Dinner Menu

<u>Appetizers</u>

Asian Lettuce Wrap 14

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 12 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.

<u>Soups & Salads</u>

Chef's Choice of Soup Cup 4 Bowl 6

House Salad 8

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

Add: Chicken 13 Shrimp 14 Salmon 14 *8 oz Sirloin 14

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.

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 16 Shrimp 17 Salmon 17 *8 oz Sirloin 17

<u>Dressings</u>

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

Fandango Salad 15

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

Pecan Crusted Chicken Salad 16

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

Blackened Salmon Caesar Salad 17

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

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 16 Shrimp 17 Salmon 17 *8 oz Sirloin 17

<u>Bistro</u>

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

<u>Burger Add-Ons</u>: 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 13

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

Spicy Chicken Sandwich 14

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 - 802 Steak* 24 - Shrimp 24

8th 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 24

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 sauteed with garlic, basil, artichokes, roasted red peppers and tossed in a creamy blush sauce.

Chicken Carbonara 20

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

Spicy Rattlesnake Pasta 22

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

Chef's Spaghetti & Meat Sauce 18

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 120z Ribeye 32

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

Honey Garlic Walleye 25

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

*Smothered Sirloin 24

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 cilantrolime 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.

*Filet Mignon 8oz 35

Hand-cut & grilled just the way you like it, topped with a demi-glaze, & served with mashed potatoes.

Grilled Ol' Fashioned Meatloaf 19

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

Parmesan Crusted Chicken 23

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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