



APPETIZERS

YELLOWFIN TUNA CRUDO

calabrian chili, celery, bell pepper, citrus vinaigrette 20

HOT BANANA PEPPERS

ricotta stuffing, garlic, olive oil 16

CALAMARI

roasted red pepper tartar sauce 19

BEEF TARTARE

horseradish, black garlic, mustard seeds, parmesan reggiano 21

SWEET CORN FRITTERS

bacon, smoked cheddar, chipotle honey 18

RICOTTA TOAST

parma prosciutto, stone fruit mostarda, basil, aged balsamic 17

FAROE ISLAND SALMON POKE BOWL

rice noodles, cucumber, edamame, radish, peanuts, ponzu 21

BLISTERED SHISHITO PEPPERS

romesco, marcona almonds, pickled red onion 15

SALADS

800

local greens, parmesan reggiano, aged balsamic 12

CAESAR

lemon anchovy dressing 14

BRUSSELS SPROUT

bacon, green apple, sunflower seeds, gorgonzola, wholegrain mustard vinaigrette 15

HARVEST

kale, walnuts, roasted grapes, goat cheese, tarragon vinaigrette 15

SIDES

PARMESAN TRUFFLE FRIES 9

MAC AND CHEESE 13

add lobster 6

CHEF: MIKE SMALDONE

SOUS CHEF: SCOTT POPCZYNSKI

ENTREES

CHICKEN CUTLETS

milanese or downtown 32

BELL & EVANS BONE IN CHICKEN BREAST

root vegetable hash, applewood bacon, bbq jus 32

WAGYU BEEF BURGER

bibb lettuce, tomato, onion, american cheese, house pickles 25

AUSTRALIAN RACK OF LAMB

goat cheese mashed potato, eggplant caponata, castelvetrano olives 59

FAROE ISLAND SALMON

asparagus, farro, shaved fennel, citrus tomato butter 39

SEAFOOD FUSILLI

lobster, shrimp, clams, mussels, scallops, spicy tomato fennel broth 49

BUTTERNUT SQUASH RAVIOLI

roasted mushrooms, leeks, sage, grana padano 33

WOOD ROASTED

SEA SCALLOPS

cauliflower, capers, golden raisins, pine nut brown butter 48

BUTCHER BLOCK

All cuts are served with whipped potato & seasonal vegetable

USDA PRIME NY STRIP STEAK 14 oz. 69

FILET MIGNON 8 oz. 58

HANGER STEAK 10 oz. 44

BERKSHIRE PORK CHOP 14 oz. 39

SAUCES

house steak sauce 2
cherry pepper demi glace 2
horseradish aioli 2
gorgonzola butter 2

ADD

2 sea scallops 22
6 oz. lobster tail 32
2 jumbo shrimp 18

WOOD-FIRED NEAPOLITAN PIZZA

All pizzas are made with galbani mozzarella

JOEY

tomato sauce, fresh mozzarella, basil 23

MICHAEL

basil pesto, caramelized onion, mozzarella, arugula, reggiano, balsamic 22

NICKY

tomato sauce, mozzarella, margherita pepperoni 22

LOUIE

balsamic chicken, stuffed hot banana pepper, spinach, garlic oil 23

LYDIA

roasted garlic, steak, provolone, spicy giardiniera 24

FRANCESCA

lobster, asparagus, tomato, baby arugula, lemon, tarragon 31

Gluten free add 4.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies. We do have gluten free options, however we are not a flourless restaurant.

craft

COCKTAILS

800 COSMO — vodka, triple sec, fresh lime, cranberry	13
LEMON DROP — vodka, triple sec, sour, sugar rimmed glass	13
STRAWBERRY BASIL SMASH — vodka, st germaine, strawberry, basil, lime	13
SICILIAN MULE — vodka, blood orange liqueur, fresh lime, ginger	13
FRENCH PEAR MARTINI — grey goose la poire vodka, st germaine, baby pear	14
OLD FASHIONED — bourbon, angostura bitters, demerara sugar, orange twist	13
FRENCH 75 — gin, prosecco, fresh lemon, simple syrup, lemon zest	13
800 NEGRONI — gin, carpano antica, campari	14

WINES
by the glass

Sparkling

PROSECCO BRUT — Jeio Superiore, Italy	SPLIT 10
BRUT — Domaine Chandon, California	SPLIT 10

White

ROSE — Chateau Miraval, France	13 / 19.50
MOSCATO — Castello del Poggio, Italy	7.5 / 11.25
PINOT GRIGIO — Circa, Italy	9 / 13.5
RIESLING — Red Newt, Finger Lakes	9 / 13.5
SAUVIGNON BLANC — Kono, New Zealand	10.5 / 15.75
CHARDONNAY — A to Z, Oregon	10.5 / 15.75
GAVI DI GAVI — Broglia, La Meirana, Italy	10.5 / 15.75
CHARDONNAY — Eshcol, Napa, California	12.5 / 18.75
PINOT GRIGIO — Santa Margherita, Italy	14.5 / 21.75

Red

MALBEC — Alhambra, Argentina	9 / 13.5
CAB-MERLOT-SYRAH — Tamarack, "Firehouse Red", Washington	9.5 / 14.25
CABERNET SAUVIGNON — Hess, Maverick Ranches, Paso Robles	15 / 22.5
SANGIOVESE — Volpaia, "Chianti Classico", Tuscany	11.75 / 17.5
PINOT NOIR — Ramsay, North Coast California	12 / 18
CABERNET — Decoy Limited, Napa Valley, California	18 / 27

draft

BEER

PERONI — Lager, Nastro Azzuro, Italy	7.95
STELLA ARTOIS — Lager, Belgium	7.95
FAT TIRE — Amber Ale, New Belgium Brewing, Colorado	7.95
GREEN CITY — IPA, Other Half Brewing, Brooklyn, New York	9.95

bottled BEER

Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Labatt Blue NA, Michelob Ultra, Miller Lite, Molson Canadian	4.95
Blue Moon, Corona Extra, Corona Light, Heineken, Sam Adams Boston Lager	5.95
Boddington, Flying Bison, Rusty Chain, Guinness Stout, Southern Tier IPA, Ithaca Flower Power	6.95