

Burgers All burgers include choice of fries, Pancho kettle chips, or mixed greens. Substitute sweet potato fries or tater tots for \$1.50 more. See Burger Add-Ons below for more options.

MN icon: Juicy Lucifer* Minneapolis is known as the birthplace of melted cheese-in-the-middle burgers...ours has a big patty of Black Angus ground beef smothering a molten hot center of cheese. Includes a side of spicy red pepper jelly. \$14.95

WARNING: Hot molten cheese...watch your first bite! Add half salad: House \$4.50 Caesar \$5

Our HellBurger* –hotter ‘n hell– is made of Black Angus beef mixed with jalapeños and other incendiary ingredients, then topped with melted pepper jack cheese. You’ll notice a gradual buildup of heat to 3 or 3.5 on a Thai “1 to 5” scale. If this doesn’t scare you, set your tastebuds on fire by adding habaneros, ghost pepper cheese, or more jalapeños from the add-on list below. \$14.95 *WARNING: no givebacks, whining, or refunds! Add half salad: House \$4.50; Caesar \$5*

Classic Black Angus Beef Burger* Served on a grilled bun with a side of special sauce. If you’re a “classic burger only” fan, fine. But for fun, many of our guests turn it into their dream burger with some of the add-ons listed below. \$12.95 *Add half salad: House \$4.50; Caesar \$5*

The Impossible Burger* is a revolutionary all-natural burger that tastes, cooks, and smells like meat, but is made *entirely* from plants. Reading about the Impossible Burger below is one thing, but biting into one is an experience even meat lovers won’t forget. Served with chipotle-mayo sauce on a toasted bun. \$14.95 *(Limited daily quantities. Note: our sole griddle is also used for non-vegan cooking.)*

BURGER ADD-ONS: Here’s where the fun starts...customize your burger with the following options (HINT: The top two favorite add-on combos are Peanut Butter/Bacon and Sunny-Side Egg/Bacon.)

- Lettuce, tomato or onion (no add'l charge)
- Bacon \$3 (two slices)
- Sunny-side egg \$2
- Sautéed onions \$1
- Sautéed portobellos \$2
- Jalapeños or habaneros \$1
- Housemade peanut butter \$1
- Guacamole \$2
- Avocado \$2
- Vermont white cheddar, fontina, American, ghost pepper, Swiss, pepper jack, or blue cheese \$2

IMPOSSIBLE™ We are immensely proud to be the first Minnesota restaurant to feature the Impossible Burger, a delicious burger made entirely from plants for people who love meat.

High on taste and low on impact, every time you choose an Impossible Burger over a regular one, you spare 75 square feet of wildlife land, 18 driving miles of greenhouse gasses, and water for a ten minute shower.

But the sizzle, the smell, and the bite are what makes the Impossible Burger unique. This insanely good burger is made from simple, all-natural ingredients such as wheat, coconut oil, and potatoes. What makes it unlike all others is an ingredient called heme, a building block of everything on Earth from plants to meat. Consider it the “magic ingredient” that makes the Impossible Burger a carnivore’s dream. *You’ve never tasted plants like this.*

\$14.95 (includes choice of fries, Pancho kettle chips, or mixed greens. *Add 1/2 salad: House \$4.50; Caesar \$5*)

Steaks. Chicken. Ribs. Chops.

