

WINE SPECTATOR
BEST OF AWARD
OF EXCELLENCE



DISTINGUISHED
RESTAURANTS OF
NORTH AMERICA *

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

General Manager ~ Damon Murphy * Chef de Cuisine ~ Brian Dennis

APPETIZERS

LOBSTER CORN CHOWDER	12	MARYLAND JUMBO LUMP CRAB CAKE	18	AHI TUNA TARTARE*	17	ROASTED MARROW BONES	19
		Celery Root and Apple Slaw		Lime, Sea salt, Seaweed Salad,		Parsley Salad, Tomato Chutney,	
LOBSTER CORN DOGS	13	Caper Tartar Sauce		Teriyaki Glaze and Wasabi		Toasted Baguette	
		“DOWN HOME”	19	FRIED CALAMARI	15	STEAK TARTARE*	18
COLOSSAL SHRIMP COCKTAIL	18	SAUTEED JUMBO SHRIMP		Fried Zucchini, Roasted Garlic Remoulade		Hand Chopped Prime Beef, Caper Berries	
Cocktail Sauce with Fresh Horseradish		Garlic and Herb Butter				Red Onion, Parsley, Toasted Baguette	
OYSTERS ROCKEFELLER*	19	PANCETTA - WRAPPED SCALLOPS*	19	FRESH P.E.I. MUSSELS	15	CARPACCIO*	15
		Roasted Red Pepper Glaze		San Marzano Tomato Broth,		Thin Slices of Prime Beef Tenderloin,	
				Pancetta, Saffron		Extra Virgin Olive Oil, Fried Capers,	
						Arugula, Parmigiano Reggiano,	
						Toasted Baguette	

SALADS

Choice of dressing - House Vinaigrette, Maytag Blue Cheese, Housemade Herb Buttermilk, White Balsamic Vinaigrette, Garlic Herb Vinaigrette

801 CHOPHOUSE SALAD	13	CHILLED ICEBERG WEDGE	11	CAESAR SALAD*	11	TOMATO AND ONION SALAD	12
Mixed Baby Greens, Roasted Corn,		Campari Tomatoes and Choice of Dressing		Romaine Lettuce, White Anchovies		Vine-On Campari Tomatoes,	
Shaved Red Onion, Braised Pork Belly,				Housemade Croutons and Parmesan		Sweet Red Onion, House Vinaigrette,	
Maytag Blue Cheese Crumbles, Tomato,		801 WEDGE	12	MIXED GREEN SALAD*	13	Maytag Blue Cheese Crumbles	
Garlic and Herb Vinaigrette, Egg		Campari Tomatoes, Blue Cheese Dressing		Goat Cheese, Fresh Pears, Roasted Almonds,			
		Crumbled Maytag Blue Cheese and Bacon		Red Wine Poached Cranberries, 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		16 OZ. RIBEYE	55	COMPART FARMS	42	FILET MEDALLIONS	45
Single Cut	43	Tuscan Style - Fresh Herbs, Balsamic	57	DRY AGED DOUBLE BONE		Pan Roasted, Topped with Lobster Meat,	
801 Cut	57	Vinegar, Extra Virgin Olive Oil		DUROC PORK CHOP		Wild Mushroom and Black Truffle Royale	
				Cider Jus and Roasted Apple Compote			
FILET MIGNON		24 OZ. BONE-IN DELMONICO	66	Grilled or Spice-Rubbed		OVEN ROASTED CHICKEN	34
8 oz.	45	Simply Grilled or Cajun Rub				Campari Tomatoes, Crimini Mushrooms	
12 oz.	58			DOUBLE-CUT		and Spinach, Lemon Alfredo	
		24 OZ. PORTERHOUSE	69	COLORADO LAMB CHOPS			
NEW YORK STRIP				Two~2 Bone Chops	48		
12 oz.	45	12 OZ. LOLLIPOP VEAL CHOP	45	Three~2 Bone Chops	69		
16 oz.	58	Portabella Mushroom Ragout	49	Pistachio-Encrusted	2		

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 BUTTER 10 | BLACK TRUFFLE BUTTER 10 | SPICE RUB AND CAJUN RUB ~ COMPLIMENTARY

POTATOES

HASHBROWNS	11	GARLIC MASHED POTATOES	10	FRENCH FRIED POTATOES	10	MACARONI AND CHEESE	11
With Aged Cheddar	12			In Peanut Oil		Cheddar, Parmesan, Mornay Sauce	
		BOURSIN MASHED POTATOES	11	WILD MUSHROOM GNOCCHI	15	Herbed Bread Crumbs	
MAYTAG BLUE CHEESE	12	LOBSTER MASHED POTATOES	18	With Black Truffles		LOBSTER MACARONI & CHEESE	18
POTATOES				ONE POUND BAKED POTATO	8	Cheddar, Parmesan, Mornay Sauce	
		SCALLOPED POTATOES	13	Butter and Sour Cream		Maine Lobster, Fresh Tarragon	
		Gruyere and Parmesan Cream		The Works	10	Herbed Bread Crumbs	

VEGETABLES

ASPARAGUS	12	FRENCH GREEN BEANS	11	MUSHROOM PAN ROAST	12	FRIED ZUCCHINI	10
Steamed with Hollandaise*		Sauteed with Duroc Bacon and		Wild Mushrooms, Garlic,		Topped with Parmesan Cheese	
Grilled with Olive Oil, Salt and Pepper		Caramelized Onions		Boursin Cheese			
STEAMED FRESH BROCCOLI	10	SAUTEED BRUSSELS SPROUTS	11	CREAMED CORN	10	801 BEER BATTERED ONION RINGS	10
Hollandaise*		Red Onion Marmalade					
BAKED CREAM SPINACH	13	CAULIFLOWER GRATIN	13	CARAMELIZED BABY CARROTS	11	SAUTEED SPINACH	9
		Comte Gruyere, Black Truffle Mornay		Brandy and Brown Sugar Glaze		Garlic, Lemon and Red Chili Flakes	
		Sauce, Fresh Burgundy Truffles					

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