

# FIRE LAKE

## TO SHARE OR NOT

<b>Hand-Cut Chips and Designer Dips</b>	7.00
<b>White Bean Hummus</b> <i>Fresh &amp; pickled veggie crudo, flat bread</i>	9.00
<b>Ciabatta Bruschetta</b> -Some assembly required <i>Three spreads</i>	9.00
<b>Dry Rub Wings</b> <i>Shaved fennel &amp; celery salad</i>	10.00
<b>"FireBrick" Beer Battered Rock Shrimp</b> <i>Sherry scallion sauce</i>	13.00
<b>Five Layer Spinach Fondue</b> <i>Asiago flat bread</i>	12.00
<b>Trio of Fries</b> <i>Hand cut fries, sweet potato &amp; beer batter zucchini, two sauces</i>	9.00
<b>Minnesota Poutine</b> <i>Sweet potato fries, chorizo cream gravy, cheese curds, herbs</i>	8.00

<b>Charcuterie Platter</b>	16.00
<i>La Quicera Prosciutto, house cured &amp; smoked: rope sausage, venison summer sausage, grilled jowl bacon, Duroc back bacon, quick pickles, grain mustard, tomato jam, bruschetta</i>	
<b>Cheese Board</b>	one 6.00 / three 15.00 / five 22.00
<i>Bent River Camembert, Saint Pete's Select Blue, Montchevre, Eichten's gouda, Sarvecchio Parmesan, Montamore, dried fruit, nuts, house jam, wild rice melba</i>	

## SIMMERED & TOSSED

<b>Minnesota Wild Rice Soup</b>	side 6.00 / meal 9.00
<i>Leek &amp; mushroom</i>	
<b>Tomato &amp; Fennel Bisque</b>	side 6.00 / meal 9.00
<b>Seasonal Soup</b>	side 6.00 / meal 9.00
<b>Black &amp; Blu Salad</b>	
<b>Flat Iron Steak or Rock Shrimp</b>	16.00
<i>AmuBlu cheese, cherry tomatoes, asparagus, fingerlings, peppery greens, red wine-herb vinaigrette</i>	
<b>Gathered Greens</b>	side 7.00 / meal 9.00
<i>Minnesota AmuBlu cheese, apple, cranberries, candied walnuts, sherry vinaigrette</i>	
<b>Spinach, Strawberry &amp; Brie Salad</b>	side 8.00 / meal 10.00
<i>Orange filets, red onion, hazelnuts, plum-poppy seed vinaigrette, baked brie</i>	
<b>Baby Kale &amp; Arugula Salad</b>	side 7.00 / meal 9.00
<i>9 minute egg, crisp pancetta, parmesan, rye crumble, green goddess, black pepper</i>	

### Add to any salad

<b>Rotisserie Chicken</b>	side 3.00 / meal 5.00
<b>Rock Shrimp</b>	side 4.00 / meal 6.00
<b>Salmon</b>	side 4.00 / meal 6.00
<b>Flat Iron</b>	7.00

## PAIRINGS

<b>Half Sandwich &amp; Soup Selection</b>	10.00
<b>Half Sandwich &amp; Side Salad</b>	9.00
<b>Side Salad &amp; Soup Selection</b>	9.00

## SMALL PLATES

<b>Bacon Wrapped Quail Legs</b>	12.00
<i>Duck sausage stuffed, lingonberry compote</i>	
<b>"JBLT" &amp; E</b>	10.00
<i>Smoked pork jowl bacon, frisee, tomato, duck egg</i>	
<b>Hogs in a Blanket</b>	9.00
<i>House made smoked rope sausage, Boxti potato cakes, crème fraiche, chives, mustard aioli, quick pickles</i>	
<b>B.B.Q Lamb Ribs</b>	12.00
<i>Cherry wood pit smoked, balsamic glaze</i>	
<b>Salmon Pastrami</b>	10.00
<i>Irish Boxti potato, crème fraiche, chives, caper-parsley salad</i>	
<b>Walleye Cakes</b>	9.00
<i>Lemon-tarragon remoulade</i>	
<b>Lamb Fritters</b>	10.00
<i>Smoked &amp; braised lamb shoulder, hunter crust, sherry scallion sauce, shaved fennel &amp; celery salad</i>	

## GRILL ~ MESQUITE

<b>Flat Iron Steak Frites</b>	18.00
<i>1881 certified Hereford beef, Northwoods grilling spice with hand-cut fries</i>	
<b>Hard Wood Grilled Salmon Filet</b>	16.00
<i>Fresh Atlantic salmon, white cheddar-herb mashed potatoes, tomato-basil relish</i>	
<b>Webster City Stripe Bass</b>	16.00
<i>Grilled vegetable ratatouille, purgatory red sauce</i>	
<b>Backyard Cheese Burger</b>	13.00
<i>Certified Hereford beef, white cheddar, lettuce, tomato, pickles, mustard-mayo</i>	
<b>High Plains Buffalo Burger</b>	14.00
<i>Caramelized onions, smokehouse bacon, AmaBlu cheese, tomato, lettuce, mustard-mayo</i>	
<b>Turkey Burger</b>	13.00
<i>Wisconsin brie, lingonberry compote, lettuce, caramelized onions, sherry scallion sauce</i>	

## STACKED & CRAFTED

<b>Orchard Chicken Wrap</b>	13.00
<i>Apples, celery, cranberries, grapes, walnuts, mesclun greens, brick oven lefsa</i>	
<b>Bloomington Club</b>	12.00
<i>Rotisserie chicken, bacon &amp; Minnesota back bacon, provolone, beef steak tomato, field greens</i>	
<b>Pulled Pork Dagwood</b>	13.00
<i>Braised Duroc pork, back bacon, pickled cabbage slaw, bacon marmalade, cranberry bread</i>	
<b>Corned Bison Reuben</b>	15.00
<i>Pickled cabbage, sherry-scallion sauce, Tilsit cheese, rye</i>	
<b>Warm Chicken Melt</b>	13.00
<i>Roast chicken, fontina, sherry scallion sauce, tomato, spinach, toasted molasses multi grain</i>	
<b>White Bean Vegetarian Melt</b>	12.00
<i>Cannellini bean spread, tomatoes, spinach, grilled onions, mushrooms, Fontina, molasses, multi grain</i>	

## PASTRIES & CREAM

<b>Pie Bites</b>	3.00	<b>Amish Malted Chocolate Peanut Butter Pie</b>	6.00
<i>Choice of dessert flavor, layered with sauce and cream</i>		<b>Apple Pecan Buckle</b>	6.00
<b>Bite Flight</b>	8.00	<i>Butter-Pecan ice cream</i>	
<i>Choice of three</i>		<b>Lemon Chantilly - Blueberry Pie</b>	6.00
<b>Ice Cream &amp; Cookies</b>	5.00	<i>Whipped cream, blueberry coulis</i>	
<b>Seasonal Dessert</b>	6.00	<b>Peach Rhubarb Cobbler</b>	7.00
<i>Our current inspiration</i>		<i>Strawberry buttermilk ice cream</i>	
		<b>Dark Chocolate Truffle Tart</b>	7.00
		<i>Hazelnut praline, salted caramel</i>	

## BEVERAGES

<b>Coca Cola Products</b>	2.95	<b>Lavazza fresh brewed coffee</b>	3.50
<b>Iced Tea, Odwalla Lemonade, Fruition cubes available upon request</b>	3.95	<b>Lavazza Espresso</b>	3.25
<b>Bottled 'minne-sodas'</b>	3.50	<b>Lavazza Cappuccino</b>	3.95
<b>Draft micro brew beers &amp; premium draft beers available - ask your server</b>		<b>Rishi Organic Tea</b>	3.50
		<i>Pick your flavor</i>	

## OVEN ~ WHITE OAK

<b>Simple Mozzarella Pizza</b>	11.00
<i>Marinated tomato, basil salad, garlic, E.V.O</i>	
<b>Rotisserie Chicken &amp; Goat Cheese Pizza</b>	12.00
<i>Green olives, peppadew, arugula</i>	
<b>House Made Chorizo &amp; Roasted Mushroom</b>	12.00
<i>Purgatory red sauce, caramelized onion, Asiago</i>	
<b>Turkey Pot Pie</b>	13.00
<i>Butter crust, natural stock, root vegetables, peas, pearl onions, sage &amp; thyme</i>	
<b>Asparagus &amp; Ricotta Frittata</b>	12.00
<i>Fresh basil, marinated tomato relish, salad</i>	
<b>Turkey Meatballs</b>	14.00
<i>White-cheddar herb mashed potatoes, swiss chard, purgatory red sauce, Asiago</i>	

## FLAVOR OF THE FLAME ~ HICKORY

<b>Rosemary Rotisserie Chicken</b>	13.00
<i>Minnesota raised chicken, white cheddar -herb mashed potatoes, natural jus</i>	
<b>Hunter Crusted Breast of Chicken</b>	14.00
<i>Grilled vegetable ratatouille, purgatory red sauce</i>	
<b>Honey Cured Duroc Pork Chop</b>	15.00
<i>Apple-Pecan pit smoked heirloom pork, sweet potato spaetzl, creamed swiss chard, bacon marmalade</i>	
<b>Knife &amp; Fork Prime Rib Sandwich</b>	15.00
<i>Roast mushrooms, tomato, caramelized onions, AmaBlu cheese, horseradish cream, cattleman's jus</i>	

## PLANCHA & SKILLET

<b>Heirloom Corn Crusted Walleye</b>	17.00
<i>Red lake nation Minnesota walleye, fries, lemon-tarragon remoulade</i>	
<b>Rock Shrimp Strigoloni</b>	Shrimp 15.00 / Veg 12.00
<i>Eggless pasta, tomatoes, spinach, black garlic, lemon-thyme butter</i>	
<b>Mushroom Gnudi</b>	Salmon 16.00 / Veg 13.00
<i>Mushrooms, oven dried tomato, asparagus, hazelnuts, white balsamic vinegar, mushroom stock</i>	
<b>Minnesota Walleye Burger</b>	14.00
<i>Homestead slaw, lemon-tarragon remoulade on egg bun</i>	
<b>Corned Buffalo Hash</b>	13.00
<i>Root vegetables, sunny duck egg, frisee salad</i>	

FIRE

LAKE