

• APPETIZERS •

BURRATA	18	TRUFFLE DEVEILED EGGS	12
Tomato relish, basil oil, crostini		Prosciutto 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 AND 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	
LOBSTER AND BRIOCHE	29		
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	
TOASTED WINTER SPICE & BEET-CURED SALMON SALAD	26
Golden beets, belgian endive, baby kale, radicchio, watermelon radish, dried cherries, brown butter crouton, roasted walnut vinaigrette, ricotta salata, toasted hazelnuts	

• STEAKS & CHOPS •

PRIME GRADE NEW YORK STRIP.....	14 oz	62
PRIME GRADE RIBEYE.....	16 oz	65
FILET MIGNON.....	7 oz 55 ... 10 oz	75
DRY-AGED BONE-IN NEW YORK STRIP	18 oz	105
DRY-AGED BONE-IN RIBEYE	22 oz	130
DRY-AGED T-BONE	22 oz	100
DRY-AGED DUROC PORK CHOP		30
DOMESTIC DOUBLE-BONE LAMB CHOPS		82
VEAL CHOP MOREL	14 oz	70
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	Sage & oat milk béchamel, red wine beet reduction, wilted kale, watermelon radish, herbed acorn squash & parsnip tossed in toasted walnut vinaigrette	32
ORGANIC CHICKEN BREAST	Grand Mère sauce, duck confit & red flannel hash, herb salad & elderflower vinaigrette	44
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		Clarified butter, lemon	
RED LAKE WALLEYE	35	SKUNA BAY SALMON	46
Pan-fried meunière or beer batter, rémoulade		Pan-seared, apple-parsnip purée, caramelized endive, pistachio-herb pesto	
PAN SEARED ALASKAN HALIBUT	54	PAN SEARED SWORDFISH	46
Duet of beurre rouge and beurre blanc, truffle sweet potato mash, brown beech mushroom, fried sage		Fish dumpling, grilled scallion, red curry sauce, chili crunch	

• SIDE DISHES •

ASPARAGUS	10	SAUTÉED MUSHROOMS	12
Lemon garlic oil		Lemon and herb	
FRIED BRUSSELS SPROUTS	12	SWEET POTATO	10
Smoked black garlic aioli, lime crema, toasted pumpkin seeds		Honey cinnamon butter	
CREAMED SPINACH	10	MASHED YUKON GOLD POTATOES	10
Boursin cheese		SALT AND BLACK PEPPER HASH BROWNS	14
BAKED POTATO	10	AU GRATIN POTATOES	12
ROASTED ACORN SQUASH	12	HOUSE CUT FRENCH FRIES	10
Half squash, sweet potato mousse, candied walnuts, maple gastrique		WHITE CHEDDAR MAC AND CHEESE	10
LOADED BAKED POTATO	12	VEGETABLE MEDLEY	10
		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.