Filet Mignon Tenderloin* Seared on all sides until caramelized, this gorgeous 7 oz. center cut of beef has a buttery tenderness that earned its splurge-worthy reputation. Includes our vegetable and starch of the day. \$31.95

Add sautéed crimini mushrooms & leeks \$3; blue cheese butter \$2; Half salad: House \$4.50; Caesar \$5

St. Louis-Style BBQ Ribs* (“National Ribfest” First Place Award)

Our mouth-watering pork ribs are coated with sweet & spicy rib rub, slowly cooked until tender, then grilled and mopped with our spicy housemade BBQ sauce...damn, these have a good kick! Served with choice of fries, Pancho kettle chips, or coleslaw. Half-rack \$19.95 Full-rack \$29.95 *Substitute sweet potato fries or tater tots \$1.50; Add half salad: House \$4.50; Caesar \$5*

Slow-Roasted Prime Rib* Hand-cut, slow-roasted USDA Prime beef, served with au jus and housemade horseradish cream sauce. Includes our vegetable and starch of the day. 8 oz. \$22.95; 12 oz. \$31.95 *Add sautéed crimini mushrooms & leeks \$3*

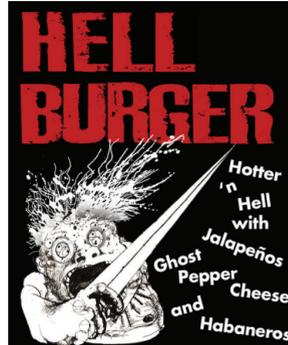
Add blue cheese butter \$2; Add half salad: House \$4.50; Caesar \$5

Herb-Roasted Chicken* Free-range chicken covered with a dry herb rub for flavor and oven roasted at high temperature to yield a crisp skin and delectable, moist meat. Served with our vegetable and starch of the day. \$18.95

Add sautéed crimini mushrooms & leeks \$3; Add half salad: House \$4.50; Caesar \$5

Pineapple Jamaican Jerk Pork Chop* Our 8-oz bone-in pork chop is marinated in pineapple and apple cider, then rubbed in a spicy housemade jerk seasoning before grilling. Served with a salsa made of leeks, red peppers, yellow peppers, and lime zest. Includes our vegetable and starch of the day. \$22.95 *Add half salad: House \$4.50; Caesar \$5*

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Rugrats Menu For kids under 8 years old

Strawberries** \$3.95

Bacon* \$1.50/slice

Egg & Toast* \$3.95

Minnie-sota Hotcake*

One rockin’ plate-sized cornmeal pancake with fresh berries \$4.95

Lemon-Ricotta Hotcake* \$5.95

Mac & Cheese* \$4.45

Hamburger* \$5.95

Cheeseburger* \$6.95

Impossible Burger* \$6.95

(See Burger page for description.)

Impossible Cheeseburger* \$7.95

Grilled Cheese* \$4.65

The following burgers and sandwiches also include choice of French fries or Pancho kettle chips. Substitute sweet potato fries or tater tots for 75¢ more:



Beverages

COFFEE + TEA

Hell’s Kitchen features organic, fair trade, locally-roasted Peace Coffee

Coffee \$3.95

Bottomless cup while you dine; Additional coffee “to go” \$1.25

Latte \$4.25

Organic vanilla flavor shot 50¢

Cappuccino \$4.25

Organic vanilla flavor shot 50¢

Espresso \$3.35/shot

Hot Cocoa \$3.75

includes whipped cream

Herbal Tea Bags \$2.50

Chamomile, Lemon Ginger, Peppermint, Premium Black, or Herbal Green

Iced Tea \$3

CRAFT SODAS

We’re excited to offer locally-produced, small batch craft sodas, indicated below with a gold asterisk*

Cola* \$3

Dr. Better* \$3

Alpine Mist* \$3

Lemon Lime* \$3

Diet Coke \$3

Reed’s Ginger Beer \$3.50

Virgil’s Root Beer \$3.50

Red Bull \$3.50

OTHER BEVERAGES

Lemonade \$3

Includes one refill

Apple Juice \$3.75

Orange Juice \$3.95

Grapefruit Juice \$3.95

V8 Juice \$2.75

Milk Whole \$2.25

Milk Skim \$2.25

Chocolate Milk \$2.75

Pellegrino Water \$3.50

Propaganda

Hell’s Kitchen founders Mitch Omer and Steve Meyer have been renegade chefs far longer than their patient wives (aka their behind-the-scenes business partners) want to admit. Rather than being “celebrity chefs” with TV shows and road tours, these warhorses sold almost everything they owned to open their own place and just serve damn good food: unique but not fancy, interesting but not fussy.

