

monday-thursday 4 to 9pm

friday 4 to 10pm

saturday-sunday 2 to 10pm

DINNER

starters

Firecracker Shrimp

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

Smoked Gouda Dip

red bell pepper, sea salt focaccia **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**

Day Trippers

breaded portabella, Anaheim pepper, onion, parmesan, parsley, honey-dijon aioli **v**

Pepperoni Cream Cheese Flatbread

San Marzano tomato sauce, mozzarella

Deviled Eggs

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

Dirty Devils | 13

Deviled Egg flavor of the month

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**

handhelds

Served with house fries, substitute Caesar, House Greens or soup for \$3.

White Cheddar Broccoli Burger

pecan, red onion, whipped feta, greens, sun-dried tomato jam, toasted Kaiser bun **v**

801 Burger *

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

Crispy Chicken Caesar Roll

dressed romaine, garlic-buttered Kaiser bun

soup & salad

15 Housemade Soup

Sweet Corn Chowder **v**

Tomato Bisque **gs, v**

Featured soup of the month

14

House Greens

starter 6 | entrée 11

tomato, radish, crispy red onion,

red wine vinaigrette **v**

8

14 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)

6

14

Soup & Salad

House Greens or Caesar & choice of soup

11

13

Salmon Salad *

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

22

12

Chicken Cobb

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

18

14

Steak Salad *

house greens, asparagus, zucchini, tomato, parmesan, avocado citrus dressing

19

13

saucés & dips prices vary

Firecracker Sauce

Bacon Aioli

Lemon-Herb Aioli

Buttermilk-Herb

House Steak Sauce

Honey-Dijon Aioli

13

French Onion Dip

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

16

19

Grilled Italian Club

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

14

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saturday-sunday 2 to 10pm

DINNER

specialties

Crispy Pork Shank

pot liquor gravy, collard greens, smoked gouda & cheddar grits, cornbread cookie

BBQ Tachas

crispy flour tortilla, BBQ pulled pork, cheddar, jalapeño-ranch slaw, cilantro-lime rice

Chicken Parmesan

bucatini pasta, San Marzano tomato sauce, basil, garlic-grilled focaccia

Salmon Risotto *

crispy skin, sun-dried tomato, parsley, parmesan cream

Porterhouse Pork Chop

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

28

Pasta Primavera

whole wheat spaghetti, avocado cream sauce, asparagus, zucchini, blistered tomato, parmesan **V**

13

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

22

Add Ons

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

19

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 *

34

8oz Top Cut Sirloin *

23

6oz Petite Sirloin *

19

14oz Angus Ribeye *

35

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.

