801 CHOPHOUSE

Restaurant Week

Lunch $35

STARTER

801 Iceberg Wedge
Campari Tomatoe, Maytag Blue
Cheese, Bacon Lardon,
Blue Cheese Dressing

New England Clam Chowder
Smoked Bacon, Parsley Oil

801 Caesar Salad*
Crisp Romaine Lettuce, House-Baked
Croutons, White Anchovy, Parmesan

ENTREE | AGED U.S.D.A. PRIME ONLY

Steak Frites
Bordelaise, House Fries

801 Prime Rib Sandwich
Carved to Order, Au Jus, Horseradish

Grilled Salmon
Red Pepper Coulis, Corn Relish, Garlic, Fried Marble Potato

DESSERT

House Made Cookies
Choice of:
Chocolate Chip or Gingerdoodle

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801 CHOPHOUSE

Restaurant Week

Dinner $65

SALAD

801 Iceberg Wedge
Campari Tomatoe, Maytag Blue
Cheese, Bacon Lardon,
Blue Cheese Dressing

801 Caesar Salad*
Crisp Romaine Lettuce, House-Baked
Croutons, White Anchovy, Parmesan

ENTREE | AGED U.S.D.A. PRIME ONLY

Upgrade Size Available

6oz Filet Mignon
Deburgo Sauce, Garlic Mashed Potatoes, Grilled Asparagus
8 oz 69
12 oz 86
Bone In Filet 16 oz 132

10oz Prime Rib Au Jus
Garlic Mashed Potatoes, Green Beans
Single Cut 70
801 Cut~Bone-In 82

Ora King Salmon
Red Pepper Coulis, Corn Relish, Garlic, Fried Marble Potato

DESSERT

Lemon Verbena Pot de Crème
Blueberry Compote, Almond Streusel

Vanilla Bean Ice Cream Coupe
Devil's Food Cake, Crème Chantilly,
Chocolate Sauce, Poached Pears
House Made Sorbet

WAGYU* ADD-ON

A5 Hyogo Kobe Tenderloin   70/oz
Per Ounce - 3oz Minimum

A5 Hokkaido Striploin   55/oz
Per Ounce - 3oz Minimum

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*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

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