But why the name? To say it’s hotter than Hell in the kitchen is an understatement. Up at 4am, our cooks labor over simmering pots, fire-breathing roasters, and scorching ovens...and they have the burns to prove it. Any chef can tell you they also juggle a thousand other details while the food comes to life: phones ringing, servers hollering for their orders, vendors ringing the back doorbell with ingredients that need to instantly be inventoried and refrigerated, not to forget putting out fires of all kinds while customers clamor for food.

So, Hell’s Kitchen is named a bit after the neighborhood in NYC, but mostly for what it feels like behind the scenes while you enjoy your meal. We opened years before Gordon Ramsay’s TV show came along, and when we celebrated our 10th Anniversary in 2012, Chef Ramsay actually sent us a cheeky apology for taking our name in vain!

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Our one-of-a-kind, locally-owned independent restaurant is fiercely committed to quality food, respect for our hard-working staff, and knock-your-socks-off service to our loyal customers from near and far.

Like us? Tell others.

Did we skip a beat?

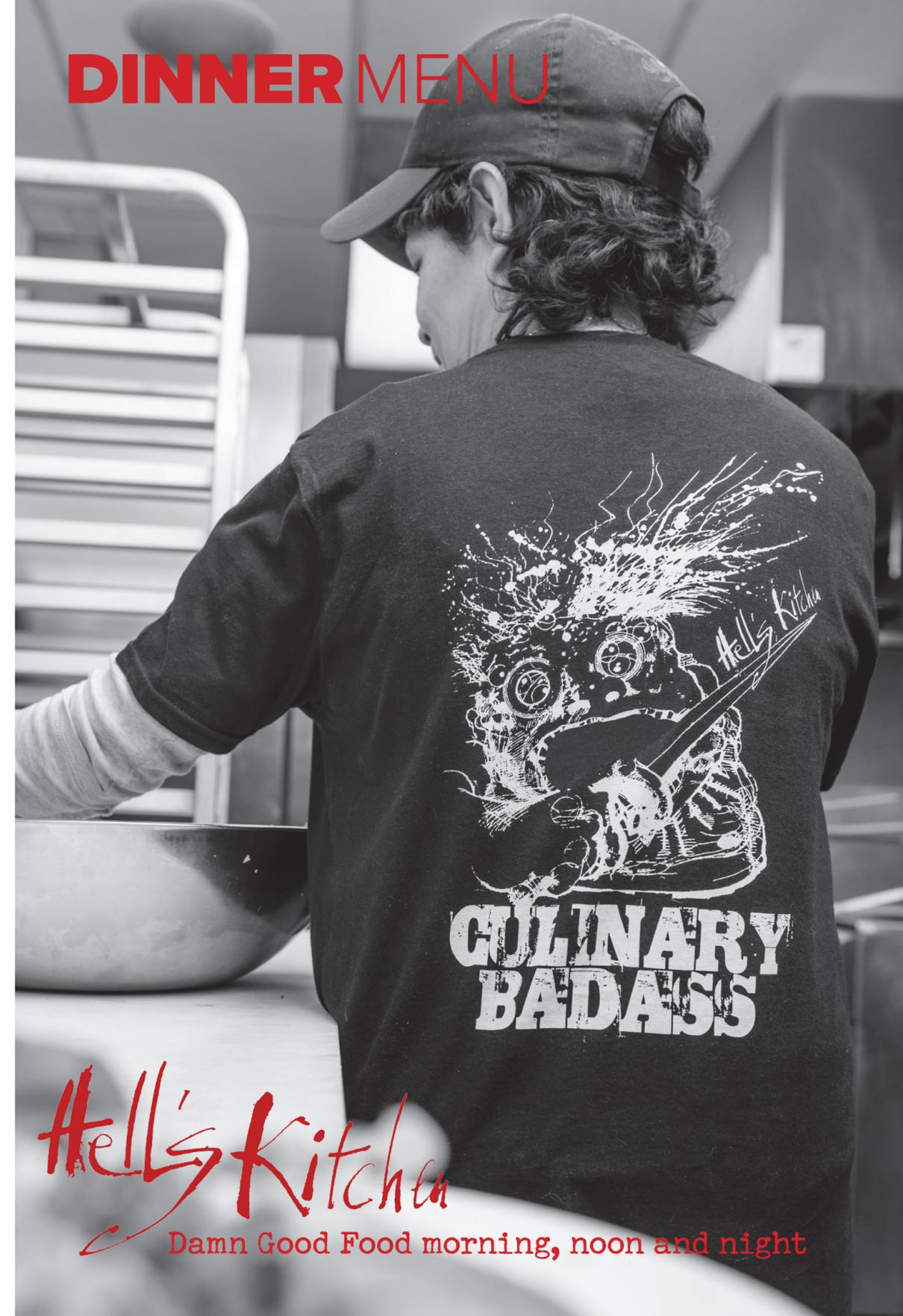
Tell US so we can improve!

Manager@HellsKitchenInc.com

Mitch Omer and Steve Meyer



DINNER MENU



Hell's Kitchen
Damn Good Food morning, noon and night

Appetizers

MN icon: State Fair Cheese Curds* in a light beer batter, served with our housemade sweet and spicy red pepper jelly on the side. \$9.95

Caramel-Pecan Roll* A warm, 1/2 pound melt-in-your-mouth caramel/cinnamon roll topped with roasted, salted pecans and a rich, housemade caramel sauce. \$7.95

Tater Tots**

Classic tots: salty, crispy/crunchy outside, soft and tender inside. \$6.50

Buffalo tots: served with side of buffalo sauce and blue cheese dressing. \$6.95

Parmesan tots: tossed with fresh garlic & parmesan; served with side of truffle aioli. \$6.95
Add chipotle mayo, red pepper jelly, or white truffle aioli for \$1 (have fun trying all 3 for \$2.50)

BBQ Chicken Nachos** Tender chicken, melted cheese, pickles, housemade BBQ sauce, and coleslaw on freshly-made corn tortilla chips. WAAAY good. \$13.95 (Available without meat)

Deviled Eggs* Garnished with candied bacon and paprika. \$6

Sweet Potato Fries* \$6.50

Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)

French Fries** \$5.50 Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)

Chicken Wings Choose Buffalo, Jamaican jerk, or Pancho's Dry Rub wings, served with celery sticks and choice of Blue Cheese or Ranch dressing. \$12.95

Walleye Bites* Parmesan-crusting cold water walleye bites with housemade lemon-scallion tartar sauce. \$11.95

MN icon: Toasted Sausage Bread Yes the name IS strange, but trust us on this delicious dense bread made with sausage, walnuts, black currants, spices, and black coffee. \$8.95
Go on, be brave...those who do usually grab entire loaves to take back home as gifts.

Breakfast All Day

MN icon: Lemon-Ricotta Hotcakes* These are the hotcakes that put us on the map well over a decade ago. Three melt-in-your-mouth hotcakes made with freshly grated lemon zest and whole milk ricotta cheese. Served with fresh berries & pure maple syrup...but try your first bite without the syrup! \$14.95

Corned Beef Hash & Eggs* Hand-pulled corned beef brisket, sautéed fingerling potatoes, sweet onions, crisp celery, two eggs, and a side of sourdough or multi-grain toast. \$14.95

Nearly-Classic Egg Benedict** Sweet cream hollandaise, a slab of slow-roasted pit ham, and two poached eggs on an English muffin. Includes a side of hashbrowns. \$12.95

MN icon: Mahnomon Wild Rice Porridge**

Native-harvested, hand-parched wild rice simmered with heavy cream, roasted hazelnuts, dried blueberries, sweetened cranberries, and pure maple syrup. Cup \$6.75 Bowl \$8.95
Add a shot of Irish Creme to pour over your porridge for \$3 more.

