

SOUPS AND SALADS

CAESAR	Baby romaine, herb croutons, cage free eggs, Parmesan dressing
ICEBERG <i>GF, V</i>	Heirloom carrots and tomatoes, radish sprouts, cucumbers, Italian dressing
STEAKHOUSE <i>GF</i>	Spinach, baby greens, almonds, apples, chèvre and bacon champagne vinaigrette
AVOCADO CAPRESE <i>GF, V</i>	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 <i>GF</i> House cocktail sauce
BUTTERMILK CALAMARI Parmesan, pepperoncini, lemon chive aioli	NUESKE'S BACON <i>GF</i> 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 <i>GF</i> Parmesan crisps, arugula, mustard aioli, tomato radish tartare
BLUE POINT OYSTERS <i>GF</i> 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 <i>GF</i> 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 <i>GF, VG</i> 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 <i>GF</i>	14 oz
NEW YORK STRIP <i>GF</i>	16 oz
T-BONE <i>GF</i>	22 oz
TOP SIRLOIN <i>GF</i>	16 oz
FILET MIGNON <i>GF</i>	7 oz
	12 oz

SIDES

TRUFFLED 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 PARMESAN CRUST <i>V</i>
SAUTÉED MUSHROOMS WITH MADEIRA <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>
PARMESAN CAULIFLOWER <i>V</i>
SCALLOPED POTATOES <i>V</i>
GREEN BEANS WITH GARLIC ALMONDS <i>GF, V</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 Lemon butter sauce, creamed spinach
PARMESAN SCALLOPS Gratin crust, microgreens, asparagus
SHRIMP SCAMPI Garlic butter sauce, angel hair pasta, green beans
SCOTTISH SALMON <i>GF</i> 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 <i>GF</i> 9 oz
SHRIMP SCAMPI (4) <i>GF</i>
PARMESAN SCALLOPS (3)
WALLEYE 6 oz
CRAB OSCAR <i>GF</i>
LOBSTER - ADD TO MAC AND CHEESE
ICEBERG SALAD <i>GF, V</i>
HORSERADISH BOURSIN CRUST <i>V</i>
BÉARNAISE <i>GF, V</i>
FRA DIAVOLO SAUCE <i>GF</i>
BLACKENED WITH CAJUN BUTTER <i>GF</i>
CARAMELIZED WHISKEY ONIONS <i>GF</i>

Erik Colgrove

ERIK COLGROVE • RESTAURANT CHEF