

## Appetizers

### **Asian Lettuce Wrap 11**

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

### **Brushfire Shrimp 14**

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

### **Flash Fried Brussel Sprouts 9**

With roasted garlic & bacon aioli.

### **Sweet Heat Wings 12**

Eight large wings fried and tossed in our sweet & spicy wing sauce with bleu cheese dressing.

### **Chicken Quesadilla 12**

### **Steak Quesadilla 14**

Chicken or steak, Cheddar cheese, pico & green onions inside a grilled tortilla served with a side of guacamole, pico di gallo & sour cream.

### **Lump Crab Cakes 14**

Three lump crab cakes with a tangy remoulade sauce.

### **Flash Fried Calamari 10**

Strips of calamari steak in our seasoned bread crumbs, with a spicy mango mojo & spring mix.

## Soups & Salads

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

Cup 4 Bowl 6

### **House Salad 6**

Greens, tomato, onion, Cheddar cheese, carrots & cucumber & croutons.

**Chicken 11 - 8oz Steak\* 15 - Shrimp 15**

### **Tuscan Shrimp Salad 15**

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\* 15**

8oz sirloin flame grilled and sliced over a mixed green salad with tomato, onion, cheddar cheese, blue cheese crumbles, bacon, hard-boiled egg, croutons and choice of dressing.

### **Fandango Salad 14**

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

### **Pecan Crusted Chicken Salad 14**

Pecan crusted chicken on a bed of mixed greens with Feta & Parmesan cheeses, topped with crispy onion strings.

### **Blackened Salmon Caesar Salad 15**

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

### **Dressings**

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

## Pasta

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

### **Classic Alfredo 11**

Fettuccini tossed with house made Alfredo sauce topped with grated Parmesan cheese.

**Chicken 16 - 8 oz Steak\* 22 - Shrimp 22**

### **Butternut Squash Ravioli 24**

Perfectly cooked squash ravioli tossed in a decadent lobster cream sauce with fresh herbs.

### **Pesto Shrimp Fettucine 22**

Seasoned tiger shrimp, sautéed with wild mushrooms, garlic and pesto, deglazed with white wine and topped with Parmesan cheese.

### **Chicken Carbonara 18**

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

### **Spicy Rattlesnake Pasta 18**

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

### **Chef's Spaghetti & Meat Sauce 15**

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

\*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.

## Entree

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

### **Hand-Cut 12oz Ribeye\* 27**

Char grilled ribeye topped with an herb compound butter & served with roasted fingerling potatoes.

### **Three Piece Fried Chicken 20**

Southern style fried chicken with mashed Yukon potatoes and a black pepper white country gravy.

### **Short Ribs 22**

These falling apart tender short ribs are served with an earthy mushroom & tomato sauce accompanied by smashed Yukon potatoes.

### **Pan-fried Walleye 23**

Lightly herbed and breaded walleye fillet served with parsleyed white rice.

### **Bourbon Glazed Pork Chop 21**

Char grilled pork chop basted with a bourbon glaze and topped with fried onions alongside mashed Yukon potatoes.

### **Smothered Sirloin 19**

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

### **Fried Shrimp 19**

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

### **Halibut Fish & Chips**

three piece **18** two piece **15**  
Tasty fried halibut filets with French fries, house-made tartar sauce & fresh lemon wedges.

### **Filet Mignon\* 6oz 26**

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

### **Grilled Salmon 23**

Salmon fillet finished in the oven mango mojo atop creamy risotto.

### **Grilled Ol' Fashioned Meatloaf 17**

Half-pound of home-style meatloaf topped with demi glaze, crispy onion strings & served with mashed Yukon potatoes.

## 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

### **Straight Shot Burger\* 12**

Cheddar cheese, bacon & a fried egg topped with a bourbon BBQ sauce.

### **Classic Burger\* 10**

½ Pound of fresh chuck served with traditional toppings & choice of side.

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

American, Cheddar, Pepper Jack, Swiss, Provolone, Mozzarella, Bleu Cheese crumbles, bacon, grilled onions, sautéed wild mushrooms, jalapeños

### **Al' Antico Steak Sandwich 14**

Shaved ribeye piled with Mozzarella, roasted red pepper, fresh spinach & garlic aioli on a ciabatta roll.

### **Pulled Pork Cuban 12**

Slow braised pork shoulder pulled and marinated then layered with dill pickles, swiss cheese & brushed with Dijon mustard on a ciabatta roll.

### **Spicy Chicken Sandwich 12**

Fried chicken breast dipped in our house made hot sauce topped with bacon, Cheddar cheese, Ranch dressing, lettuce, & tomato on a split top bun.