

DINNER

STARTERS

FIRECRACKER SHRIMP | 14.99

house breaded & fried, tossed in our signature sweet & spicy glaze, with honey ginger slaw & fresh green onion

JUMBO BAVARIAN PRETZEL | 13.99

soft pretzel served with our house-made parmesan cheese fondue v

TRUFFLE FRIES | 9.99

crispy pub fries tossed in white truffle oil with grated parmesan & parsley GS

PARMESAN SIRLOIN FONDUE | 17.99

house-made green chile cheese dip topped with crispy steak tips, red pepper, & green onion, paired with garlic buttered ciabatta bread

sub Jumbo Bavarian Pretzel +5

DEVILED EGGS | 11.99

our OG deviled egg filling topped with smoky bacon & pickled mustard seed, served on a bed of bacon vinaigrette-dressed greens GS

MARGHERITA FLATBREAD | 10.99

mozzarella, tomato medley, & toasted almond pesto baked on light, flakey artisan bread v

PORK POTSTICKERS | 14.99

crispy dumplings served on firecracker slaw with a teriyaki dipping sauce

STICKY FINGERS | 15.99

smoked pork ribs glazed in sticky house-made teriyaki, garnished with fresh red pepper & cilantro GS

SOUP & SALAD

grilled or crispy chicken +6 | grilled shrimp +8 | pan-seared salmon +9 | grilled sirloin steak +10

YESTERDAY'S SOUP | 6.99

because it's always better the next day

San Marzano Tomato GS, v
or the featured soup

COBB | 11.99

house greens, bacon crumble, cheddar, tomato, & roasted corn, tossed in buttermilk ranch, topped with diced egg & crispy onion

CAESAR | 12.99

crisp romaine tossed in house Caesar dressing with red onion, parmesan, & grilled ciabatta

SOUP & SALAD | 13.99

choose between house or Caesar salad & San Marzano Tomato or the featured soup

HONEY GINGER | 12.99

house greens, cabbage, & carrot tossed in our honey-ginger vinaigrette, garnished with radish, cucumber, tomato, & firecracker sauce GS, v

SOUTHWEST | 11.99

house greens tossed in chipotle dressing with tomato, roasted corn, & cilantro, topped with a ranch drizzle, jalapeño, & flour tortilla strips 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.

SANDWICHES

served with your choice of side

801 BURGER | 16.99

Angus ground beef topped with bacon, brie, greens, & crispy onion with sun-dried tomato jam & lemon herb aioli on a toasted bun

THE CLASSIC | 13.99

marinated & hand-breaded chicken, fried to golden brown with mayo & pickle on a toasted bun

BISTRO BURGER | 14.99

Angus ground beef topped with Swiss cheese, caramelized onion, roasted mushroom, greens, & honey mustard on a toasted bun

THE TERIYAKI | 14.99

hand-breaded & sweet soy-glazed crispy chicken piled high with fresh cabbage, carrot, jalapeño, & cilantro on a toasted bun

MOODY BLEU BURGER | 15.99

blackened Angus ground beef topped with bacon, bleu cheese crumble, crispy jalapeño, greens, pickled red onion, & mayo on a toasted bun

FRENCH ONION DIP | 15.99

burgundy-braised beef & caramelized onion with melted Swiss on a garlic-buttered ciabatta roll, served with a side of au jus

THE NASHVILLE | 15.99

hand-breaded & hot honey-glazed chicken on a toasted bun with white miso aioli slaw & pickle

VEGGIE BURGER | 12.99

our hand-pattied mix of broccoli, red onion, toasted pecan, & cheddar, seared & topped with greens, whipped feta, & sun-dried tomato jam on a toasted bun v

SPECIALTIES

10oz SIRLOIN STEAK | 25.99

house-seasoned & grilled to your preference, served with a side of blistered green beans & whipped russet potatoes GS

add two ribs +7 | four shrimp +8 | 6oz salmon +9

BEEF BURGUNDY | 18.99

tender red wine-braised beef served over whipped russet potatoes, with pearl onions, herb-roasted carrot & mushroom, & parsley GS

CHICKEN PARMESAN | 16.99

hand-breaded & fried chicken smothered in San Marzano tomato sauce & melted parmesan, served over spaghetti, garnished with basil & a side of grilled ciabatta

DYNAMITE SALMON | 21.99

6oz Atlantic salmon filet, grilled to medium & glazed in our house sweet & spicy sauce, served with a stir-fried vegetable medley, cilantro-lime rice, & topped with roasted peanuts GS

MAPLE BOURBON PORK CHOP | 23.99

12oz bone-in chop, pan-seared & drizzled with house-made maple bourbon glaze, served with whipped russet potatoes & blistered green beans

PESTO SALMON ALFREDO | 21.99

6oz pan-seared Atlantic salmon topped with our toasted almond pesto, served on spaghetti tossed with parmesan cheese sauce & garnished with a fresh heirloom tomato medley

TERIYAKI STEAK BOWL | 18.99

5oz top sirloin with a teriyaki stir-fry of broccoli, cabbage, & red bell pepper over cilantro-lime rice & garnished with cucumber, carrot, jalapeño, sweet & spicy sauce, & toasted sesame seeds GS

CHICKEN FRIED CHICKEN | 16.99

white meat chicken, hand-breaded & fried to golden brown with country-style gravy, served with confetti corn & whipped russet potatoes

SIDES

Fleet Fries GS

Blistered Green Beans GS, PB

Cilantro-Lime Rice GS, V

Confetti Corn GS

Herb Roasted Vegetables GS, PB

Whipped Russet Potatoes GS

sub a side salad or bowl of soup +3