Adapted from 1800's trapper journals, Mahnomon (mah-NO-men) porridge is one of our most talked-about menu items. But in our early days, nobody dared to try it, so we had to literally give it away in order to get folks to give it a go. Like it? Take home a Porridge Kit with everything but the cream to make four bowls at home.

Classic All-American Breakfast**

Two eggs with hashbrowns and a side of sourdough or multi-grain toast, plus your choice of maple-glazed bison sausage, two slices of bacon, a slab of slow-roasted pit ham, a half avocado, or two portobello mushroom caps. \$14.95

Our #1 customer favorite 11 years in a row:

Huevos Rancheros** A crisp flour tortilla layered with buttery hashbrowns, spicy black beans, soft-scrambled eggs and a 3-cheese topping baked to a golden brown. Topped with hand-chopped salsa and a dollop of sour cream. \$14.95
Add guacamole \$2; avocado \$2; bacon \$3; bison sausage \$3.25

True Story:

Way back in 2006, when co-owners Steve Meyer and Mitch Omer were yakking about recipes, Steve suggested an idea for a fun take on Huevos Rancheros. Once he listed all the ingredients, including hand-chopped salsa that's e-x-t-r-e-m-e-l-y labor intensive, a wide-eyed Mitch looked at Steve and said, "are you fKing crazy? Nobody wants Huevos like THIS."

Eleven years later, Steve's Huevos Rancheros—nicknamed "Huevos Rancheros of the Gods" by Gourmet Magazine—remain the #1 customer favorite. Here's a pic of Steve proudly showing them off soon after Mitch ate his words.

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State Fair Cheese Curds



Caramel Pecan Roll



Parmesan Tater Tots with White Truffle Aioli



Lemon-Ricotta Hotcakes



New! Irish Creme Porridge



Sandwiches

All sandwiches include choice of fries, Pancho kettle chips, or mixed greens. Substitute sweet potato fries or tater tots for \$1.50 more.

MN icon: Ham & Pear Crisp Sandwich Featured in Roadfood's "50 Best Sandwiches in America." Shaved, slow-roasted smoked pit ham, poached pears, and melted Swiss and Fontina cheese on spicy-sweet, buttered and grilled sourdough bread. \$15.95 Add half salad: House \$4.50; Caesar \$5

Reuben* Hot, shaved corned beef piled on grilled, thick-sliced rye bread with sauerkraut and Swiss cheese. Slathered with housemade Thousand Island dressing. \$14.95
Add half salad: House \$4.50; Caesar \$5

Grilled Cheese* Total decadence: sourdough bread is coated with grated parmesan cheese, then grilled with layers of Swiss, Vermont white cheddar, and fontina cheeses. \$12.95
Add bacon \$3; tomatoes \$1.25; guacamole or avocado \$2; Add half salad: House \$4.50; Caesar \$5

French Dip* This isn't a standard deli-sliced French dip sandwich. At Hell's Kitchen, we slow-roast a prime rib for hours until it's so tender, it falls apart with a fork. We'll serve yours piled with mounds of thin slices on a grilled ciabatta bun with plenty of roasted garlic au jus for dipping. \$16.95 Add housemade horseradish cream sauce \$0.50
Add a slab of melted Vermont white cheddar, Swiss, fontina, pepper jack, blue, or American cheese \$2; Sautéed crimini mushrooms \$1; Sautéed onions \$1; Add half salad: House \$4.50; Caesar \$5

The Ultimate BLT* Four slices of bacon, lettuce, and slabs of tomatoes on toasted sourdough bread with mayonnaise. \$14.95 Add a slab of melted Vermont white cheddar, Swiss, fontina, pepper jack, blue, or American cheese \$2; guacamole or avocado \$2; two sunny-side eggs \$3; Add half salad: House \$4.50; Caesar \$5

Chicken Breast Sandwich* Boneless grilled chicken breast with chipotle mayo. \$12.95
Add a slab of melted Vermont white cheddar, Swiss, fontina, pepper jack, blue or American cheese \$2; bacon \$3; guacamole or avocado \$2; sautéed portobello mushrooms \$2; sautéed onions \$1; add half salad: House \$4.50; Caesar \$5

Walleye

Yes, walleye—known as the "Holy Grail" of fish—is a splurge at restaurants, but our state fish is also one of the most sought after and prized freshwater fish because of its taste and texture.

Walleye BLT Toasted sourdough bread with housemade lemon-scallion tartar sauce, two slices of bacon, lettuce, tomatoes, and a parmesan-crusting, cold water walleye fillet. Includes choice of fries, Pancho kettle chips, or mixed greens. \$17.95 Substitute sweet potato fries or tater tots for \$1.50 more. Add guacamole or avocado \$2; Add half salad: House \$4.50; Caesar \$5

Walleye Fish & Chips Parmesan-coated cold-water walleye fillets with housemade lemon-scallion tartar sauce. Includes choice of french fries, kettle chips, or mixed greens. \$21.95
Substitute sweet potato fries or tater tots for \$1.50 more. Add 1/2 salad: House \$4.50; Caesar \$5

Walleye Tacos* Three tacos with Cajun-seasoned walleye, housemade salsa, soft flour tortillas, and a side of black beans. The Cajun seasoning really does have a kick, so if you're not into "spicy," just ask us to leave the heat off. \$15.95

Pan-Fried Walleye Pan-frying is one of the most delicious ways to cook this non-fatty fish. A light flour coating protects the flesh from direct heat, helps keep the tender walleye moist, and also provides a crispy crust. Served with fresh lemon, housemade lemon-scallion tartar sauce, plus seasonal vegetable and starch of the day. \$22.95 Add half salad: House \$4.50; Caesar \$5

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We're thrilled you're here for dinner; we really are. But did you know our BREAKFAST and weekend BRUNCH menus are what put us on the map?

So come back tomorrow, check out our morning offerings, and while you're here, give our "one batch at a time" Peanut Butter a try. To make a reservation, visit our Host Stand, call 612-332-4700, or hop online to www.HellsKitchenInc.com.



Benjamin Percy
@Benjamin_Percy

Follow

This is the greatest peanut butter in world history. I would happily gobble a vat of it a day.
@HellsKitchenMN



Ham & Pear Crisp Sandwich



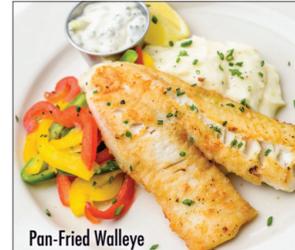
French Dip



Walleye BLT



Walleye Tacos



Pan-Fried Walleye

When you order any entree that includes toast, we'll bring a caddy of Orange Marmalade, Blackberry-Ginger Jam, and Peanut Butter at no extra charge. We also sell jars of our Peanut Butter at our Host Stand, including a Traveler 3-pack that sails through airport security.

Pasta

Pesto Fusilli Pasta* Basil pesto, arugula, and pine nuts tossed with corkscrew Fusilli pasta and shaved parmesan. \$13.95 Add half salad: House \$4.50; Caesar \$5
Add vegetables \$1.50; Italian sausage \$3; bacon \$3; grilled chicken \$4; sautéed shrimp \$5

Linguine Scampi* Our chef's special deglazing liquid adds another layer of depth to this classic combination of spinach and cherry tomatoes tossed with linguine, and topped with grilled asparagus. \$15.95
Add grilled chicken \$4; sautéed shrimp \$5; Add half salad: House \$4.50; Caesar \$5

Mac & Cheese* Cavatappi noodles with our special blend of cheeses including just a hint of pepper jack. \$12.95 Add half salad: House \$4.50; Caesar \$5
Add vegetables \$1.50; Italian sausage \$3; bacon \$3; grilled chicken \$4; sautéed shrimp \$5

Salads

POWER SALADS

We are so excited to offer these Power Salads, packed with high-energy ingredients that aren't just tasty, but hearty enough to keep you full and satisfied.

Original Crack Power Salad** Quinoa, millet, black beans, corn, spinach, almonds, avocado, and Native-harvested, hand-parched wild rice combine into a powerhouse of essential nutrients dressed in lemon-thyme pomegranate dressing. \$12.95
Add grilled chicken \$4; sautéed shrimp \$5

Kaleidoscope Peanut Kale Power Salad** Shredded kale, garbanzo beans, carrots, broccoli, red bell peppers, crushed peanuts, red cabbage, and peanut Dijon vinaigrette dressing. \$12.95 Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

CLASSIC SALADS

Sometimes you can't improve on a classic...these time-honored salads feature your choice of the following housemade dressings: Ranch, Thousand Island, Blue Cheese, Balsamic-Basil Vinaigrette, Lemon-Thyme Pomegranate, or our newest, Peanut Vinaigrette.

Cobb Salad* Romaine hearts, grilled chicken breast, crispy bacon, hard-boiled egg, fresh avocado, grape tomatoes, scallions, and crumbled blue cheese. \$14.95

House Salad** Mixed greens, julienned carrots, poached pears, grape tomatoes, and housemade croutons. \$7.95 Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

Caesar Salad* Tender inner leaves of romaine hearts, tossed with our anchovy-redolent Caesar dressing, shaved parmesan cheese, grape tomatoes, and housemade croutons. \$8.95
Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

Soup and Combos

Soup In addition to our classic Tomato Basil Soup, our chefs love to flex their creativity, so ask what they've got simmering on the stove for their "soup of the day." Cup \$4.95 Bowl \$5.95

Half Salad + Sandwich 1/2 salad (choose Caesar or House) plus 1/2 sandwich (choose Ham & Pear Crisp, Grilled Cheese, or Ultimate BLT). \$12.95
Sorry, Cobb Salad not available in half size. Salad dressings: Ranch, Thousand Island, Blue Cheese, Balsamic-Basil Vinaigrette, Lemon-Thyme Pomegranate, or our newest, Peanut Vinaigrette.

Half Soup + Sandwich Cup of soup (choose Soup of the Day or Tomato Basil) plus 1/2 sandwich (choose Ham & Pear Crisp, Ultimate BLT, or Grilled Cheese). \$12.95

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JACKED UP Bloody Mary Bar & Champagne Mimosa Bar

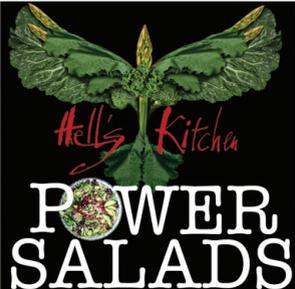
When Hell freezes over, pray it's this cool.

During brunch on weekends, buy a ticket to take a trip down our icicle hallway with a massive 35-ft. selection of gourmet rim salts, specialty olives, cheeses, bacon, peppers, dozens of other garnishes, and 242 types of hot sauce.

Or make a magnificent **Mimosa** with five different juice options, fresh fruit, dried fruit, a whirlwind of colorful candies, and over a dozen housemade flavor syrups.

Bloody Mary/Mimosa Bar open Saturdays and Sundays 9am-2pm

For brunch reservations, visit our Host Stand or hop online to www.HellsKitchenInc.com



Original Crack Power Salad



Kaleidoscope Peanut Kale Power Salad



Chef Chapo