

801 Chop House

71 E 14th St 64106-2918 · +18169948800 · Updated: Jan 14, 2026

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APPETIZERS 19

Oysters Rockefeller*	\$27.00
Bacon, Caramelized Onion, Spinach, Cream, Anisette	
Colossal Shrimp Cocktail	\$21.00
Fried Calamari	\$23.00
Zucchini, Roasted Garlic Remoulade	
Maryland Jumbo Lump Crab Cake	\$27.00
Roasted Red Pepper Tartar	
Tuna Tartare*	\$27.00
Chili, Avocado, Orange Soy Glaze, Wasabi Emulsion, Sesame, Wonton	
Steamed Mussels	\$18.00
Campari Tomato, Lemon, Butter, White Wine, Grilled Sourdough	
Steak Tartare*	\$24.00
Caper, Shallot, Mustard, Cornichon, Pickled Shallot, Egg Yolk, Toast Points	
Pancetta Wrapped Jumbo Scallops*	\$25.00
Roasted Red Pepper Glaze	
Roasted Marrow Bones	\$24.00
Tomato & Raisin Chutney, Baby Arugula, Pickled Shallot, Caper, Toast Points	
Meatballs	\$22.00
Sherry Caramelized Onion, Portabello Mushroom Ragout, Parmesan	
Roasted Oysters*	\$22.00
Fresh Garlic and Parmesan	
Down Home Colossal Shrimp	\$25.00
Spiced Guinness Butter	
Lobster Bites	\$90.00
1 lb. Lobster Tail, Breaded and Fried, served with Garlic Remoulade and Sweet Thai Chili Sauce	
Seared Foie Gras	\$25.00
Toast Points, Blackberry Jam, Goat Cheese, Mixed Greens, Lemon Vinaigrette	
East Coast Oysters	\$21.00
Daily Selection	

West Coast Oysters	\$26.00
Daily Selection	
JPL Shellfish Platter	\$265.00
2 1/4 Pound Lobster, 12 Colossal Poached Shrimp, 1 Pound Red King Crab, 12 Oysters in the half shell	
Grand Shellfish Platter	\$150.00
Half Of A 2 Pound Lobster, 6 Colossal Poached Shrimp, Half Pound Red King Crab, 9 Oysters In The Half Shell	
Petite Shellfish Platter	\$70.00
1/4 Pound Red King Crab, 4 Colossal Poached Shrimp, 6 Oysters In The Half Shell	

SALADS AND SOUPS 7

French Onion Soup	\$14.00
Lobster Corn Chowder	\$10.00
Caesar Salad	\$15.00
Crisp Romaine, White Anchovy, Croutons, Parmesan	
Iceberg Wedge Salad	\$17.00
Campari Tomato, Applewood Smoked Bacon Lardon, Maytag Bleu Cheese, Bleu Cheese Dressing	
Chophouse Salad	\$19.00
Mixed Baby Greens, Soppressata, Gruyere, Balsamic Red Onion, Parmesan, Garbanzo Bean, Cabernet Vinaigrette	
Tomato and Onion Salad	\$16.00
Campari Tomatoes, Red Onion, Mixed Baby Greens, Hearts of Palm, Maytag Bleu Cheese, Garlic & Herb Vinaigrette,	
Autumnal Kale Salad	\$18.00
Tuscan Kale, Granny Smith Apples, Grapes, Roasted Butternut Squash, Brie Cheese, Candied Pecans, Apple Cider Vinaigrette	

PRIME RIB 1

Roast Prime Rib	AVAILABLE OPTIONS
	Single Cut: \$63.00
	801 Cut Bone-In: \$75.00

WET AGED 4

Petite Filet Mignon 8oz	\$62.00
Filet Mignon 12oz	\$79.00
Kansas City Strip 14oz	\$66.00
Ribeye 16oz	\$67.00

DRY AGED 3

Porterhouse 30oz	\$139.00
Bone-In Kansas City Strip 20oz	\$95.00
Bone-In Delmonico 24oz	\$105.00

WAGYU 2

Japanese A5 Filet	\$45.00
Black Truffle Demi-Glace 4oz Minimum	
Snake River Farms American Wagyu Strip 14oz	\$120.00

PREPARATIONS 9

Au Poivre & Cognac Cream	\$6.00
Maytag Bleu Cheese	\$6.00
Bearnaise	\$5.00
Bone Marrow Butter	\$7.00
Black Truffle Butter	\$12.00
Cognac Butter & Portobello Mushroom Ragout	\$7.00
Red King Crab Oscar Style	\$27.00
Seared Foie Gras	\$18.00
801 Spice Rub or Cajun Spice Rub	
Complimentary	

CHOPS & OTHERS 4

Double Cut Colorado Lamb Chops	\$77.00
Lamb Demi	
Double Cut Kurobuta Pork Chop	\$60.00
Snake River Farms, Apple Compote, Cider Jus	
Half Roasted Chicken	\$42.00
Redbird Farms, Red Potato, Onion, Green Bean, Campari Tomato, Lemon Butter Sauce	
Surf & Turf	\$72.00
Two 4oz Filet Medallions with Madeira Sauce, Paired with Scallop and Shrimp Scampi	

SHELLFISH 4

2 1/2 Pound Live Maine Lobster	\$98.00
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One Pound Baked Potato	AVAILABLE OPTIONS
Butter, Sour Cream	\$11.00
	Add The Works: \$3.00
Grilled Broccolini	\$16.00
Garlic Butter, Chili Flake, Grilled Lemon	
Scalloped Potatoes	\$18.00
Gruyere, Parmesan Cream	
Creamed Corn	\$15.00
Sauteed Spinach	\$12.00
Garlic, Lemon, Chili Flake	
Hashbrowns	AVAILABLE OPTIONS
	\$16.00
	Add Aged Cheddar: \$2.00
French Green Beans	\$15.00
Bacon, Caramelized Onions	
Mushroom Pan Roast	\$16.00
Boursin Cheese, Toasted Parmesan	
French Fried Potatoes	AVAILABLE OPTIONS
House Cut	\$12.00
	Add Truffle Parmesan: \$2.00

COURSE ONE 2

Caesar Salad

Crisp Romaine, House-Made Croutons, Parmesan Crisp, White Anchovy

Chilled Iceberg Wedge

COURSE TWO 3

6 Oz Usda Prime Filet Mignon Deburgo

Garlic Mashed Potatoes & Fresh Grilled Asparagus.

Usda Prime Spiced Rub Prime Rib

Au Jus & Horseradish Cream, Garlic Mashed Potatoes, Sautéed Green Beans & Carrots.

Scottish Salmon

Potato-Carrot Hash, Fresh Grilled Asparagus, Lemon Beurre Blanc

COURSE THREE 2

Fresh Fruit Sorbet

Shortbread Cookie

Crème Brulee

Vanilla Bean Custard, Fresh Berries

SIDES 3

Garlic Mashed Potatoes

Creamed Corn

French Fries
