



DISTINGUISHED RESTAURANTS OF NORTH AMERICA *

WINE SPECTATOR
BEST OF AWARD
OF EXCELLENCE

Des Moines*

Omaha

Kansas City

Leawood

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

Appetizers

Lobster Corn Chowder	12	Maryland Jumbo Lump Crab Cake	17	Ahi Tuna Tartare*	16	Roasted Marrow Bones	18
Lobster Corn Dogs	13	Caper Tartar Sauce		Lime, Sea salt, Seaweed Salad, Teriyaki Glaze and Wasabi		Parsley Salad and Baguette Toasts	
Mustard Sauce		"Down Home"	18	Fried Calamari	14	Tomato Chutney	
Colossal Shrimp Cocktail	16	Sauteed Jumbo Shrimp		Fried Zucchini, Roasted Garlic Remoulade		Steak Tartare*	18
Cocktail Sauce with Fresh Horseradish		Garlic and Herb Butter		Fresh PEI Mussels in White Wine	15	Baguette Toasts	
Oysters Rockefeller*	18	Pancetta - Wrapped Scallops*	18	Garlic, Cherry Tomatoes and Parsley		Carpaccio*	14
		Roasted Red Pepper Glaze				Thin Slices of Prime Beef Tenderloin, Olive Oil, Capers, Arugula, Grilled Lemon and Parmesan Cheese	

Salads

Choice of dressing includes House Vinaigrette, Maytag Blue Cheese, Creamy Parmesan, and Steakhouse French.

801 Chophouse Salad	12	Chilled Iceberg Wedge	10	Caesar Salad*	10	Tomato And Onion Salad	10
Mixed Baby Greens, Roasted Corn, Shaved Red Onion, Braised Pork Belly, Maytag Blue Cheese Crumbles, Tomato, Garlic and Herb Vinaigrette		Cherry Tomatoes and Choice of Dressing		Romaine Lettuce, White Anchovies Housemade Croutons and Parmesan		Sliced Tomato and Sweet Onion With Choice of Dressing	
Topped with a Poached Egg		801 Wedge	11			With Maytag Blue Crumbles	11
		Cherry Tomatoes, Blue Cheese Dressing Crumbled Maytag Blue Cheese and Bacon					

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	52	Compart Farms Duroc	42	Filet Medallions	38
Single Cut	40	Tuscan Style - Fresh Herbs, Balsamic Vinegar Extra Virgin Olive Oil	54	Dry Aged Double Bone Pork Chop		Lobster, Wild Mushrooms	
801 Cut	52			Cider Jus and Roasted Apple Compote Grilled or Spice-Rubbed		Red Wine Demi Glaze	
Filet Mignon		24 oz. Bone-In Delmonico	62	Double-Cut	44	Pan Roasted Chicken Breast	32
8 oz.	42	Simply Grilled or Cajun Rub		Colorado Lamb Chops		Sauteed Onion, Spinach, Duroc Bacon, Pan Jus	
12 oz.	54	24 oz. Porterhouse	65	Two~2 Bone Chops			
New York Strip		12 oz. Lollipop Veal Chop	44	House-Made Mint Sauce			
12 oz.	42	Portabella Mushroom Ragout	48	Pistachio-Encrusted	46		
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 Tournon 10 | Spice Rub and Cajun Rub ~ Complimentary

Potatoes

Hashbrowns	10	Garlic Mashed Potatoes	10	French Fried Potatoes	10	Macaroni and Cheese	10
With Aged Cheddar	11	Boursin Mashed Potatoes	11	In Peanut Oil		Cheddar, Parmesan, Mornay Sauce	
Maytag Blue Cheese	12	Lobster Mashed Potatoes	18	Gnocchi	12	Lobster Macaroni & Cheese	18
Potatoes		Scalloped Potatoes	12	Butter and Parmesan		Cheddar, Parmesan, Mornay Sauce	
		Gruyere and Parmesan Cream		One Pound Baked Potato	8	Maine Lobster	
				Butter and Sour Cream			
				The Works	10		

Vegetables

Fresh Asparagus	11	French Green Beans	10	Mushroom Pan Roast	11	Fried Zucchini	10
Steamed with Hollandaise*		Sauteed with Duroc Bacon and Caramelized Onions		Wild Mushrooms, Garlic, Boursin Cheese		Topped with Parmesan Cheese	
Grilled with Olive Oil, Salt and Pepper		Sauteed Brussels Sprouts	10	Creamed Corn	9	Creamed Peas	10
Steamed Fresh Broccoli	9	Red Onion Marmalade		Caramelized Baby Carrots	10	Pearl Onion & Duroc Bacon	
Hollandaise*		Baked Cream Spinach	12	Brandy and Brown Sugar Glaze		801 Onion Rings	10
Sauteed Spinach	9						
Garlic and Lemon							

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

* 20% Gratuity on Parties of Six or More *