


STARTERS

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| Cheese Sampler ^{GF} | 17.95 |
| <i>Manchego, Red Barn White Cheddar and Honey Goat Cheese with Black Garlic, Apricot Preserves, and Grilled Crostini</i> | |
|  Hot Peppered Shrimp ^{GF} | 20.95 |
| <i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i> | |
| Shrimp Cocktail ^{GF} | 20.95 |
| <i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i> | |
| Calamari | 22.95 |
| <i>Dusted with Seasoned Flour and fried golden with Lemon Aioli</i> | |

SOUPS & SALADS

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| Cream of Minnesota Wild Rice Soup | cup 6.95 | bowl 9.95 |
| Caesar Salad ^{GF} | 12.95 | |
| <i>Hearts of Romaine, Our Signature Caesar Dressing, Shaved Parmesan and Baked Croutons</i> | | |
| Pear Berry Salad ^{GF} | 14.95 | |
| <i>Mixed Greens, Berries, Asian Pears, Manchego Cheese, Candied Pecans and Raspberry Poppy Seed Vinaigrette</i> | | |
| The Grill Wedge Salad ^{GF} | 16.95 | |
| <i>Nueske's Bacon, Penta Cheese, Hard Boiled Eggs, Tomato with Choice of Dressing</i> | | |

STEAKS



Chosen from the top 1-2% of all beef produced in the United States and is selected for superior quality, tenderness, and marbling. All our cuts are grain-fed, humanely raised, and sourced from a network of small family farms. Additionally, we age our steaks for a minimum of 28 days using a proprietary process to enhance and amplify their natural tenderness and flavor.

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| Filet Mignon* ^{GF} 6 oz USDA Angus Beef. | 45.95 |
| 8 oz USDA Angus Beef. | 55.95 |
| Dry Aged Kansas City Strip* ^{GF} 18 oz. USDA Angus Beef. | 74.95 |
| Ribeye* ^{GF} 16 oz. USDA PRIME. | 76.95 |
| New York Strip* ^{GF} 18 oz. USDA PRIME. | 78.95 |
| Delmonico Ribeye* ^{GF} 14oz. USDA PRIME | 82.95 |
| Bone-In Ribeye* ^{GF} 30 oz. USDA PRIME | 110.95 |
| Porterhouse* ^{GF} 34 oz. USDA PRIME Carved Tableside | 149.95 |

ENTRÉES

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| Salmon * ^{GF} | 38.95 |
| <i>Roasted Corn Relish, Sautéed Spinach and Chili Molasses Butter Sauce</i> | |
|  Pork Chop * ^{GF} | 45.95 |
| <i>Duroc Double Bone Pork Chop, Cabbage Slaw, Spicy Lime Dressing and Chipotle Blueberry Demi</i> | |
| Halibut ^{GF} | 52.95 |
| <i>Pistachio Crusted, Truffle Cauliflower Puree, Asparagus and Harissa Honey Glaze</i> | |
| Scallops* ^{GF} | 56.95 |
| <i>Seared Scallops, Dill Pea Puree, Fennel Salad, and Red Pepper Coulis</i> | |

SHAREABLE SIDES

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| Hand-Cut Idaho Potato Fries ^{GF} | full 8.95 |
| <i>with Choron Sauce</i> | |
| Lyonnais Potatoes ^{GF} | 10.95 |
| <i>Sliced Potato, Onion and Fresh Thyme</i> | |
| Classic Mashed Potatoes ^{GF} | 10.95 |
| <i>with Buttermilk, Butter, and Sour Cream</i> | |
| Mushrooms ^{GF} | 15.95 |
| <i>Sourced Locally with Sweet Pepper, Fresh Dill, and Gruyere Cheese</i> | |
|  Hash Browns ^{GF} | 16.95 |
| <i>with Bacon and White Onion</i> | |
| Corn Succotash ^{GF} | 16.95 |
| <i>Edamame, Diced Bacon, Red Peppers, Red Onions, and Cream Sauce</i> | |
| Asparagus Spears ^{GF} | half 14.95 full 20.95 |
| <i>with Hollandaise</i> | |



CLASSICS

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| Charred Salmon Salad * ^{GF} | 26.95 |
| <i>Hoisin Seasoned Salmon, Mixed Greens, Red Pepper, Lemon, Spicy Ginger Aioli, Champagne Vinaigrette</i> | |
| Rotisserie Chicken ^{GF} | 29.95 |
| <i>Half Chicken, Light Pan Sauce, Sautéed Broccolini</i> | |
| Walleye ^{GF} | 39.95 |
| <i>Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i> | |
| Crab Cakes | 48.95 |
| <i>Sweet, Tender Colossal Blue Crab, Citrus Tarragon Aioli</i> | |

ACCOMPANIMENTS

Enhance your entree by adding any of the following:

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| Béarnaise Sauce, Creamy Horseradish, Charon Sauce, Caramelized Onion ^{GF} | 4.95 |
| Chimichurri ^{GF} | 4.95 |
| <i>Parsley, Oregano, Garlic, Lemon, and Red Wine Vinegar</i> | |
| Sautéed Mushrooms or Blue Cheese Crust ^{GF} | 6.95 |
| Au Poivre ^{GF} | 6.95 |
| <i>Brandy Peppercorn Cream Sauce</i> | |
| Bone Marrow ^{GF} | 14.95 |
| <i>Broiled with Charred Lemon</i> | |
| Oscar ^{GF} | 17.95 |
| <i>Asparagus, Colossal Blue Crab, Béarnaise</i> | |



