

- **Lunch Menu**

-
-
-
-
-
-
-
-
-
-

APPITIZERS

- **\$13.00**

Colossal Shrimp Cocktail

Cocktail Sauce with Fresh Horseradish

- **\$12.00**

Oysters Rockefeller

- **\$12.00**

Roasted Oysters

Garlic Butter and Parmesan

- **\$14.00**

Baked Escargot

Garlic Herb Butter, Havarti with Dill Cheese

- **\$12.00**

Chicken Liver Pate

Apple Thyme Jelly, Parsley Salad, Toasted Baguette

- **\$17.00**

Ahi Tuna Tartare

Lime, Sea salt, Seaweed Salad, Teriyaki Glaze and Wasabi

- **\$15.00**

Fried Calamari

Fried Zucchini, Roasted Garlic Remoulade

- **\$15.00**

Lamb Carpaccio

Thin slices of Lamb Tenderloin, Extra Virgin Olive Oil, Fried Capers, Arugula, Parmigiano Reggiano, Toasted Baguette

SOUPS & SALADS

Choice of dressing - House Vinaigrette, Blue Cheese, Housemade Herb Buttermilk, White Balsamic Vinaigrette, Garlic Herb Vinaigrette

- **\$12.00**

Kansas City Steak Soup

- **\$12.00**

Lobster Corn Chowder

- **\$10.00**

French Onion

- **\$11.00**

Chilled Iceberg Wedge

Campari Tomatoes and choice of Dressing

- **\$12.00**

801 Wedge

Blue Cheese Dressing, Crumbled Blue Cheese and Duroc Bacon

- **\$11.00**

Caesar Salad

Romaine Lettuce, White Anchoives, Housemade Croutons and Parmesan

- **\$13.00**

House Green Salad

Goat Cheese, Roasted Almonds, Fresh Strawberries, White Balsamic Vinaigrette

ENTREE

- **\$32.00**

6 oz. Filet Mignon

Garlic Mashed Potatoes, Grilled Asparagus, Bearnaise

- **\$32.00**

Filet Medallions

Pan-Seared, Topped with Lobster Meat, Garlic Mashed Potatoes, Baby Carrots, Haricot Verts, Burgundy Tarragon Sauce

- **\$32.00**

Steak and Frites

8 oz. NY Strip, Bearnaise, Arugula Salad

- **\$18.00**

Steak Tartare

Hand Cut Prime Beef, Pickled Red Onion, Capers, Parsley, Toasted Baguette

- **\$20.00**

Chicken Palliard

Seared Prosciutto Chicken Breast, Kale and Quinoa Salad, Grilled Peaches, Raisins, Apricot Puree

- **\$16.00**

Fresh P.E.I. Mussels & Frites

Shallots, Tomatoes, White Wine Butter Sauce

- **\$20.00**

Jumbo Lump Crab Cake

Sweet Corn Salsa, Caper Tartar Sauce, Old Bay Frites

- **\$22.00**

"Down Home" Jumbo Shrimp

Sauteed - Garlic Herb Butter, Garlic Mashed Potato, French Green Beans

- **\$22.00**

Linguine with Clams

Fresh Littleneck Clams, White Wine Sauce, Garlic, Chili Flakes, House Made Linguini

ENTREE SALADS

- **\$19.00**

Brown Derby Cobb Salad

Chicken, Bacon, Hard Boiled Egg, Cherry Tomato, Avocado, Blue Cheese Crumbles, Red Wine Vinaigrette

- **\$23.00**

USDA Prime Filet Steak Salad

Butter Lettuce, Spring Mix, Cherry Tomatoes, Mushrooms, Cucumber, Bearnaise Dressing

- **\$21.00**

Skuna Bay Salmon Salad

Arugula, Grilled Corn, Cucumber, Avocado Toast, Moscato Vinaigrette

- **\$22.00**

Colossal Shrimp Louie

Arugula, Avocado, Cucumber, Cherry Tomatoes, Louie Dressing

- **\$22.00**

Diver Scallop

Butter Lettuce, Avocado, Sunflower Seeds, Grapefruit Vinaigrette

- **\$19.00**

Spanish Octopus

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

SANDWICHES

- **\$18.00**

801 Prime Burger

Bacon Marmalade, Blue Cheese Crumbles, Roasted Garlic Mayo, Brioche Bun, Steak Frites

- **\$16.00**

Pure Burger

Carmelized Onion, Lettuce, Tomato, Steak Frites

- **\$18.00**

Lamb Burger

Feta Cheese, Grilled Red Onion, Tzatziki Sauce, Brioche Bun, Steak Frites

- **\$20.00**

801 Club

Smoked Turkey, Pit Ham, Peppered Bacon, Arugula, Pesto Mayo, Brioche, House-made Chips

- **\$25.00**

Lobster Roll

Tarragon Aioli, Sweet Onion and Fennel, Old Bay Frites

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

Filet Mignon

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

New York Strip

- 12 oz.
- **\$45.00**
- 16 oz.
- **\$58.00**
- **\$66.00**

24 oz. Bone - In Delmonico

Grilled or Cajun

16 oz. Ribeye

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

-
- **\$55.00**
-
- **\$57.00**
- **\$69.00**

24 oz. Porterhouse

12 oz. Lollipop Veal

Portabello Mushroom

-
- **\$45.00**
-
- **\$49.00**

Double Cut Colorado Lamb Chops

Greeley Colorado

- Two
- **\$48.00**
- Three
- **\$69.00**
- +Pistachio Encrusted
- **\$2.00**

SIDES

- **\$6.00**

Macaroni and Cheese

Cheddar, Parmesan, Mornay, Herbed Bread Crumbs

- **\$6.00**

Sauteed Brussels Sprouts

Toasted Walnuts, Garlic, Orange Zest and Parsley

- **\$6.00**

French Green Beans

Sauteed with Duroc Bacon and Carmelized Onions

- **\$5.00**

French Fried Potatoes

Fried in Peanut Oil

- **\$6.00**

Asparagus

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

- **\$5.00**

Garlic Mashed Potatoes