

## starters & soups

|   |    |
|---|----|
| <b>SEARED YELLOWFIN*</b>  | 15 |
| charred shishito gremolata, honey ginger slaw, black sesame seed <b>GS</b>        |    |
| <b>CRAB &amp; GARLIC CROSTINI</b>   | 12 |
| cream cheese, parsley, lemon, brown butter panko crumb                            |    |
| <b>DEVILED EGGS</b>   | 11 |
| pickled mustard seed, bacon crumble, seasonal greens, bacon vinaigrette <b>GS</b> |    |
| <b>ROASTED CHICKEN FLATBREAD</b>  | 13 |
| bacon crumble, sun-dried tomato, Parmesan, buttermilk herb dressing               |    |
| <b>CRISPY STEAK TIPS</b>  | 15 |
| house breading, port & herb marinade, sweet & spicy sauce, green onion            |    |
| <b>DUCK CONFIT MEATBALLS</b>  | 15 |
| San Marzano tomato sauce, micro arugula, Parmesan, balsamic reduction             |    |
| <b>SMOKED GOUDA DIP</b>   | 13 |
| red pepper, thyme, country style sourdough <b>V</b>                               |    |
| <b>SEAFOOD CHOWDER</b>  | 6  |
| cream, potato, herbs, Old Bay oyster cracker                                      |    |
| <b>SWEET POTATO &amp; LENTIL SOUP</b>   | 6  |
| curry coconut milk, peppers, coconut rice <b>PB</b>                               |    |

## salads

|   |    |
|---|----|
| <b>STEAK SALAD</b>  | 16 |
| marinated sirloin, baby spinach & kale, red onion, balsamic roasted sweet potato, dried cranberry, maple glazed pecan, honey-Dijon dressing <b>GS</b> |    |
| <b>SALMON SALAD</b>   | 16 |
| teriyaki glazed, seasonal greens, cabbage, carrot, radish, cucumber, medley tomato, sweet & spicy sauce, honey ginger vinaigrette <b>GS</b>           |    |
| <b>CHICKEN COBB</b>   | 15 |
| seasonal greens, medley tomato, roasted corn, crispy onion, cheddar, egg, bacon crumble, buttermilk herb dressing <b>GS</b>                           |    |

ADD SIRLOIN\*, TUNA\*, SALMON\* (7),  
CHICKEN (5), SHRIMP (6)

|   |    |
|---|----|
| <b>HOUSE GREENS</b>   | 6  |
| medley tomato, radish, crispy onion, red wine vinaigrette <b>GS V</b> |    |
| <b>SPINACH &amp; KALE CAESAR</b>                                      | 6  |
| red onion, Parmesan, garlic crostini <b>V</b>                         |    |
| <b>SOUP &amp; SALAD COMBO</b>   | 11 |
| choice of house greens or spinach & kale Caesar                       |    |

## a la carte

|   |   |
|---|---|
| <b>HOUSE FRIES</b> with bacon aioli <b>GS</b> | 5 |
| <b>WHIPPED RUSSET POTATO</b> <b>GS V</b>      | 4 |
| <b>BLISTERED GREEN BEAN</b> <b>GS PB</b>      | 4 |
| <b>COLLARD GREENS</b> <b>GS</b>               | 3 |
| <b>COCONUT CONFETTI RICE</b> <b>GS V</b>      | 3 |
| <b>SEARED ASPARAGUS</b> <b>GS PB</b>          | 4 |

## premium steaks & entrees

|   |    |
|---|----|
| <b>RIBEYE*</b> , 14oz NIMAN RANCH NATURAL ANGUS   | 39 |
| cognac cream sauce, roasted button mushroom, whipped Russet potato  |    |
| <b>SIRLOIN*</b> , 8oz SNAKE RIVER FARMS WAGYU   | 33 |
| panko crusted lump crab, cream cheese, bearnaise, seared asparagus  |    |
| <b>NY STRIP*</b> , 12oz NIMAN RANCH NATURAL ANGUS   | 32 |
| tallow brushed, whipped Russet potato, blistered green bean <b>GS</b>   |    |
| <b>SURF &amp; TURF*</b> , 8oz CERTIFIED PIEDMONTESE   | 22 |
| chile rubbed picanha, grilled shrimp, coconut confetti rice, cabbage salsa <b>GS</b>                          |    |
| <b>DUCK MEATLOAF</b>  | 24 |
| demi glace, roasted button mushroom, whipped carrot, blistered green bean                                     |    |
| <b>TERIYAKI SHRIMP &amp; COCONUT RICE</b>   | 19 |
| broccoli, red pepper, cabbage, house pickled carrot & radish, cucumber, jalapeño, black sesame seed <b>GS</b> |    |
| <i>*substitute crispy tofu to make this vegetarian for no additional charge</i>                               |    |
| <b>CRISPY PORK SHANK</b>  | 23 |
| pot liquor gravy, collard greens, cheddar & smoked gouda grits, cornbread cookie                              |    |
| <b>CHICKEN PARMESAN</b>   | 19 |
| San Marzano tomato sauce, bucatini, basil, garlic crostini  |    |
| <b>FAROE ISLAND SALMON*</b>   | 26 |
| crispy skin, lemon herb cream sauce, micro greens, sun-dried tomato risotto <b>GS</b>                         |    |
| <i>Add a soup or starter salad for an additional charge, no substitutions please.</i>                         |    |

## sandwiches

|  |    |
|--|----|
| <b>801 BURGER*</b>   | 14 |
| Booth Creek Wagyu beef, bacon, Brie, crispy onion, micro greens, lemon herb aioli, sun-dried tomato jam, toasted brioche bun |    |
| <b>CRISPY CHICKEN CORDON BLEU</b>  | 13 |
| Niman Ranch prosciutto, Gruyère, seasonal greens, honey-Dijon dressing, toasted hoagie roll                                  |    |
| <b>HOUSEMADE VEGGIE BURGER</b>   | 12 |
| white cheddar, pecan, red onion, broccoli, whipped Feta, sun-dried tomato jam, seasonal greens, toasted brioche bun <b>V</b> |    |
| <b>THE FLEETWOOD*</b>  | 15 |
| marinated sirloin steak, charred shishito gremolata, grilled onion, toasted hoagie roll                                      |    |
| <b>MEATBALL SUB</b>  | 13 |
| Maple Leaf Farms ground duck, San Marzano tomato sauce, Mozzarella, Parmesan, basil, garlic buttered hoagie roll             |    |
| <b>GRILLED PORTABELLA BANH MI</b>  | 12 |
| crispy tofu, house pickled carrot & radish, cucumber, jalapeño, cilantro, sweet & spicy sauce, toasted hoagie roll <b>V</b>  |    |
| <b>FRENCH ONION DIP</b>  | 16 |
| shaved NY strip steak, Gruyère, caramelized onion, toasted hoagie roll, house au jus   |    |

All sandwiches are served with house fries.  
Substitute a soup or a starter salad for an additional charge.

## children's menu

12 & under please. \$2 adult charge for the kids at heart.

|  |   |
|--|---|
| <b>GRILLED CHEESE</b> cheddar, Texas toast, fries <b>V</b> | 6 |
| <b>CHARBROILED STEAK*</b> 6oz, tallow brushed, fries       | 9 |
| <b>CHEESEBURGER*</b> Wagyu, cheddar, fries                 | 8 |
| <b>GRILLED SHRIMP</b> house seasoning, fries               | 7 |

**V** = vegetarian ingredients | **PB** = plant-based ingredients | **GS** = gluten-sensitive friendly

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. We will do our best to accommodate your needs.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.