

• **APPETIZERS** •

AUBERGINE FRITES Moroccan tomato and mushroom sauce, blood orange, lavosh	13	ORGANIC TRUFFLE DEVILED EGGS Togarashi	8
FRESH OYSTER CATCH (3) Mignonette, Lemon - See Server about Current Variety Available	15	JUMBO LUMP CRAB CAKES Panko-breaded, basil emulsion, lemon aioli	20
FRIED CALAMARI Blistered shishito peppers, rémoulade	20	SHRIMP COCKTAIL Spicy cocktail sauce	18
THICK-CUT NUESKE'S BACON Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder	17	STEAK TARTARE Capers, onions, pickles, olive oil, egg yolk, crostini	22
BEEF, BONE & BRIOCHE Red wine braised beef, house-made brioche, bone marrow	18	PARMESAN-CHEDDAR CRUSTED POTATO CHIVE CROQUETTES Garlic confit, scallions, Gruyère cheese, lemon chive aioli, Parmesan truffle crisps	12

• **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	10
STEAKHOUSE WEDGE Bacon, green onions, heirloom cherry tomatoes, smoky bleu cheese, bleu cheese dressing	10
WINTER SALAD Goat cheese, herb emulsion, brandy roasted Granny Smith apples and butternut squash, winter greens, candied walnuts, red wine cranberries, cranberry maple vinaigrette	14

• **STEAKS & CHOPS** •

PRIME GRADE NEW YORK STRIP.....	14 oz	62
PRIME GRADE RIBEYE.....	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 RIBEYE .....	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** •

PRIME BEEF BURGER Brioche bun, black truffle butter, heirloom tomatoes, red onion marmalade	23
VEGAN TRUFFLE MUSHROOM AGNOLOTTI Parsnip-Salsify purée, burnt onion sauce, winter hash, cranberries, chili spiced pinenuts, sunchoke chips	30
PAN ROASTED ALEPPO PEPPER GAME HEN Truffle potato puree, corn succotash, herbs & herb oil	36
SMOKED BISON SHORT RIBS Corn purée, blackberry balsamic demi-glace	54

• **ENHANCEMENTS** •

ADD 9 oz LOBSTER .....	57	ADD LOBSTER TO.....	25
ADD 6 oz WALLEYE.....	17	WHITE CHEDDAR MAC AND CHEESE	
ADD SHRIMP .....	18	BÉARNAISE.....	4
CRAB OSCAR.....	12	SAUCE BORDELAISE .....	6
CARAMELIZED .....	3	BLACK TRUFFLE SAUCE .....	6
WHISKEY ONIONS			

• **SEAFOOD** •

SPICY SHRIMP Olive oil, garlic, lemon, cilantro	32	ATLANTIC LOBSTER TAIL Lemon, clarified butter	76
RED LAKE WALLEYE Pan-fried meunière or beer batter, rémoulade	35	ROSEMARY SCENTED SKUNA BAY SALMON Blood orange reduction, fennel and leek fondue, fried potato tuile, fennel fronds	38
SEARED SCALLOPS & OKINAWAN SWEET POTATO SOUP Carrot Yuzu Kosho gel, crema, carrot and green onion slaw, daikon vinaigrette	45	ROCK SHRIMP & BARRAMUNDI Sauce Americaine, burnt onion sauce, kale, lemon gel, burnt onion powder	45

• **SIDE DISHES** •

ASPARAGUS Lemon garlic oil	10	SWEET POTATO Honey cinnamon butter	10
FRIED BRUSSELS SPROUTS Smoked black garlic aioli, lime crema, toasted pumpkin seeds	12	MASHED YUKON GOLD POTATOES	10
CREAMED SPINACH Boursin cheese	10	SALT AND BLACK PEPPER HASH BROWNS	14
BAKED POTATO	10	AU GRATIN POTATOES	12
LOADED BAKED POTATO	12	HOUSE CUT FRENCH FRIES	10
SAUTÉED MUSHROOMS Lemon and herb	12	WHITE CHEDDAR MAC AND CHEESE	10
		VEGETABLE MEDLEY Green beans, asparagus, heirloom tomatoes, carrots, fresh thyme	10

20% gratuity will be added for 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.

Some menu items may use alcohol during the cooking process. If you would like additional information, please inquire with our staff.