



WINE SPECTATOR
BEST OF AWARD
OF EXCELLENCE



DISTINGUISHED
RESTAURANTS OF
NORTH AMERICA **

**Des Moines | Omaha | Kansas City | Leawood | St. Louis*

General Manager ~ Jake Yestingsmeier
Asst. General Manager ~ Sarah Wallace

Chef de Cuisine ~ Ivan Dondiego
Sous Chef ~ Cesar Avina

APPETIZERS

LOBSTER CORN CHOWDER	12	MARYLAND JUMBO LUMP CRAB CAKE*	17	FRESH POINT JUDITH CALAMARI	14	AHI TUNA TARTARE*	18
LOBSTER CORN DOGS	13	Caper Tartar Sauce		Fried Red Peppers & Zucchini,		Seaweed Salad, Teriyaki Glaze	
Mustard Sauce		"DOWN HOME"	18	Roasted Garlic Remoulade		and Wasabi	
JUMBO SHRIMP COCKTAIL	16	SAUTEED JUMBO SHRIMP		ROASTED MARROW BONES	18	STEAK TARTARE*	18
Cocktail Sauce		Garlic and Herb Butter		Parsley Salad and Baguette Toasts,		Hand Chopped, Capers, Shallots,	
OYSTERS ROCKEFELLER*	18	PANCETTA - WRAPPED SCALLOPS	18	Tomato Chutney		Parsley & Baguette Toasts	
Seared Foie Gras*	22	Roasted Red Pepper Glaze		FRESH P.E.I MUSSELS	15	CARPACCIO*	14
House Made Jam, Brioche		COLORADO LAMB LOLLIPOPS*	24	IN WHITE WINE		Thin Slices Of Prime Beef Tenderloin,	
		Rosemary Dijon, Mint Yogurt		Garlic, Cherry Tomatoes and Basil		Olive Oil, Fried Capers, Arugula	
						Grilled Lemon and Parmesan Cheese	

SALADS

Choice of dressings - House Vinaigrette, Maytag Blue Cheese, 801 Ranch, Creamy Parmesan, Steakhouse French, White Balsamic Vinaigrette and Garlic Herb Vinaigrette

801 CHOPHOUSE SALAD*	12	CHILLED ICEBERG WEDGE	10	CAESAR SALAD*	10	TOMATO AND ONION	10
Mixed Baby Lettuces, Roasted Corn,		Cherry Tomatoes and Choice Of Dressing		Crisp Romaine Lettuce, House Baked		Sliced Beefsteak Tomato and	
Tomato, Shaved Red Onion, Braised		801 WEDGE	11	Croutons, White Anchovy and Parmesan Crisp		Sweet Vidalia Onion	
Pork Belly, Maytag Blue Cheese Crumbles,		Maytag Blue Cheese Crumbles, Blue Cheese		ARTISAN MIXED GREENS	12	Maytag Blue Cheese Crumbles	11
Herb Vinaigrette		Dressing and Apple Wood Smoked Bacon Lardons		Fresh Strawberries, Herbed Goat Cheese			
Topped with Poached Egg				Toasted Almonds, White Balsamic Vinaigrette			

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

ROAST PRIME RIB AU JUS		16 OZ. RIBEYE	52	IOWA COMPART DOUBLE BONE	42	FILET MEDALLIONS	38
Single Cut	40	Tuscan Style - Fresh Herbs, Balsamic	54	DRY AGED PORK CHOP		Wild Mushroom Demi, Fried Kale,	
801 Cut~Bone-In	52	Vinegar and Extra Virgin Olive Oil		Cider Jus and Roasted Apple Compote		Blue Cheese Honey Butter	
FILET MIGNON		24 OZ. BONE ~ IN DELMONICO	62	DOUBLE CUT		PLUM CREEK FARMS CHICKEN	32
8 oz.	42	Grilled or Cajun		COLORADO LAMB CHOPS		Pan Seared, Braised Shallot and Tomato	
12 oz.	54	24 OZ. PORTERHOUSE	65	Two ~ 2 Bone Chops	44	Reduced Braising Liquid Sauce	
NEW YORK STRIP		12 OZ. LOLLIPOP VEAL CHOP	44	Three ~ 2 Bone Chops	66		
12 oz.	42	Shallot Glaze	2	Pistachio Encrusted	2		
16 oz.	54						

Preparations

AU POIVRE WITH COGNAC CREAM 4 | FROMAGE - MAYTAG BLUE CHEESE 4 | BEARNAISE 4 | BONE MARROW BUTTER BATH 4

COGNAC BUTTER - PORTABELLA MUSHROOM RAGOUT 4 | FOIE GRAS TORCHON 10 | TRUFFLE BUTTER 10 | MALDON SEA SALT, SPICE AND CAJUN RUB ~ COMPLIMENTARY

POTATOES

HASHBROWNS	10	GARLIC MASHED POTATOES	10	FRENCH FRIED POTATOES	10	MACARONI AND CHEESE	10
With Aged Cheddar	11			Fried in Peanut Oil		Cheddar, Parmesan, Mornay Sauce	
MAYTAG BLUE CHEESE	12	LOBSTER MASHED POTATOES	18	GNOCCHI	12	LOBSTER MACARONI AND CHEESE	18
POTATOES		BOURSIN MASHED POTATOES	11	Butter and Parmesan		Cheddar, Parmesan, Mornay Sauce	
				ONE POUND BAKED POTATO	8	Maine Lobster	
				Butter and Sour Cream		SCALLOPED POTATOES	12
				The Works	10	Gruyere and Parmesan	

VEGETABLES

FRESH ASPARAGUS	11	FRENCH GREEN BEANS	10	MUSHROOM PAN ROAST	11	FRIED ZUCCHINI	10
Steamed or Grilled		Sauteed with Bacon and		Wild Mushrooms with Garlic and		Fried and Topped with Parmesan Cheese	
Hollandaise or Drawn Butter		Caramelized Onions		Boursin Cheese		CREAMED PEAS	10
GRILLED BROCCOLINI	10	ROASTED BRUSSELS SPROUTS	10	CREAMED SWEET CORN	9	Bacon Lardons and Pearl Onions	
Crushed Chilies, Grilled Lemon and Butter		Red Onion Marmalade		CARAMELIZED BABY CARROTS	10	801 ONION RINGS	10
SAUTEED SPINACH	9	BAKED CREAMED SPINACH	12	Brown Sugar and Brandy Glaze		PAN ROASTED CAULIFLOWER	10
Garlic and Lemon						Dried Apricots and Hazelnuts	

* We are not responsible for steaks ordered medium well or above*

Consuming raw or undercooked meat and seafood may increase your risk of food borne illness

Cooked to order or served raw or undercooked