

Dinner Menu

Appetizers

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.

Tomato Mozzarella 13

Sliced Heirloom tomatoes and fresh mozzarella over a bed of mixed greens drizzled with a sweet balsamic reduction.

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.

Soups & Salads

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

Fandango Salad 15

Mixed greens, grilled chicken, berries, 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.

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 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, Mozzarella, 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.

***Straight Shot Burger 16**

1/2 lb. burger topped with Cheddar cheese, bacon & a fried egg.

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 ranch, wrapped in a flour tortilla.

Spicy Chicken Sandwich 14

Fried chicken breast dipped in hot sauce topped with bacon, Cheddar cheese, Ranch dressing, lettuce, & tomato on a ciabatta bun.

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

Mushroom Pesto Gnocchi 20

(Vegetarian)

Potato gnocchi tossed in an earthy pesto sauce, sautéed mushrooms, caramelized onions, Parmesan cheese & toasted walnuts.

Blackened Shrimp Fettuccini 24

Seasoned tiger shrimp, tossed in a roasted onion and red pepper sauce with cherry tomatoes & Parmesan cheese.

Steak & Mushroom Fettuccini 24

Cubed sirloin sautéed with mushrooms, garlic, basil, & red onions in a reduced red wine demi cream 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 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 12oz Ribeye 32**

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

Blackened Walleye 25

Blackened walleye fillet served with parslied white rice.

***Smothered Sirloin 24**

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

Brown Sugar & Maple Salmon 25

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

Chicken Piccata 23

Hand breaded & pan fried to golden brown, finished with a lemon butter sauce. Served with parslied rice.

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.

*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