

• APPETIZERS •

WARM SKUNA BAY SALMON TARTARE	Potato crisps, horseradish, grapefruit segments, compressed watermelon, olive oil butter	16
OYSTERS (3)	South Bay Blondes (Boston) or Miyagi (Puget Sound, Washington), mignonette, cocktail sauce, lemon	12
FRIED CALAMARI	Blistered shishito peppers, rémoulade	15
THICK CUT NUESKE'S BACON	Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder	15
ORGANIC TRUFFLE DEVILED EGGS	Togarashi	8
JUMBO LUMP CRAB CAKES	Panko breaded, basil emulsion, lemon aioli	16
SHRIMP COCKTAIL	Spicy cocktail sauce	15
STEAK TARTARE	Capers, onions, pickles, olive oil, egg yolk, crostini	16

• SOUPS AND SALADS •

FRENCH ONION SOUP	Caramelized onions, cognac beef broth, baby Swiss and Parmesan cheeses, croutons	9
WILD RICE SOUP	A Minnesota and Mystic Lake house favorite	7
CAESAR	Romaine, herb croutons, house-made Parmesan dressing	8
STEAKHOUSE WEDGE <b>GF</b>	Bacon, green onions, heirloom cherry tomatoes, smokey bleu cheese, bleu cheese dressing	7
HEIRLOOM TOMATO SALAD	Golden heirloom tomatoes, arugula, toasted pine nuts, Grana Padano Parmesan cheese, sherry wine vinaigrette	9

• STEAKS & CHOPS •

PRIME GRADE NEW YORK STRIP.....	14 oz	45
PRIME GRADE RIB EYE.....	16 oz	50
FILET MIGNON.....	7 oz	40 ... 10 oz 50
DRY-AGED BONE-IN RIB EYE .....	22 oz	82
DRY-AGED T-BONE .....	22 oz	79
DRY-AGED DUROC PORK CHOP .....		20
COLORADO LAMB CHOPS.....		70

• PLATES •

THYME SEARED DUCK BREAST	Espresso demi-glace, spring onion pea purée, pickled apples	30
PRIME BEEF BURGER	Brioche bun, black truffle butter, heirloom tomatoes, onion jam	20
MARSALA GLAZED CHICKEN BREAST	Cauliflower purée, roasted tomato and herb salad	29
VEGAN MEDLEY <b>GF, V, VG</b>	Portabella, cauliflower rice, charred carrot, asparagus, grilled zucchini, smoked tomato sauce, pickled watermelon radish	28

• SEAFOOD •

PAN ROASTED HALIBUT 38	Tomato confit, grilled onion and cucumber relish, herbs, lemon oil	RED LAKE WALLEYE 30	Pan fried meunière or beer battered, rémoulade
KING CRAB LEGS 1.5 LB 98	Split and served with lemon and warm butter	SPICY SHRIMP 28	Olive oil, garlic, lemon, cilantro
SEARED SCALLOPS 39	Watercress pesto, lemon confit, fried leeks	ATLANTIC LOBSTER TAIL 64	Lemon and clarified butter
SKUNA BAY SALMON <b>GF</b> 32	Peas, onions, carrots, lemon confit, fried leeks		

• ENHANCEMENTS •

ADD 9 oz LOBSTER <b>GF</b> .....	39	ADD LOBSTER TO.....	10
ADD 6 oz WALLEYE.....	18	WHITE CHEDDAR MAC AND CHEESE	
ADD SHRIMP <b>GF</b> .....	18	BÉARNAISE <b>GF, V</b> .....	4
CRAB OSCAR <b>GF</b> .....	10	SAUCE BORDELAISE .....	6
CARAMELIZED.....	3	BLACK TRUFFLE SAUCE ...	6
WHISKEY ONIONS <b>GF, V</b>			

• SIDE DISHES •

	Sides 7	
ASPARAGUS <b>GF, V, VG</b>	Lemon garlic oil	SWEET POTATO <b>GF, V</b> Honey cinnamon butter
THYME ROASTED VEGETABLE MEDLEY <b>GF, V, VG</b>	Patty pan squash, tomatoes, carrots, green beans	MASHED YUKON GOLD POTATOES <b>GF, V</b> SALT AND BLACK PEPPER HASH BROWNS <b>V</b>
CREAMED SPINACH <b>V</b>	Boursin cheese	AU GRATIN POTATOES <b>V</b>
BAKED POTATO <b>GF, V</b>		HOUSE CUT FRENCH FRIES <b>GF, V, VG</b>
LOADED BAKED POTATO <b>GF</b>		WHITE CHEDDAR MAC AND CHEESE <b>V</b>

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