

Dinner Menu

Appetizers

Asian Lettuce Wrap 11

Butter 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.

Add: Chicken 11 Shrimp 12 Salmon 12 *8 oz Sirloin 12

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* 10

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

Add: Chicken 14 Shrimp 15 Salmon 15 *8 oz Sirloin 15

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

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

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

Classic Burger* 10

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

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, layered with dill pickles, topped with Swiss cheese & Dijon mustard on a ciabatta roll.

Spicy Chicken Sandwich 12

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

*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 11

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

Chicken 16 - 8oz Steak* 22 - Shrimp 22

Wild Mushroom Pesto Gnocchi 15 (Vegetarian)

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

Blackened Shrimp Fettuccine 22

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

Clams Diavolo 23

A full pound of clams in the shell cooked in a spicy tomato broth comprised of bacon, red onion, garlic & chili before being tossed with spaghetti noodles, parmesan & fresh herbs.

Roasted Ratatouille Pasta 16 (Vegetarian)

Grilled eggplant, zucchini, and yellow squash together with a roasted tomato & onion sauce all topped with Feta cheese and Parmesan.

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 16

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

Entree

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

Hand-Cut 12oz Ribeye* 27

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

Pan-fried Walleye 23

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

Soy Glazed Pork Tenderloin 22

Grilled pork tenderloin sliced into medallions & basted with a soy glaze, topped with fried onions served with mashed Yukon potatoes.

Smothered Sirloin* 20

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

Honey Garlic Salmon 23

Sticky, sweet grilled salmon fillet roasted just over medium & served with rice scented with lemon.

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* 8oz 30

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

Grilled Ol' Fashioned Meatloaf 17

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

Mediterranean Chicken 20

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

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