

• APPETIZERS •

CIDER ALE STEAMED MUSSELS	Cider tomato broth, crostini, saffron aioli	17
OYSTERS (3)	South Bay Blondes (Boston) or Miyagi (Puget Sound, Washington), mignonette, lemon	14
FRIED CALAMARI	Blistered shishito peppers, rémoulade	20
THICK-CUT NUESKE’S BACON	Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder	17
ORGANIC TRUFFLE DEVILED EGGS	Togarashi	8
JUMBO LUMP CRAB CAKES	Panko-breaded, basil emulsion, lemon aioli	20
SHRIMP COCKTAIL	Spicy cocktail sauce	18
STEAK TARTARE	Capers, onions, pickles, olive oil, egg yolk, crostini	22

• 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	
HOUSE CURED SKUNA BAY SALMON	14
Cucumber, red onion, fennel, lamb's lettuce, white balsamic soy vinaigrette	
COMPRESSED MELON SALAD	10
Cantaloupe, watermelon, pickled watermelon rind, cucumber, mâche lettuce, Serrano ham, popcorn shoots, cucumber vinaigrette	

SOLOMON SHAHEER • RESTAURANT CHEF
JENNIFER DAWSON • RESTAURANT MANAGER

• 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	14 oz	58

• PLATES •

PRIME BEEF BURGER	Brioche bun, black truffle butter, heirloom tomatoes, red onion marmalade	23
VEGAN AGNOLOTTI	Truffle mushroom stuffed agnolotti, chimichurri emulsion, roasted artichokes, asparagus, snap peas, radish, chili pepper oil	30
ROASTED GAME HEN	Lemon honey garlic glaze, succotash	36
SMOKED BISON SHORT RIBS	Corn puree, 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	PAN-ROASTED SKUNA BAY SALMON	36
Olive oil, garlic, lemon, cilantro		Tarragon sweet pea purée, oven-roasted cherry tomatoes, seasonal mushrooms, garden peas	
RED LAKE WALLEYE	35		
Pan-fried meunière or beer batter, rémoulade		ATLANTIC LOBSTER TAIL	76
PAN-SEARED SEA SCALLOPS	45	Lemon, clarified butter	
Fennel and snap pea slaw, Fresno peppers, tarragon oil foam, lemon confit		PLANCHA-SEARED ALASKAN HALIBUT	45
		Hibiscus watermelon tea, pea tendrils, popcorn shoots, elderflower citrus vinaigrette	

• 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		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.

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY