

# Dinner Menu

## Appetizers

### **Asian Lettuce Wrap 15**

Butter leaf lettuce with seasoned ground chicken served with sweet chili, ponzu & toasted sesame dipping sauces.

### **Brushfire Shrimp 15**

Tiger shrimp lightly fried and tossed in a sauce that's sweet, spicy, and savory all in one.

### **Seared Ahi Tuna 16**

Blackened, seared yellowfin tuna served alongside a medley of pickled vegetables, garnished with a soy-mustard sauce.

### **Flash Fried Brussel Sprouts 12**

With roasted garlic & bacon aioli.

### **Smoked Salmon 17**

Smoked Salmon, red onions, eggs, capers, and a lemon crème fraiche. Served with toasted pita chips.

### **Chicken Quesadilla 13**

### **Steak Quesadilla 16**

Chicken or steak, cheddar cheese, & pico inside a grilled tortilla served with a side of guacamole, pico de gallo & sour cream.

### **Lump Crab Cakes 16**

Three lump crab cakes with a tangy remoulade sauce.

## Soups & Salads

### **Chef's Choice of Soup**

Cup 4 Bowl 6

### **House Salad 10**

Mixed greens, tomato, onion, Cheddar cheese, carrots, cucumber & croutons.

Add: Chicken 15 Shrimp 16 Salmon 17 \*8 oz Sirloin 18

### **Fandango Salad 15**

Mixed greens, grilled chicken, berries, seasoned pecans, hard-boiled egg & honey mustard dressing.

### **Tuscan Shrimp Salad 17**

Five grilled shrimp, Feta cheese, artichokes, red onions, roasted red peppers & croutons on a bed of spinach with an Italian herbed vinaigrette.

### **Pecan Crusted Chicken Salad 16**

Pecan crusted chicken on a bed of mixed greens with Feta & Parmesan cheeses, served with your choice of dressing.

### **8th Street Chopped Salad\* 12**

Mixed greens salad with tomato, onion, cheddar cheese, bleu cheese crumbles, bacon, hard-boiled egg, croutons, and choice of dressing.

Add: Chicken 17 Shrimp 18 Salmon 19 \*8 oz Sirloin 20

### **Blackened Salmon Caesar Salad 17**

Chopped hearts of romaine, classic Caesar dressing, parmesan cheese & rustic croutons topped with a blackened fillet of salmon.

### **Dressings**

Italian, Bleu Cheese, Thousand Island, Ranch, Balsamic, Raspberry Vinaigrette, Honey Mustard, & Caesar

### **The Rancher 12**

Mixed greens salad with onion, roasted corn, black beans, tortilla strips, cheddar cheese and served with an avocado ranch dressing.

Add: Chicken 17 Shrimp 18 Salmon 19 \*8 oz Sirloin 20

## Bistro

All sandwiches are served with your choice of French fries, onion rings, sweet potato puffs, kettle cooked chips, house salad or a cup of soup

### **\*Classic Burgers**

Served with traditional toppings on a toasted brioche bun.

1/2 Pound of fresh ground beef. 13

1/3 lb. premium white turkey. 12

### **Burger Add-Ons: 1**

American, Cheddar, Pepper Jack, Swiss, Bleu Cheese crumbles, bacon, grilled onions, sautéed mushroom, jalapeño

### **Southwest Turkey Burger 14**

1/3 lb. premium white turkey topped with pepperjack cheese and guacamole.

### **BBQ Bacon Burger 16**

1/2 lb. burger topped with caramelized onions, bacon, provolone, and a honey-bourbon BBQ sauce.

### **French Dip 15**

Shaved ribeye, & provolone cheese on a hoagie roll with house-made au jus.

### **Chicken Bacon Ranch Wrap 15**

Sliced grilled chicken, bacon crumbles, spring mix, tomatoes, red onions, & shredded cheddar lightly dressed with ranch, wrapped in a flour tortilla.

### **Spicy Chicken Sandwich 16**

Fried chicken breast, jalapeños, bacon, pepperjack cheese, chipotle ranch, lettuce, tomato, and onion on a ciabatta bun.

\*Eating raw or undercooked foods may increase the risk of food borne illness.  
A 20% gratuity will be added to parties of 6 or more people.

## Pasta

All pasta entrees are served with a garlic breadstick & a choice of soup or house salad

### **Classic Alfredo 14**

Fettuccine tossed with house made Alfredo sauce topped with grated parmesan cheese & parsley.

**Chicken 19 - 8oz Steak\* 24 - Shrimp 24**

### **8<sup>th</sup> Street Primavera 20**

(Vegetarian)

Fresh zucchini noodles topped with sautéed basil, garlic, mushrooms, red onion, squash, artichokes, tossed in marinara, and garnished with feta cheese.

### **Cajun Shrimp Fettuccini 25**

Cajun seasoned tiger shrimp, sautéed with basil, garlic, red and green peppers, and tossed in a cream sauce.

### **Chicken Bacon Mac n' Cheese 24**

Chicken and bacon tossed in a rich smoked gouda cheese sauce.

### **Ravioli Florentine 21**

(Vegetarian)

Spinach, ricotta, mozzarella, & parmesan jumbo ravioli sautéed with garlic, basil, artichokes, roasted red peppers and tossed in a creamy blush sauce.

### **Chicken Carbonara 21**

An old-world dish made the 8th Street way with chicken, bacon, Parmesan, & a rich and creamy egg sauce.

### **Spicy Rattlesnake Pasta 23**

Grilled chicken breast, basil, garlic, roasted red pepper & red onions tossed with fettuccini in a creamy Chipotle sauce.

### **Chef's Spaghetti & Meat Sauce 20**

Classic spaghetti & meat sauce made with beef, basil, garlic, fresh tomatoes & topped with Parmesan cheese.

## Entree

All entrées are served with your choice of soup or house salad & chef's daily vegetable selection

### **\*Hand-Cut 12oz Ribeye 36**

Grilled ribeye topped with an herbed compound butter & served with roasted potatoes.

### **Honey Garlic Walleye 26**

Walleye fillet glazed with a house-made garlic honey-butter sauce and served with roasted red pepper rice.

### **\*Smothered Sirloin 25**

8oz Sirloin grilled to temperature, smothered in a rich onion and mushroom demi-glaze served with roasted potatoes.

### **Southwest Salmon 25**

Seasoned grilled salmon topped with cilantro-lime crema and served with a roasted corn and tomato rice.

### **Fried Shrimp 25**

5 jumbo tiger shrimp hand breaded to order & served with French fries and cocktail sauce.

### **Fish & Chips**

three piece 19 two piece 16

Tasty fried cod fillets with French fries, & house-made tartar sauce.

### **Grilled Ol' Fashioned Meatloaf 20**

Half pound of house made meatloaf drizzled with demi-glaze & served with mashed potatoes.

### **Parmesan Crusted Chicken 24**

Hand breaded & pan fried to golden brown, topped with a mushroom cream sauce. Served with mashed potatoes.

## Ribs

Served with your choice of soup or house salad

### **Baby Back Ribs 24**

Half-rack pork baby back ribs marinated with herbs and spices, slow cooked with a flavorful honey bourbon BBQ sauce. Served with fries.

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