

## SOUPS AND SALADS

<b>CAESAR</b>	Baby romaine, herb croutons, pomodoraccio tomato, Parmesan dressing	<b>7</b>
<b>ICEBERG</b>	Butter and iceberg lettuce, bacon, avocado, kumato, gorgonzola dressing	<b>7</b>
<b>STEAKHOUSE</b>	Burgundy butter lettuce, spiced almonds, apples, chèvre, bacon champagne vinaigrette	<b>7</b>
<b>HEIRLOOM CAPRESE</b>	Heirloom tomatoes, fresh mozzarella, basil leaves, saba, avocado oil, smoked salt	<b>9</b>
<b>FRENCH ONION</b>	Caramelized onions, Swiss cheese, croutons	<b>7</b>
<b>CRAB CHOWDER</b>	Jumbo lump crab, potato, poblano pepper, peppered bacon, fresh corn	<b>8</b>
<b>TRADITIONAL MINNESOTA WILD RICE SOUP</b>		<b>7</b>

## APPETIZERS

<b>TENDERLOIN TIPS</b>	<b>12</b>	<b>SHRIMP COCKTAIL</b>	<b>12</b>
Vietnamese with Lemon Pepper or Cajun Style with Bearnaise		House cocktail sauce	
<b>BUTTERMILK CALAMARI</b>	<b>10</b>	<b>NUESKE'S BACON</b>	<b>10</b>
Parmesan, pepperoncini, lemon chive aioli		Thick cut bacon slow roasted with black pepper, whiskey, maple syrup	
<b>JUMBO LUMP CRAB CAKES</b>	<b>15</b>	<b>SASHIMI BOARD</b>	<b>21</b>
Avocado crème fraîche, jalapeño tomato jam		Yellowfin tuna, albacore tuna, salmon, unagi, spicy tuna, wakame salad, spicy mayo, soy sauce, avocado, pickled ginger, wasabi	
<b>BLUE POINT OYSTERS</b>	<b>18</b>		
Champagne mignonette, fresh horseradish, lemon			

## HOUSE FAVORITES

### CHICKEN PICCATA

Spinach salad, vanilla walnuts, champagne dressing, capers  
**25**

### MAPLE BRINE PORK CHOPS

Pear chutney and sweet potato with cinnamon butter  
**28**

### NEW ZEALAND RACK OF LAMB

Black truffle sauce, duck fat fried fingerling potatoes  
**32**  
*Pair with White & Red Wine Flight 12*

### BRAISED SHORT RIBS

Charbono reduction, buttermilk garlic mashed potatoes, crispy shallots  
**26**

### BISON BARBECUE RIBS

Balsamic blackberry barbecue sauce, truffled french fries  
**34**  
*Pair with Red Wine Flight 12*

## BRAVEHEART STEAKS

*Served with Lombardi butter and choice of one side*

<b>RIB EYE</b>	16 oz	<b>35</b>
	25 oz	<b>50</b>

### • PRIME STEAKS •

<b>NY STRIP</b>	14 oz	<b>42</b>
<b>T-BONE</b>	22 oz	<b>45</b>
<b>FILET MIGNON</b>	7 oz	<b>35</b>
	11 oz	<b>45</b>

<b>STEAK FOR TWO</b>	<b>80</b>
32 oz Prime top sirloin with choice of two sides, two salads and two desserts	

## LAND & SEA

*Choice of 16 oz Rib Eye or 7 oz Filet.  
Served with choice of Caesar, iceberg or soup and choice of side*

<b>7 OZ. LOBSTER</b>	<b>67</b>
<b>SHRIMP (4)</b>	<b>52</b>
<b>SCALLOPS (3)</b>	<b>55</b>

## ENHANCEMENTS

<b>SHRIMP BISQUE SAUCE</b>	<b>7</b>
<b>MELTED GORGONZOLA</b>	<b>2</b>
<b>CRAB OSCAR</b>	<b>8</b>
<b>BOURBON CREAM SAUCE</b>	<b>3</b>
<b>HORSERADISH BOURSIN CRUST</b>	<b>2</b>
<b>FOIE GRAS DEMI SAUCE</b>	<b>8</b>
<b>BÉARNAISE</b>	<b>2</b>
<b>CHARRED WHISKEY ONIONS</b>	<b>2</b>
<b>ADD LOBSTER TO MAC AND CHEESE</b>	<b>4</b>

## SEAFOOD

<b>ATLANTIC LOBSTER TAIL</b>	14 oz	<b>44</b>
Lemon butter sauce, au gratin potatoes		
<b>JUMBO SCALLOPS</b>		<b>32</b>
Parmesan gratin, asparagus		
<b>SHRIMP SCAMPI</b>		<b>25</b>
Garlic butter sauce, angel hair pasta, broccolini		
<b>SCOTTISH SALMON</b>		<b>26</b>
Honey fennel butter sauce, and brussel sprouts with Marcona almonds		
<b>SCALLOBASS</b>		<b>48</b>
Jumbo scallop wrapped in lobster and Chilean sea bass with broccolini and shrimp bisque sauce <i>Pair with White Wine Flight 12</i>		
<b>WALLEYE</b>		<b>28</b>
Beer battered with lemon chive aioli, creamed spinach		

## SIDE DISHES

*Each additional side 6*

### SWEET POTATO WITH HONEY CINNAMON BUTTER

### BROCCOLINI

### GRILLED ASPARAGUS

### BRUSSELS SPROUTS

### CREAMED SPINACH

### SAUTÉED MUSHROOMS

### BAKED POTATO

### AU GRATIN POTATOES

### BUTTERMILK GARLIC MASHED POTATOES

### MAC AND CHEESE

Split Entrée Charge 6.  
20% gratuity will be added to parties of six or more. Vegetarian dishes available upon request.  
Ask your server for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

*Naomi Tadevich-Saunders*  
NAOMI TADEVICH-SAUNDERS  
RESTAURANT MANAGER

*Erik Colgrove*  
ERIK COLGROVE  
RESTAURANT CHEF