

• APPETIZERS •

BURRATA	18	TRUFFLE DEVILED EGGS	12
Tomato relish, basil oil, crostini			
FRESH OYSTER CATCH (3)	15	JUMBO LUMP CRAB CAKES	20
Mignonette, lemon - See Server about current variety available			
FRIED CALAMARI	20	SHRIMP COCKTAIL	18
Blistered shishito peppers, rémoulade			
THICK-CUT NUESKE'S BACON	17	STEAK TARTARE	22
Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder			
BEEF, BONE AND BRIOCHE	18	PARMESAN-CHEDDAR CRUSTED POTATO CHIVE CROQUETTES	12
Red wine braised beef, house-made brioche, bone marrow			
LOBSTER AND BRIOCHE	29	SHRIMP COCKTAIL	18
Lemon, garlic, tarragon, house-made brioche			

• 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 SALAD	15
Assorted greens and herbs, watermelon radish, shaved fennel, egg, asparagus, golden beets, artichoke, peas, 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	Black truffle butter, lemon garlic aioli, house-made worcestershire sauce, heirloom tomatoes, red onion marmalade	24
VEGAN TRUFFLE MUSHROOM AGNOLOTTI	Peas, mushrooms, roasted artichokes, grilled radicchio, turmeric parsnip purée, breakfast radish and herb salad	32
12 OZ ORGANIC CHICKEN BREAST	Foie gras Butter Chicken Demi, duck fat chive potatoes, herb salad and elderflower vinaigrette, oven-dried roma tomato	38
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	34	14 OZ LOBSTER TAIL	85
Olive oil, garlic, lemon, cilantro			
RED LAKE WALLEYE	35	PAN ROASTED SKUNA BAY SALMON	44
Pan-fried meunière or beer batter, rémoulade			
PAN SEARED ALASKAN HALIBUT	54	PAN SEARED RED SNAPPER	45
Meyer lemon ricotta ravioli, citrus butter			
		Sweet garden pea purée, mushrooms, lemon garlic butter	
		Tomato butter, turmeric parsnip purée, grilled artichoke, breakfast radish and herb salad	

• SIDE DISHES •

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

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.