

SOUPS AND SALADS

CAESAR	Baby romaine, cage-free eggs, herb croutons, Parmesan dressing	8
ICEBERG <i>GF, V</i>	Heirloom tomatoes and carrots, radish sprouts and choice of dressing	5
STEAKHOUSE <i>GF</i>	Spinach, baby greens, smoky pine nuts, apples, chèvre and bacon champagne vinaigrette	7
AVOCADO CAPRESE <i>GF, V</i>	Heirloom tomatoes, fresh mozzarella, red onions, basil, saba and extra virgin olive oil	9
FRENCH ONION SOUP	A Steakhouse classic. Caramelized onions, cognac beef broth, baby Swiss and Parmesan cheese, croutons	8
CRAB CHOWDER	Jumbo lump crab, potatoes, poblano peppers, Nueske's bacon, fresh corn	9
WILD RICE SOUP	A Minnesota and Mystic Lake house favorite	7

APPETIZERS

TENDERLOIN TIPS Vietnamese with lemon pepper or Cajun style with béarnaise	12	NUESKE'S BACON <i>GF</i> Thick cut bacon slow roasted with black pepper, whiskey, maple syrup	12
BUTTERMILK CALAMARI Parmesan, pepperoncini, lemon chive aioli	14	DUCK CONFIT BRUSCHETTA Garlic toast points, chèvre, egg, tomato tartare and red wine gastrique	15
JUMBO LUMP CRAB CAKES Sriracha aioli, tomato and bacon jam	15	SHRIMP & CRAB CEVICHE Microgreens, avocado, jalapeño, heirloom tomato, mango rum jam	17
BLUE POINT OYSTERS Choice of chargrilled with garlic butter or traditional with champagne mignonette	20	LAND & SEA BOARD <i>GF</i> Nueske's bacon, tenderloin Cajun tips, cocktail shrimp	29
SHRIMP COCKTAIL <i>GF</i> House cocktail sauce	15		

HOUSE FAVORITES

CHICKEN PICCATA Spinach-herb fingerling potato salad with warm bacon dressing 26	BRAISED SHORT RIBS Boursin mashed potatoes, heirloom carrots and pan jus 30	SMOKED BISON RIBS <i>GF</i> Triple berry barbecue sauce and sweet potatoes with cinnamon butter 36
MAPLE BRINE PORK CHOPS <i>GF</i> Pear chutney and grilled zucchini 27	NEW ZEALAND RACK OF LAMB Truffle lamb reduction, duck fat fingerling potatoes 30 <i>Pair with white and red wine flight 12</i>	VEGETABLE MEDLEY <i>GF, VG</i> Portabella, cauliflower rice, heirloom carrots, watermelon radishes, asparagus, red onions, microgreens, roasted red pepper sauce, garlic purée 24

PRIME GRADE STEAKS

Served with Lombardi butter, iceberg salad and choice of one side

DRY-AGED BONE-IN RIB EYE <i>GF</i>	24 oz	68
T-BONE <i>GF</i>	22 oz	52
NEW YORK STRIP <i>GF</i>	14 oz	44
RIB EYE <i>GF</i>	18 oz	46
TOP SIRLOIN <i>GF</i>	16 oz	38
FILET MIGNON <i>GF</i>	7 oz	38
	11 oz	52

SIDE DISHES

Each additional side 5

DUCK FAT FINGERLING POTATOES <i>GF</i>
ASPARAGUS WITH LEMON GARLIC OIL <i>GF, VG</i>
BRUSSELS SPROUTS WITH HONEY SHERRY SAUCE <i>GF, V</i>
CREAMED SPINACH WITH BOURSIN CHEESE <i>V</i>
SAUTÉED MUSHROOMS WITH MADEIRA CREAM <i>GF, V</i>
BAKED POTATO <i>GF</i>
BOURSIN MASHED POTATOES <i>GF, V</i>
SWEET POTATO WITH HONEY CINNAMON BUTTER <i>GF, V</i>
MAC AND CHEESE <i>V</i>
GRILLED ZUCCHINI <i>GF, VG</i>
SCALLOPED POTATOES <i>V</i>
GREEN BEANS <i>GF, VG</i>

GF Gluten Free

V Vegetarian

VG Vegan

For additional vegan salad options, please ask your server.

Naomi Tadevich-Saunders

NAOMI TADEVICH-SAUNDERS • RESTAURANT MANAGER

SEAFOOD

ATLANTIC LOBSTER TAIL 14 oz	42
<i>Lemon butter sauce, creamed spinach</i>	
PARMESAN SCALLOPS	33
<i>Parmesan butter sauce, microgreens and asparagus</i>	
SHRIMP SCAMPI	24
<i>Garlic butter sauce, angel hair pasta, green beans</i>	
SCOTTISH SALMON <i>GF</i>	25
<i>Honey cumin sauce, Brussels sprouts with Marcona almonds</i>	
RED LAKE WALLEYE	27
<i>Broiled with candied cranberries and citrus butter sauce or beer battered with lemon chive aioli and scalloped potatoes</i>	

ENHANCEMENTS

Add to any entrée

LOBSTER <i>GF</i>	9 oz	32
SHRIMP SCAMPI <i>GF</i> (4)		14
PARMESAN SCALLOPS (3)		16
CRAB OSCAR <i>GF</i>		8
LOBSTER - (ADD TO MAC AND CHEESE)		8
HORSERADISH BOURSIN CRUST <i>V</i>		2
BÉARNAISE <i>GF, V</i>		2
LOBSTER VODKA CHORON <i>GF</i>		12
SCAMPI CRAB CRUST		15
CARAMELIZED WHISKEY ONIONS <i>GF, V</i>		3

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.

Erik Colgrove

ERIK COLGROVE • RESTAURANT CHEF