

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	
<i>Substitute gluten free white or wheat toast for 3</i>	
<i>Substitute English muffin for 2.50</i>	
<i>Substitute pancake for 1.50</i>	
Cinnamon Swirl French Toast	13
<i>Add Strawberries, blueberries or candied pecans for 3 each</i>	
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	

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	
<i>Add grilled or smoked chicken for 8</i>	
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	

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

Build Your Own Omelet	12
Includes one topping, served with hash browns and toast	
<i>Substitute fresh fruit for hash browns for 3</i>	
TWO TOPPINGS	14
<i>Additional toppings for 1 each</i>	
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

LUNCH/DINNER

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

BEVERAGES

Milk	8
2%	
Juice	6
Orange, Apple or Cranberry	
Soda	5
Pepsi Products	
Bottle Water	4
Mineral Water	5
Iced Tea	5

COFFEE & ESPRESSO

Pot of Coffee	Small 5 Large 10
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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	

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

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	

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.



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