

Dinner Menu

Appetizers

Brushfire Shrimp 17

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

Seared Ahi Tuna 18

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

Flash Fried Brussel Sprouts 14

With roasted garlic & bacon aioli.

Beer Battered Cheese Curds 16

Yellow cheddar beer battered cheese curds. Served with a habanero bacon jam.

Asian Lettuce Wrap 18

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

Chicken Quesadilla 15

Steak Quesadilla 18

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

Lump Crab Cakes 17

Three lump crab cakes with a tangy remoulade sauce.

Soups & Salads

Chef's Choice of Soup

Cup 4 Bowl 7

House Salad 12

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

Add: Chicken 18 Shrimp 19 Salmon 20 *8 oz Sirloin 22

Pecan Crusted Chicken Salad 17

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

8th Street Chopped Salad* 14

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

Add: Chicken 20 Shrimp 21 Salmon 22 *8 oz Sirloin 24

Fandango Salad 17

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

Blackened Salmon Caesar Salad 18

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

The Rancher 14

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

Add: Chicken 20 Shrimp 21 Salmon 22 *8 oz Sirloin 24

Dressings

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

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 Burger* 15

1/2 Pound of fresh ground chuck served with traditional toppings.

Burger Add-Ons: 1

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

Southwest Turkey Burger 16

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

BBQ Bacon Burger 18

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

French Dip 16

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

Chicken Bacon Ranch Wrap 16

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

Spicy Chicken Sandwich 17

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

Spicy Rattlesnake Pasta 25

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

8th Street Primavera 24 (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 26

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

Classic Alfredo 18

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

Chicken 23 - 8oz Steak* 28 - Shrimp 26

Chef's Spaghetti & Meat Sauce 24

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

Ravioli Florentine 25 (Vegetarian)

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

Entree

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

Lemon Caper Walleye 30

Walleye fillet seasoned with salt and pepper, topped with a lemon-caper butter, and served with roasted red potatoes.

***Mushroom & Onion Sirloin 32**

8oz Sirloin grilled to temperature, topped with caramelized onion and sautéed mushrooms, served with roasted potatoes.

Brown Sugar Salmon 29

Grilled salmon dressed with a maple & brown sugar glaze. Served with mashed potatoes.

Fried Shrimp 27

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

***Hand-Cut 12oz Ribeye 42**

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

Mediterranean Chicken 28

Hand breaded and pan-fried chicken topped with marinated artichokes, Feta cheese & tomatoes alongside parsleyed rice.

***New York Strip & Fries 46**

Grilled 14 oz New York strip, served with French fries.

Fish & Chips

three piece **25** two piece **21**

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

Ribs

Served with your choice of soup or house salad

Baby Back Ribs 30

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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