

MYSTIC  
**STEAKHOUSE**<sup>®</sup>  
 STEAKS – CHOPS – SEAFOOD

**SOUPS AND SALADS**

<b>CAESAR</b>	Baby romaine, herb croutons, white anchovies, shaved Parmesan	<b>7</b>
<b>ICEBERG WEDGE</b>	Peppered bacon, avocado, Kumato tomato, Gorgonzola dressing	<b>7</b>
<b>STEAKHOUSE</b>	Burgundy butter lettuce, spiced almonds, apples, chèvre, bacon champagne vinaigrette	<b>7</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> Blackened seasoning, béarnaise	<b>12</b>	<b>SHRIMP COCKTAIL</b> House cocktail sauce	<b>12</b>
<b>CALAMARI</b> Parmesan, pepperoncini, lemon chive aioli	<b>10</b>	<b>NUESKE'S BACON</b> Thick cut bacon slow roasted with black pepper, whiskey and maple syrup	<b>10</b>
<b>CRAB CAKES</b> Whole grain mustard aioli, roasted pepper bacon jam	<b>14</b>	<b>LOBSTER CAKES</b> Chipotle aioli, citrus butter sauce	<b>18</b>
<b>BLUE POINT OYSTERS</b> Champagne mignonette, fresh horseradish, lemon	<b>18</b>	<b>CHARCUTERIE BOARD</b> Bison and venison sausage, country pâté, local cheese, pickles, olives, blackberry, icebox cracker, truffle lavosh	<b>28</b>

**HOUSE FAVORITES**

<b>SMOKED DUCK BREAST</b> Balsamic blackberry sauce, garlic green beans <b>28</b>	<b>DOUBLE BONE IN PORK CHOP</b> Maple brined, pear chutney and au gratin potatoes <b>27</b>	<b>BRAISED SHORT RIBS</b> Beef gravy, buttermilk garlic mashed potatoes, crispy shallots <b>28</b>
<b>ORGANIC HERB CHICKEN</b> Roasted tomato ragout, vegetable jus, grilled asparagus <b>22</b>	<b>NEW ZEALAND RACK OF LAMB</b> Black truffle sauce, creamed spinach <b>32</b>	

**BRAVEHEART STEAKS**

Served with Lombardi butter and choice of one side

<b>NY STRIP</b>	14 oz	<b>35</b>
<b>RIB EYE</b>	16 oz	<b>35</b>

• **PRIME STEAKS** •

<b>T-BONE</b>	18 oz	<b>38</b>
<b>BONE-IN NY STRIP</b>	18 oz	<b>42</b>
<b>FILET MIGNON</b>	7 oz	<b>35</b>
	11 oz	<b>45</b>

**LAND & SEA**

Choose from

<b>RIB EYE OR FILET MIGNON</b>	7 oz	<b>35</b>
add		
<b>LOBSTER TAIL</b>		<b>27</b>
<b>SHRIMP SCAMPI</b>		<b>12</b>
<b>JUMBO SCALLOPS</b>		<b>15</b>

**ENHANCEMENTS**

<b>LOBSTER TAIL</b>	<b>30</b>
<b>SHRIMP SCAMPI</b>	<b>10</b>
<b>CRAB OSCAR</b>	<b>8</b>
<b>WILD MUSHROOMS</b>	<b>7</b>
<b>WHISKEY PEPPERCORN SAUCE</b>	<b>3</b>
<b>HORSERADISH-GORGONZOLA CRUST</b>	<b>3</b>
<b>BÉARNAISE</b>	<b>3</b>

**FRESH SEAFOOD**

Served with choice of one side and choice of sauce:  
 Cajun rémoulade, cocktail, mustard aioli or honey orange butter sauce

<b>ATLANTIC LOBSTER TAIL</b>	8 oz	<b>34</b>
	14 oz	<b>44</b>
<b>JUMBO SCALLOPS</b>		<b>30</b>
<b>SHRIMP SCAMPI</b>		<b>25</b>
<b>SCOTTISH SALMON</b>		<b>25</b>
<b>RED GROUPER</b>		<b>34</b>
<b>SHORE LUNCH WALLEYE</b>		<b>28</b>

**SIDES**

<b>BAKED SWEET POTATO WITH CINNAMON HONEY BUTTER</b>	<b>6</b>
<b>GREEN BEANS</b>	<b>6</b>
<b>GRILLED ASPARAGUS</b>	<b>6</b>
<b>BRUSSELS SPROUTS</b>	<b>6</b>
<b>CREAMED SPINACH</b>	<b>6</b>
<b>SAUTÉED MUSHROOMS</b>	<b>6</b>
<b>BAKED POTATO</b>	<b>6</b>
<b>AU GRATIN POTATOES</b>	<b>6</b>
<b>BUTTERMILK GARLIC MASHED POTATOES</b>	<b>6</b>
<b>MAC AND CHEESE</b>	<b>6</b>
add lobster	<b>4</b>

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.

*Naomi Tadevich-Saunders*

NAOMI TADEVICH-SAUNDERS  
 RESTAURANT MANAGER

*Erik Colgrove*

ERIK COLGROVE  
 RESTAURANT CHEF