

801 Chophouse

1403 Farnam St 68102-2200 · +14023411222 · Updated: Jan 14, 2026

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APPETIZERS 12

Oyster Rockefeller	\$27.00
Bacon, Caramelized Onion, Spinach, Cream, Anisette, Pamesan	
"Down Home" Jumbo Shrimp	\$25.00
Spiced Guinness Butter	
Colossal Shrimp Cocktail	\$21.00
Pancetta-Wrapped Jumbo Scallops	\$26.00
Roasted Red Pepper Glaze	
Maryland Jumbo Lump Crab Cake	\$27.00
Roasted Red Pepper Tartar	
Fried Calamari and Zucchini	\$23.00
Zucchini, Roasted Garlic Remoulade	
Steamed Mussels	\$18.00
Campari Tomato, Lemon Butter, White Wine, Grilled Sourdough	
Tuna Tartare*	\$27.00
Chili, Avocado Mousse, Orange-Soy Glaze, Wasabi Emulsion, Sesame, Wontons	
Steak Tartare*	\$24.00
Caper, Shallot, Mustard, Cornichon, Pickled Shallot, Egg Yolk, Toast Points	
Roasted Meatballs	\$22.00
Sherry Caramelized Onion, Portobello Mushroom Ragout, Parmesan	
Roasted Marrow Bones	\$24.00
Tomato and Raisin Chutney, Pickled Shallot, Capers, Baby Arugula, Toast Points	
Lobster Bites	\$90.00
1lb. Lobster Tail Breaded & Fried, Garlic Remoulade, Sweet Thai Chili Sauce	

SALADS & SOUP 5

French Onion Soup	\$14.00
801 Iceberg Wedge	\$17.00
Campari Tomato, Apple Wood Smoked Bacon Lardon, Maytag Blue Cheese, Blue Cheese Dressing	

Caesar Salad **\$15.00**

Crisp Romaine, White Anchovy, Crouton, Parmesan

Chophouse Salad **\$19.00**

Mixed Baby Greens, Soppressata, Gruyere, Balsamic Red Onion, Parmesan, Garbanzo Bean, Cabernet Vinaigrette

Tomato and Onion **\$16.00**

Campari Tomato, Red Onion, Mixed Baby Greens, Hearts Of Palm, Maytag Blue Cheese Crumble, Garlic and Herb Vinaigrette

PRIME RIB ¹

Roast Prime Rib

AVAILABLE OPTIONS

Single Cut Prime Rib: \$63.00

801 Cut Bone in Prime Rib: \$75.00

WET AGED ⁴

Petite Filet Mignon **\$62.00**

8 oz

Filet Mignon **\$79.00**

12 oz

New York Strip **\$66.00**

14 oz

Ribeye **\$67.00**

16 oz

DRY AGED ³

Bone In New York Strip **\$95.00**

20 oz

Delmonico **\$105.00**

24 oz

Porterhouse **\$139.00**

30 oz

WAGYU ¹

Japanese A5 Wagyu Tenderloin **\$36.00**

4 ounce minimum

PREPARATIONS ⁹

Au Poivre **\$6.00**

Fromage	\$6.00
Blue Cheese	
Cognac Butter and Portobello Mushroom Ragout	\$7.00
Bearnaise*	\$5.00
Bone Marrow Butter	\$7.00
Seared Foie Gras	\$16.00
Black Truffle Butter	\$12.00
Red King Crab Oscar	\$27.00
Spice Rub and Cajun Rub	
Complimentary	

CHOPS & OTHER 4

Doble Cut Colorado Lamb Chops	\$77.00
Lamb Demi	
Double Cut, Bone in, Berkshire Pork Chop	\$60.00
Apple Compote, Cider Jus	
Surf & Turf	\$72.00
Two 4oz Filet Medallions, Maderia Sauce paired with Scallop and Shrimp Scampi	
Half Roasted Chicken	\$42.00
Plum Creek Farms, Red Potato, Onion, Green Beans, Campari Tomatoes, Baby Carrots, Lemon Butter Sauce	

FRESH FISH AND SHELLFISH 12

East Coast Oysters*	
Daily Selection	
JPL Platter*	\$265.00
2 lb. lobster, 12 Jumbo Shrimp, 1 lb. King Crab, 12 Oysters	
Grand Shellfish Platter*	\$150.00
Half of a 2 lb. Lobster, 6 Jumbo Shrimp, 1/2 lb. King Crab, 9 Oysters	
Petite Platter*	\$70.00
4 Jumbo Shrimp, 6 Oysters, 1/4 lb. King Crab	
Whole Lobster	\$98.00
Drawn Butter	
OnePound Lobster Tail	\$87.00
Drawn Butter	

Alaskan King Crab Legs	\$115.00
Sold by the Pound	
Shellfish Pan Roast*	\$98.00
Lobster Tail, Jumbo Shrimp, Sea Scallops, Mussels, King Crab, Asparagus, Tomato, Lemon Shallot Butter	
Togarashi Seared Salmon*	\$42.00
Zucchini, Asparagus, English Peas, Black Trumpets, Mushroom Broth	
Jumbo Sea Scallops*	\$47.00
Pan-seared ~ Wilted Spinach, Onion, Tomato & Asparagus Salad, Crispy Pancetta, Soy Glaze	
Potato Crusted Halibut*	\$56.00
Roasted Ramps & Shallots, Pesto, Spinach	
Lobster & Shrimp Pasta	\$45.00
Jumbo Shrimp, Maine Lobster, Shitake Mushroom, Red Onion, Arugula, Squid Ink Fettuccine, Cajun Cream Sauce	

