

monday - thursday 4 - 9pm  
friday 4 - 10pm  
saturday 2 - 10pm | sunday 2 - 9pm

DINNER

starters

- Grilled Chicken Flatbread

buttermilk-herb dressing, mozzarella, parmesan, bacon, sun-dried tomato
- Queso Blanco

parmesan cheese dip, green chile, tomatillo, crisp flour tortilla chips **v**
- Bread Zeppelin

gorgonzola honey butter, fig jam **v**
- Crab Cakes

blue crab, cream cheese, red bell pepper, tomato, cucumber, lemon-herb aioli
- Fleet Fries

house seasoning, bacon aioli **gs**
- Pepperoni Cream Cheese Flatbread

San Marzano tomato sauce, mozzarella
- Firecracker Shrimp

lightly fried, sweet & spicy glaze, honey-ginger slaw, green onion
- Smoked Gouda Dip

red bell pepper, sea salt focaccia **v**
- Deviled Eggs

pickled mustard seed, bacon crumble, greens, bacon vinaigrette **gs**

Dirty Devils | 13

Deviled Egg flavor of the month

handhelds

- 801 Burger \*

Booth Creek Wagyu beef, bacon, brie, greens, crispy red onion, sun-dried tomato jam, lemon-herb aioli, toasted Kaiser bun
- Veggie Burger

house-made patty of broccoli, white cheddar, pecan, & red onion, with whipped feta, greens, sun-dried tomato jam, toasted Kaiser bun **v**
- Crispy Chicken Caesar Roll

dressed romaine, garlic-buttered Kaiser bun

soup & salad

- 14

Housemade Soup

Sweet Corn Chowder **v**  
Tomato Bisque **gs, v**  
Featured soup of the month

6
- 13

8

14

6

House Greens

starter 6 | entrée 11

tomato, radish, crispy red onion, red wine vinaigrette **v**

Caesar

starter 6 | entrée 11

parmesan, red onion, grilled sea salt focaccia

Add Ons

grilled or crispy chicken (4), grilled shrimp (6), pan-seared salmon\* (9), grilled sirloin steak\* (7)
- 13

15

14

12

Soup & Salad

House Greens or Caesar & choice of soup

Salmon Salad \*

house greens, cabbage, carrot, radish, cucumber, tomato, firecracker sauce, honey-ginger vinaigrette

Chicken Cobb

house greens, crumbled bacon, cheddar, diced egg, roasted corn, crispy red onion, tomato, buttermilk-herb dressing **gs**

Steak Salad \*

house greens, asparagus, zucchini, tomato, parmesan, avocado citrus dressing
- sauces & dips prices vary

Firecracker Sauce

Lemon-Herb Aioli

House Steak Sauce

Bacon Aioli

Buttermilk-Herb

Honey-Dijon Aioli
- Served with house fries, substitute Caesar, House Greens or soup for \$3.
- 19

Bistro Burger \*

Angus ground beef, Swiss cheese, caramelized onion, sautéed mushroom, greens, honey-Dijon aioli, toasted Kaiser bun

15

13

Grilled Italian Club

chicken, pepperoni, mozzarella, red onion, romaine, mayo, red wine vinaigrette, grilled sea salt focaccia

14

14

French Onion Dip

shaved ribeye, Swiss, caramelized onion, garlic-buttered French roll, au jus

16

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# DINNER

## specialties

- Crispy Pork Shank**  
pot liquor gravy, collard greens, smoked gouda & cheddar grits, cornbread cookie
- BBQ Pork Tacos**  
warm flour tortillas, cheddar, jalapeño-ranch slaw, cilantro-lime rice
- Chicken Parmesan**  
bucatini pasta, San Marzano tomato sauce, basil, garlic-grilled focaccia
- Chicken Fried Chicken**  
country-style gravy, whipped bacon cheddar potatoes, confetti corn
- Salmon Risotto \***  
crispy skin, sun-dried tomato, parsley, parmesan cream

- 28

**Porterhouse Pork Chop**  
12oz, pan-seared, gorgonzola honey butter, whipped bacon cheddar potatoes, blistered green beans **GS**

22
- 19

**Teriyaki Bowl**  
cilantro-lime rice, stir-fried broccoli, cabbage, red bell pepper, cucumber, carrot, jalapeño, sweet & spicy sauce, toasted sesame **GS, V**

12
- 17

**Fleetwood Mac & Cheese**  
shell pasta, ranch cream cheese sauce, cheddar, crumbled bacon, green onion

13
- 17

**Add Ons**  
grilled or crispy chicken (4), grilled shrimp (6), pan-seared salmon\* (9), grilled sirloin steak\* (7)
- 22

## steaks

Grilled & seasoned with our house blend. Served with blistered green beans and whipped bacon cheddar potatoes. Add House Greens, Caesar or soup for \$4.

- 12oz Angus NY Strip \*

35
- 8oz Top Cut Sirloin \*

27
- 6oz Petite Sirloin \*

19
- 14oz Angus Ribeye \*

39

### steak enhancements

- caramelized onion **GS, V**

3
- sautéed mushroom **GS, V**

3
- gorgonzola honey butter **GS, V**

3
- parmesan cream sauce **V**

3
- crispy portabella

4
- grilled shrimp **GS**

6
- crispy crab cake

7
- Chilean salmon

9

All steaks are GS with standard pairings.  
Please be aware that substitutions & additions may change that.

## a la carte

5

- Blistered Green Beans **GS, PB**

Collard Greens **GS**

Smoked Gouda & Cheddar Grits **GS, V**
- Cilantro-Lime Rice **GS, V**

Parmesan Asparagus & Tomato **GS, V**

Whipped Bacon Cheddar Potatoes **GS**

## desserts

9

- Sticky Toffee Cake**  
amaretto syrup, fig,  
French vanilla ice cream **V**  
*\*contains nuts*

**Peach Tartlet**  
Biscoff cookie crumble,  
blueberry-rose confit,  
French vanilla ice cream **V**

**Cadillac Brownie**  
Oreo cheesecake swirl,  
chocolate sauce,  
French vanilla ice cream **V**

V = vegetarian ingredients | GS = gluten-sensitive friendly | PB = plant-based ingredients  
We use soybean oil in fryers that are used to prepare items containing gluten, shellfish & other meats.  
We are not an allergen-free kitchen. Please inform us of any allergies or dietary restrictions upon arrival.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

