

• APPETIZERS •

CHARCUTERIE PLATE	Lamb mortadella and beer and grain mustard, chicken pâté and truffle gel, smoked duck prosciutto and violet mustard, pickled vegetables, crostini	18
BURRATA CAPRESE	Heirloom tomato relish, basil, crostini	17
OYSTERS (3)	South Bay Blondes (Boston) or Miyagi (Puget Sound, Washington), mignonette, lemon	12
FRIED CALAMARI	Blistered shishito peppers, rémoulade	15
THICK CUT NUESKE'S BACON	Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder	16
ORGANIC TRUFFLE DEVILED EGGS	Togarashi	9
JUMBO LUMP CRAB CAKES	Panko breaded, basil emulsion, lemon aioli	18
SHRIMP COCKTAIL	Spicy cocktail sauce	15
STEAK TARTARE	Capers, onions, pickles, olive oil, egg yolk, crostini	18

• SOUPS AND SALADS •

FRENCH ONION SOUP	Caramelized onions, cognac beef broth, baby Swiss and Parmesan cheeses, croutons	10
WILD RICE SOUP	A Minnesota and Mystic Lake house favorite	8
CAESAR	Romaine, herb croutons, house-made Parmesan dressing	8
STEAKHOUSE WEDGE GF	Bacon, green onions, heirloom cherry tomatoes, smoky bleu cheese, bleu cheese dressing	8

• STEAKS & CHOPS •

PRIME GRADE NEW YORK STRIP.....	14 oz	50
PRIME GRADE RIB EYE.....	16 oz	53
FILET MIGNON.....	7 oz 49 ... 10 oz	62
DRY-AGED BONE-IN NEW YORK STRIP	18 oz	74
DRY-AGED BONE-IN RIB EYE	22 oz	94
DRY-AGED T-BONE	22 oz	82
DRY-AGED DUROC PORK CHOP		28
DOMESTIC DOUBLE BONE LAMB CHOPS		79
VEAL CHOP	14 oz	55

• PLATES •

PRIME BEEF BURGER	Brioche bun, black truffle butter, heirloom tomatoes, red onion marmalade	20
THYME ROASTED ORGANIC CHICKEN BREAST	Foie gras sauce, roasted tomatoes, elderflower and herb salad	34
VEGAN AGNOLOTTI V, VG	Truffle and mushroom agnolotti, sweet garden pea sauce, tomatoes and carrots, hazelnut oil	30

• SEAFOOD •

KING CRAB LEGS 1.5 LB	125	RED LAKE WALLEYE	32
Split and served with lemon and warm butter		Pan fried meunière or beer battered, rémoulade	
SEARED SCALLOPS	39	SPICY SHRIMP	30
Truffle celeriac purée, shiitake mushrooms, sweet soy, wasabi		Olive oil, garlic, lemon, cilantro	
SKUNA BAY SALMON GF	34	ATLANTIC LOBSTER TAIL	69
Sweet pea purée, wild mushrooms, crème fraîche, salmon caviar		Lemon, clarified butter	
		OVEN ROASTED TOGARASHI HALIBUT	38
		Citrus fennel salad, basil oil	

• ENHANCEMENTS •

ADD 9 oz LOBSTER GF	42	ADD LOBSTER TO WHITE CHEDDAR MAC AND CHEESE	11
ADD 6 oz WALLEYE.....	16	ADD SHRIMP GF	18
ADD SHRIMP GF	18	BÉARNAISE GF, V	4
CRAB OSCAR GF	11	SAUCE BORDELAISE	6
CARAMELIZED WHISKEY ONIONS GF, V	3	BLACK TRUFFLE SAUCE... 6	

• SIDE DISHES •

Sides 8

ASPARAGUS GF, V, VG Lemon garlic oil	SWEET POTATO GF, V Honey cinnamon butter
SPRING VEGETABLE MEDLEY GF, V, VG Green beans, asparagus, baby zucchini, heirloom tomatoes, carrots, fresh thyme	MASHED YUKON GOLD POTATOES GF, V SALT AND BLACK PEPPER HASH BROWNS V
CREAMED SPINACH V Boursin cheese	AU GRATIN POTATOES V HOUSE CUT FRENCH FRIES GF, V, VG
BAKED POTATO GF, V	WHITE CHEDDAR MAC AND CHEESE V
LOADED BAKED POTATO GF	
SAUTÉED MUSHROOMS GF, VG Lemon and herb	

JENNIFER DAWSON • RESTAURANT MANAGER

ERIK COLGROVE • RESTAURANT CHEF

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.

GF Gluten Free
V Vegetarian
VG Vegan