

IN-ROOM DINING MENU

DIAL EXT. 35250 FROM YOUR IN-ROOM PHONE TO ORDER
OR CALL 952-403-5250

SUNDAY - THURSDAY 7 AM - 1:30 PM

FRIDAY & SATURDAY 7 AM - 9:30 PM

The Minnehaha 14
Two eggs any style, choice of bacon, sausage links or ham steak, hash browns and toast
Choose white, wheat or marble rye toast
Substitute gluten free white or wheat toast for 3
Substitute English muffin for 2.50
Substitute pancake for 1.50

Cinnamon Swirl French Toast 13
Add Strawberries, blueberries or candied pecans for 3 each

Healthy Choice Breakfast 15
Open-faced egg white omelet, spinach, tomato, asparagus, roasted mushrooms and sweet potatoes

Continental Breakfast 16
Monster Muffin (blueberry or apple) and bowl of fresh fruit

Build Your Own Omelet 12
Includes one topping, served with hash browns and toast
Substitute fresh fruit for hash browns for 3

TWO TOPPINGS 14
Additional toppings for 1 each
Swiss cheese, Cheddar cheese, ham, bacon, sausage, bell peppers, onions, tomatoes and asparagus

SIDES	
Hash Browns	6
Bacon	7
Sausage Links	7
Yogurt Parfait	8

STARTERS

Chicken Wings 16
Choice of dry rubbed, BBQ, Buffalo or Teriyaki sauce with celery sticks and bleu cheese dressing

Smoked Chicken Quesadilla 15
Smoked chicken, mushrooms, poblano peppers, avocado aioli, lime crema, Chihuahua cheese, Cotija cheese and hot or mild salsa

White Cheddar Cheese Curds 13
Bacon ranch dressing

SOUP AND SALAD

Soup Cup | 7 • Bowl | 9
Signature Wild Rice or Soup du Jour

House Salad 9
Romaine, mixed greens, tomatoes, cucumbers, carrots, red onions, green beans, croutons and choice of dressing
Add grilled or smoked chicken for 8

Caesar Salad 11
Romaine, Parmesan cheese, croutons and creamy Parmesan dressing

DESSERTS

New York Cheesecake 8
Choice of hot fudge, strawberry, caramel or chocolate topping

Carrot Cake 8
Layers of sweet cream cheese frosting, coated with chopped walnuts

Chocolate Mousse Blackout Cake 8
Smooth chocolate mousse layered with dark chocolate cake, vanilla and raspberry sauces

BEVERAGES

Milk 8
2%

Juice 6
Orange, Apple or Cranberry

Soda 5
Pepsi Products

Bottle Water 4

Mineral Water 5

Iced Tea 5

LUNCH/DINNER

100% Angus Beef Burger 16
Lettuce, tomato and red onion
Add cheese for 1 • Add bacon or mushrooms for 2 each

Big Mouth Burger 20
Two patties, American cheese, Swiss cheese, bacon, lettuce, tomato and crispy onion strings

Spicy Burger 18
1/3 pound burger, fresh jalapeños, pepper jack cheese, peppered bacon, Chipotle aioli

13 Hour Smoky Pulled Pork Sandwich 18
House-made pretzel bun, honey chipotle BBQ sauce and green apple slaw

Buttermilk Fried Chicken Sandwich 17
Watercress, dill pickles and honey Sriracha mayonnaise

Clubhouse Sandwich 16
Turkey, ham, bacon, tomato, lettuce and mayonnaise

New York Strip Steak 26
Baked potato, vegetable du jour and herb butter

Adult Mac & Cheese 18
Cavatappi pasta in white Cheddar cheese sauce, tossed with white Cheddar, green onions and pulled pork or grilled chicken breast

Smoked Pork Spare Ribs 21
1/3 rack, smoky honey chipotle BBQ sauce, french fries, slaw, pickled vegetables

SIDES	
Fresh Fruit	Cup 7 • Bowl 9
Sautéed Mushrooms	3
Sautéed Onions	3
Sour Cream	3

COFFEE & ESPRESSO

Pot of Coffee Small 5
Large 10

Espresso 6

Americano 6

Cappuccino 7

SUNDAY - THURSDAY 5 PM - 8:30 PM

FRIDAY & SATURDAY 5 PM - 9:30 PM

APPETIZERS

Burrata 19
Tomato relish, basil oil, crostini

Thick-Cut Nueske's Bacon 18
Peppered bacon, jalapeño bacon jam, bacon powder, maple whiskey jus

Truffle Deviled Eggs 13
Guanciale crisps, pickled fennel and Fresno peppers

Jumbo Lump Crab Cakes 22
Panko breaded, basil emulsion, lemon aioli

Shrimp Cocktail 20
Spicy cocktail sauce

SOUP AND SALAD

Wild Rice Soup 12
A Minnesota and Mystic Lake house favorite

Caesar Salad 12
Romaine, Parmesan cheese, croutons and creamy Parmesan dressing

Steakhouse Wedge Salad 12
Bacon, green onions, heirloom cherry tomatoes, smoky bleu cheese, bleu cheese, ranch or French dressings

PLATES

Prime Beef Burger 25
Brioche bun, black truffle butter, heirloom tomato, red onion marmalade

Vegan Mushroom Agnolotti 32
Smoked tomato sauce, basil emulsion, roasted vegetables

STEAKS & CHOPS

Prime Grade New York Strip 14 oz 64

Prime Grade Ribeye 16 oz 67

Filet Mignon 7 oz 51

Filet Mignon 10 oz 66

Dry-Aged Pork Chop 12 oz 32

SEAFOOD

Spicy Shrimp 36
Olive oil, garlic, lemon, cilantro, choice of mild, hot or hotter

Red Lake Walleye 37
Pan-fried meunière style

Skuna Bay Salmon 44
Lemon beurre blanc

ENHANCEMENTS

Add 9 oz Lobster Tail 64

Add 6 oz Walleye, pan-fried only 20

Add Shrimp (4) 20

Crab Oscar 14

Whiskey Onions 7

Add Lobster to Mac and Cheese 27

Sauce Bordelaise 7

DESSERTS

Steakhouse Crème Brûlée 13
Grand Marnier scented berries, butter pecan cookies

Apple Amaretto Cheesecake 16
Butter almond cake, caramel buttercream, creamy amaretto cheesecake finished with spiced apple compote and roasted almonds

German Chocolate Caramel Mousse Torte 13
Four layers of German chocolate cake, milk chocolate mousse, rich German chocolate icing, buttery caramel, French sea salt

SIDES	
Asparagus, lemon oil	12
Vegetable Medley	12
Sautéed Mushrooms	14
Baked Potato	12
Sweet Potato	12
Salt & Pepper Hash Browns	15
Au Gratin Potatoes	14
White Cheddar Mac & Cheese	12
Loaded Baked Potato	14
Mashed Yukon Gold Potatoes	12

Dial 35250 from your in-room phone to place an order, to cancel or edit an order, or for any questions.

We will call to confirm your order. A 21% service charge and 7.375% tax will be added to all orders.

Please allow up to 45 minutes for delivery.

Payment must be charged to the room or a credit card; cash is not accepted.

Mystic LAKE

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY