

SOUPS AND SALADS

CAESAR	Baby romaine, herb croutons, cage free eggs, Parmesan dressing
ICEBERG GF, V	Heirloom carrots and tomatoes, radish sprouts, cucumbers, Italian dressing
STEAKHOUSE GF	Spinach, baby greens, almonds, apples, chèvre and bacon champagne vinaigrette
AVOCADO CAPRESE GF, V	Heirloom tomatoes, fresh mozzarella, red onions, basil, saba and extra virgin olive oil
FRENCH ONION SOUP	Caramelized onions, Swiss and Parmesan cheese, croutons
CRAB CHOWDER	Jumbo lump crab, potatoes, poblano peppers, peppered bacon, fresh corn
WILD RICE SOUP	A Minnesota and Mystic Lake house favorite

APPETIZERS

TENDERLOIN TIPS Vietnamese with lemon pepper or Cajun style with Béarnaise	SHRIMP COCKTAIL GF House cocktail sauce
BUTTERMILK CALAMARI Parmesan, pepperoncini, lemon chive aioli	NUESKE'S BACON GF Thick cut bacon slow roasted with black pepper, whiskey, maple syrup
JUMBO LUMP CRAB CAKES Whole grain mustard aioli and caper onion jam	SMOKED BEEF CARPACCIO GF Parmesan crisps, arugula, mustard aioli, tomato radish tartare
BLUE POINT OYSTERS GF Champagne mignonette, fresh horseradish, lemon	CURED SALMON Watercress and pumpkin seed salad, caviar, cucumber, avocado crème, truffle lavosh

HOUSE FAVORITES

CHICKEN PICCATA Spinach pesto pappardelle, zucchini ribbons, roasted Roma tomatoes	MAPLE BRINE PORK CHOPS GF Pear chutney and sweet potato with cinnamon butter	SRIRACHA GAME HEN Three onion ragout, maple bacon gastrique, Boursin mashed potatoes
BRAISED SHORT RIBS Heirloom carrots, duck fat fingerling potatoes, cipollini onions, pan jus	NEW ZEALAND RACK OF LAMB Truffle lamb reduction and duck fat fingerling potatoes <i>Pair with White & Red Wine Flight</i>	VEGETABLE MEDLEY GF, VG Portabella, cauliflower rice, heirloom carrots, watermelon radish, asparagus, red onions, microgreens, roasted red pepper sauce, garlic purée

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

20% gratuity will be added to parties of six or more.

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

PRIME GRADE STEAKS

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

RIB EYE GF	14 oz
NEW YORK STRIP GF	16 oz
T-BONE GF	22 oz
TOP SIRLOIN GF	16 oz
FILET MIGNON GF	7 oz
	12 oz

SIDES

TRUFFLED DUCK FAT FINGERLING POTATOES GF
ASPARAGUS WITH LEMON GARLIC OIL GF, VG
BRUSSELS SPROUTS WITH HONEY SHERRY SAUCE GF, V
CREAMED SPINACH WITH PARMESAN CRUST V
SAUTÉED MUSHROOMS WITH MADEIRA GF, V
BAKED POTATO GF
BOURSIN MASHED POTATOES GF, V
SWEET POTATO WITH HONEY CINNAMON BUTTER GF, V
MAC AND CHEESE V
PARMESAN CAULIFLOWER V
SCALLOPED POTATOES V
GREEN BEANS WITH GARLIC ALMONDS GF, V

GF Gluten Free
V Vegetarian
VG Vegan

For additional vegan salad options, please ask your server.



NAOMI TADEVICH-SAUNDERS • RESTAURANT MANAGER

SEAFOOD

ATLANTIC LOBSTER TAIL 14 oz Lemon butter sauce, creamed spinach
PARMESAN SCALLOPS Gratin crust, microgreens, asparagus
SHRIMP SCAMPI Garlic butter sauce, angel hair pasta, green beans
SCOTTISH SALMON GF Honey cumin sauce, Brussels sprouts with Marcona almonds

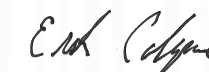
RED LAKE WALLEYE
Beer battered or broiled with lemon chive aioli, scalloped potatoes

CAJUN SWORDFISH
Bourbon Cajun butter, Parmesan cauliflower

ENHANCEMENTS

Add to any entrée

LOBSTER GF 9 oz
SHRIMP SCAMPI (4) GF
PARMESAN SCALLOPS (3)
WALLEYE 6 oz
CRAB OSCAR GF
LOBSTER - ADD TO MAC AND CHEESE
ICEBERG SALAD GF, V
HORSERADISH BOURSIN CRUST V
BÉARNAISE GF, V
FRA DIAVOLO SAUCE GF
BLACKENED WITH CAJUN BUTTER GF
CARAMELIZED WHISKEY ONIONS GF



ERIK COLGROVE • RESTAURANT CHEF