\$43.00**
- 801 Cut (Bone-In)
- **\$57.00**

Filet Mignon

- 8 oz
- **\$45.00**

- 12 oz.
- **\$58.00**

New York Strip

- 12 oz
- **\$45.00**
- 16 oz.
- **\$58.00**

16 oz. Ribeye

Tuscan Style - Fresh Herbs, Balsamic, Vinegar and Extra Virgin Olive Oil

-
- **\$55.00**
-
- **\$57.00**
- **\$66.00**

24 oz. Bone, In Delmonico

Grilled or Cajun

- **\$69.00**

24 oz. Porterhouse

- **\$140.00**

40 oz. Porterhouse

Steak for Two

12 oz. Lollipop Veal Chop

-
- **\$45.00**
- Portabella Mushroom Ragout
- **\$49.00**
- **\$42.00**

Duroc Aged Double Bone Pork Chop

Cider Jus and Roasted Apple Compote. Grilled or Spice Rubbed

Double Cut Colorado Lamb Chops

Greeley, Colorado

- Two - 2 Bone Chops
- **\$48.00**
- Three - 2 Bone Chops
- **\$69.00**
- +Pistachio Encrusted
- **\$2.00**
- **\$43.00**

Filet Medallions

Pan Seared, Topped with Lobster Meat Burgundy Tarragon Sauce

- **\$34.00**

Oven-Roasted Half Chicken

Roasted Red Potatoes, Shaved Fennel, Sun-Dried Tomato, Natural Pan Jus

PREPARATIONS

- **\$4.00**

Au Poivre with Cognac Cream

- **\$4.00**

Fromage - Maytag Blue Cheese

- **\$4.00**

Bearnaise

- **\$4.00**

Bone Marrow Butter Bath

- **\$4.00**

Cognac Butter - Portabella Mushroom Ragout

- **\$10.00**

Foie Gras Torchon

Spice Rub and Cajun Rub ~ Complimentary

POTATOES

Hashbrowns

-
- **\$11.00**
- With Aged Cheddar
- **\$12.00**
- **\$12.00**

Maytag Blue Cheese Potatoes

- **\$10.00**

Garlic Mashed Potatoes

- **\$11.00**

Boursin Mashed Potatoes

- **\$11.00**

Lyonnaise Potatoes

Bacon Lardons, Sauteed Onions and Caraway Seed

- **\$10.00**

French Fried Potatoes

Fried in Peanut Oil

One Pound Baked Potato

Butter and Sour Cream

-
- **\$8.00**
- The Works
- **\$10.00**
- **\$10.00**

Macaroni and Cheese

Cheddar, Parmesan, Mornay Sauce

- **\$18.00**

Lobster Macaroni and Cheese

Cheddar, Parmesan, Mornay Sauce Maine Lobster

- **\$13.00**

Scalloped Potatoes

Gruyere and Parmesan

VEGETABLES

- **\$12.00**

Fresh Asparagus

Steamed with Hollandaise* Grilled with Olive Oil, Salt and Pepper

- **\$10.00**

Steamed Fresh Broccoli

Hollandaise*

- **\$9.00**

Sauteed Spinach

Garlic and Lemon

- **\$11.00**

French Green Beans

Sauteed with Bacon and Caramelized Onions

- **\$11.00**

Roasted Brussels Sprouts

Garlic, Shallots, Red Onion Marmalade

- **\$13.00**

Baked Cream Spinach

- **\$12.00**

Mushroom Pan Roast

Wild Mushrooms with Garlic and Boursin Cheese

- **\$10.00**

Creamed Corn

- **\$11.00**

Caramelized Baby Carrots

Brandy and Brown Sugar Glaze

- **\$10.00**

801 Onion Rings

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