VEGETABLES 17

Grilled Asparagus	\$15.00
Grilled or Steamed. Served with Hollandaise* or Drawn Butter	
Grilled Broccolini	\$16.00
Garlic Butter, Chili Flake, Grilled Lemon	
Blue Cheese Potatoes	\$18.00
Aged Blue Cheese, Parmesan. Chive	
Scalloped Potatoes	\$18.00
Gruyere and Parmesan Cream	
Brussels Sprouts	\$15.00
Red Onion Marmalade	
Baked Creamed Spinach	\$15.00
Hashbrowns	AVAILABLE OPTIONS
	\$16.00
	with Aged Cheddar: \$18.00
Garlic Mashed Potatoes	AVAILABLE OPTIONS
	\$15.00
	with Boursin Cheese: \$17.00
French Green Beans	\$15.00
Bacon, Sweet Onions	
One Pound Baked Potato	AVAILABLE OPTIONS
	\$11.00
	The Works: \$14.00
Creamed Corn	\$14.00

Mushroom Pan Roast **\$16.00**

Boursin Cheese

Macaroni and Cheese **\$17.00**

Mornay Sauce, Herbed Bread Crumbs

Lobster Macaroni and Cheese **\$26.00**

Mornay Sauce, Herbed Bread Crumbs

Sauteed Spinach **\$12.00**

Garlic, Lemon, Chili Flake

Caramelized Baby Carrots **\$13.00**

Brandy and Brown Sugar Glaze

French Fried Potatoes **AVAILABLE OPTIONS**

\$12.00

Truffle Parmesan: \$14.00

SALAD 2

801 Wedge

Campari Tomatoes, Blue Cheese, Bacon, Blue Cheese Dressing

Caesar Salad*

Little Gem Lettuce, House-Baked Croutons, Parmesan, White Anchovy

ENTRÉE | EXCLUSIVELY AGED U.S.D.A. PRIME 3

6 oz. Filet Mignon* **AVAILABLE OPTIONS**

Garlic Mashed Potatoes, Grilled Asparagus

8 oz.*: \$63.00

12 oz.*: \$79.00

16 oz.~Bone-In*: \$110.00

Sliced Prime Rib Au Jus* **AVAILABLE OPTIONS**

Horseradish Mashed Potatoes, Green Beans

Single Cut*: \$63.00

801 Cut~Bone-In*: \$75.00

Togarashi Salmon*

Zucchini, Asparagus, English Peas, Black Trumpets, Mushroom Broth

DESSERT 3

Creme Brulee

Chocolate Cake

801 Trio

WINE FEATURE 3

2017 Bela ~ Cabernet Sauvignon ~ Chile	\$50.00
2018 Pessimist by Daou ~ Red Blend ~ California	\$60.00
2020 Condessa Albarino, Rias Baixas, Spain	\$40.00

FEATURED WINE ³

Robert Mondavi ~ Fume Blanc ~ Napa Valley, CA	AVAILABLE OPTIONS
	Gls: \$20.00
	Btl: \$80.00
Austin Hope ~ Cabernet Sauvignon ~ Paso Robles, CA	AVAILABLE OPTIONS
	Gls: \$25.00
	Btl: \$100.00
Willakenzie Estate ~ Pinot Noir ~ Willamette Valley, OR	AVAILABLE OPTIONS
	Gls: \$23.00
	Btl: \$90.00

ON THE HALF SHELL** ¹

Oysters

Market Price

SHELLFISH PLATTERS** ³

JPL Shellfish Platter	\$280.00
2 lb. Maine Lobster, 12 Jumbo Shrimp, 1 lb. King Crab, 12 Oysters	
Grand Shellfish Platter	\$150.00
1 lb. Maine Lobster, 6 Jumbo Shrimp, 1/2 lb. King Crab, 9 Oysters	
Petite Shellfish Platter	\$74.00
4 Jumbo Shrimp, 6 Oysters, 1/4 lb. King Crab	

FRESH FISH & SHELLFISH ⁶

Potato Crusted Halibut*	\$56.00
Roasted Ramps & Shallots, Pesto, Spinach	
Togarashi Seared Salmon*	\$42.00
Zucchini, Asparagus, English Peas, Black Trumpets, Mushroom Broth	
Jumbo Sea Scallops**	\$47.00
Pan Seared ~ Wilted Spinach, Onion, Tomato & Asparagus Salad, Crispy Pancetta, Soy Glaze	
Lobster & Shrimp Pasta**	\$45.00
Jumbo Shrimp, Maine Lobster, Shiitake Mushroom, Red Onion, Arugula, Squid Ink Fettuccine, Cajun Cream Sauce	

Two Pound Live Maine Lobster**

\$98.00

Baked Crab Stuffing, Drawn Butter

One Pound Maine Lobster Tail**

\$87.00

Steamed, Drawn Butter

801 SOUFFLÉ 1

Grand Marnier or Chocolate

\$16.00

Served With Vanilla Crème Anglaise, Chocolate Sauce, and Mixed Berry Compote
