

## SOUPS AND SALADS

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

## APPETIZERS

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

## HOUSE FAVORITES

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

## PRIME GRADE STEAKS

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

<b>DRY-AGED BONE-IN RIB EYE</b> GF	24 oz
<b>T-BONE</b> GF	22 oz
<b>NEW YORK STRIP</b> GF	14 oz
<b>RIB EYE</b> GF	18 oz
<b>TOP SIRLOIN</b> GF	16 oz
<b>FILET MIGNON</b> GF	7 oz
	11 oz

## SIDE DISHES

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

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**  
Parmesan butter sauce, microgreens and 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**  
Broiled with candied cranberries and citrus butter sauce or beer battered with lemon chive aioli and scalloped potatoes

## ENHANCEMENTS

*Add to any entrée*

<b>LOBSTER</b> GF	9 oz
<b>SHRIMP SCAMPI</b> GF (4)	
<b>PARMESAN SCALLOPS</b> (3)	
<b>CRAB OSCAR</b> GF	
<b>LOBSTER - (ADD TO MAC AND CHEESE)</b>	
<b>HORSERADISH BOURSIN CRUST</b> V	
<b>BÉARNAISE</b> GF, V	
<b>LOBSTER VODKA CHORON</b> GF	
<b>SCAMPI CRAB CRUST</b>	
<b>CARAMELIZED WHISKEY ONIONS</b> GF, V	

*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