

• **APPETIZERS** •

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| CIDER ALE STEAMED MUSSELS | Cider tomato broth, crostini, saffron aioli | 17 |
| OYSTERS (3) | South Bay Blondes (Boston) or Miyagi (Puget Sound, Washington), mignonette, lemon | 14 |
| FRIED CALAMARI | Blistered shishito peppers, rémoulade | 20 |
| THICK CUT NUESKE'S BACON | Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder | 17 |
| ORGANIC TRUFFLE DEVILED EGGS | Togarashi | 8 |
| JUMBO LUMP CRAB CAKES | Panko breaded, basil emulsion, lemon aioli | 20 |
| SHRIMP COCKTAIL | Spicy cocktail sauce | 18 |
| STEAK TARTARE | Capers, onions, pickles, olive oil, egg yolk, crostini | 22 |

• **SOUPS AND SALADS** •

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| 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 | Bacon, green onions, heirloom cherry tomatoes, smoky bleu cheese, bleu cheese dressing | 8 |
| GOLDEN AND RED BEET SALAD | Greens, bleu cheese mousse, pickled red onion, candied walnuts, sherry wine vinaigrette | 10 |

• **STEAKS & CHOPS** •

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|---------------------------------------|-------------------|-----|
| PRIME GRADE NEW YORK STRIP..... | 14 oz | 62 |
| PRIME GRADE RIB EYE..... | 16 oz | 65 |
| FILET MIGNON..... | 7 oz 49 ... 10 oz | 64 |
| DRY-AGED BONE-IN NEW YORK STRIP | 18 oz | 84 |
| DRY-AGED BONE-IN RIB EYE | 22 oz | 114 |
| DRY-AGED T-BONE | 22 oz | 88 |
| DRY-AGED DUROC PORK CHOP | | 30 |
| DOMESTIC DOUBLE BONE LAMB CHOPS | | 82 |
| VEAL CHOP | 14 oz | 58 |

• **PLATES** •

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| PRIME BEEF BURGER | Brioche bun, black truffle butter, heirloom tomatoes, red onion marmalade | 23 |
| THYME ROASTED ORGANIC CHICKEN BREAST | Foie gras sauce, roasted tomatoes, elderflower and herb salad | 34 |
| VEGAN AGNOLOTTI | Butternut squash agnolotti, red beet reduction, chestnut sauce, brussel sprouts, braised cipollini onions, candied walnuts | 30 |

• **ENHANCEMENTS** •

| | | | |
|------------------------|----|---------------------------------|----|
| ADD 9 oz LOBSTER | 57 | ADD LOBSTER TO..... | 13 |
| ADD 6 oz WALLEYE..... | 17 | WHITE CHEDDAR MAC AND CHEESE | |
| ADD SHRIMP | 18 | BÉARNAISE..... | 4 |
| CRAB OSCAR..... | 11 | SAUCE BORDELAISE..... | 6 |
| CARAMELIZED | 3 | BLACK TRUFFLE SAUCE... | 6 |
| WHISKEY ONIONS | | | |

• **SEAFOOD** •

| | | | |
|---|----|---|----|
| SPICY SHRIMP | 32 | SKUNA BAY SALMON | 36 |
| Olive oil, garlic, lemon, cilantro | | Pan seared, roasted cauliflower, Swiss chard, pomegranate butter | |
| RED LAKE WALLEYE | 35 | ATLANTIC LOBSTER TAIL | 76 |
| Pan fried meunière or beer battered, rémoulade | | Lemon, clarified butter | |
| SEARED SEA SCALLOPS | 45 | ATLANTIC SWORDFISH | 36 |
| Cocoa dusted, sweet potato, lemon caper brown butter, pickled green apple, chervil and fennel pollen | | Lemon seared, charred yellow beets, roasted red grape sauce, rosemary oil | |

• **SIDE DISHES** •

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| ASPARAGUS | 8 | SWEET POTATO | 8 |
| Lemon garlic oil | | Honey cinnamon butter | |
| FRIED BRUSSEL SPROUTS | 10 | MASHED YUKON GOLD POTATOES | 8 |
| Smoked black garlic aioli, lime crema, toasted pumpkin seeds | | SALT AND BLACK PEPPER HASH BROWNS | 10 |
| CREAMED SPINACH | 8 | AU GRATIN POTATOES | 9 |
| Boursin cheese | | HOUSE CUT FRENCH FRIES | 8 |
| BAKED POTATO | 8 | WHITE CHEDDAR MAC AND CHEESE | 9 |
| LOADED BAKED POTATO | 9 | | |
| SAUTÉED MUSHROOMS | 10 | | |
| Lemon and herb | | | |

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.