

• APPETIZERS •

BURRATA	18	TRUFFLE DEVEILED EGGS	12
Tomato relish, basil oil, crostini		Guanciale crisps, pickled fennel & Fresno pepper salad	
FRESH OYSTER CATCH (3)	15	JUMBO LUMP CRAB CAKES	20
Mignonette, lemon - See Server about current variety available		Panko-breaded, basil emulsion, lemon aioli	
FRIED CALAMARI	20	SHRIMP COCKTAIL	18
Blistered shishito peppers, rémoulade		Spicy cocktail sauce	
THICK-CUT NUESKE’S BACON	17	STEAK TARTARE	22
Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder		Capers, onions, pickles, olive oil, egg yolk, crostini	
BEEF, BONE & BRIOCHE	18	PARMESAN-CHEDDAR CRUSTED POTATO CHIVE CROQUETTES	12
Red wine braised beef, house-made brioche, bone marrow		Garlic confit, scallions, Gruyère cheese, lemon chive aioli, Parmesan truffle crisps	

• SOUPS AND SALADS •

FRENCH ONION SOUP	10
Caramelized onions, Cognac beef broth, baby Swiss and Parmesan cheeses, croutons	
WILD RICE SOUP	8
A Minnesota and Mystic Lake house favorite	
CAESAR	10
Romaine, herb croutons, house-made Parmesan dressing	
STEAKHOUSE WEDGE	10
Bacon, green onions, heirloom cherry tomatoes, smoky bleu cheese, bleu cheese dressing	
SUMMER BERRY SALAD	12
Honey blackberry mousse, arugula, frisée, strawberries, raspberries, blueberries, pickled watermelon radish, Fresno peppers, caramelized pistachio, charred strawberry & elderflower vinaigrette	

• 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 MOREL	14 oz	58
Morel mushroom Café au Lait		

• PLATES •

PRIME BEEF BURGER	Brioche bun, black truffle butter, heirloom tomatoes, red onion marmalade	23
VEGAN MUSHROOM AGNOLOTTI	Sweet pea puree, tomato basil sauce, asparagus tips, charred carrots, pea tendrils & elderflower vinaigrette	31
ALEPPO PEPPER ROASTED GAME HEN	Warm dill cucumber potato salad, chorizo chicken demi-glace, garden vegetable slaw	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	32	TWIN LOBSTER TAILS	75
Olive oil, garlic, lemon, cilantro		Two 5-6 oz broiled lobster tails over saffron risotto, beurre blanc & beurre rouge sauces	
RED LAKE WALLEYE	35	OVEN ROASTED SKUNA BAY SALMON	38
Pan-fried meunière or beer batter, rémoulade		Sweet garden pea puree, tomato butter herb farrotto, pea tendrils & elderflower vinaigrette	
ROCK SHRIMP & BARRAMUNDI	48	PAN SEARED ALASKAN HALIBUT	46
Sauce Americaine, burnt onion sauce, lemon gel, burnt onion powder		Spinach & basil orzo verde, lemon, pomodoraccio tomato relish	

• SIDE DISHES •

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

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.