



## STARTERS

<b>Three Oysters on the Half Shell*</b> <sup>GF</sup> .....	16.25
<i>Pomegranate Mignonette, Cocktail Sauce, Raw Horseradish or Traditional</i>	
<b>Onion Rings</b> .....	12.95
<i>House Made with Summit EPA Batter, Jalapeno Lime Aioli</i>	
<b>Idaho Potato Fries</b> <sup>GF</sup> .....	12.95
<i>Choron Sauce</i>	
<b>Potato Boulettes</b> .....	14.95
<i>Tillamook Cheddar, Baby Red Potato, Green Onion, Smoked Tomato Jam</i>	
<b>Cheese Sampler</b> <sup>GF</sup> .....	22.95
<i>Green Hill Brie, Asher Blue Cheese, Beehive Bourbon Infused Cheddar, Dry Fig, Apricot Preserves, Honeycomb, Black Garlic, Toasted Ciabatta</i>	
 <b>Hot Peppered Shrimp</b> <sup>GF</sup> .....	22.95
<i>Cajun-Dusted, Sweet &amp; Tangy Hot Sauce</i>	
<b>Shrimp Cocktail</b> <sup>GF</sup> .....	22.95
<i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i>	
 <b>Crab Cake</b> .....	26.95
<i>Sweet &amp; Tender Colossal Blue Crab, Citrus Tarragon Aioli</i>	
<b>Calamari</b> .....	22.95
<i>Fried Golden, Seasoned Flour, Lemon Aioli</i>	
<b>Blackend Beef*</b> <sup>GF</sup> .....	28.95
<i>6oz Skirt Steak, Horseradish Cream, Chimichurri</i>	

## SOUP AND SALADS

 <b>Cream of Minnesota Wild Rice Soup</b> .....	Cup 8.95	Bowl 15.95
<b>Chef's Featured Soup</b> .....	Cup 9.95	Bowl 17.95
<i>Ask your server for Today's Chef Creation</i>		
<b>French Onion Soup</b> <sup>GF</sup> .....	17.95	
<i>Provolone &amp; Gruyère, Ciabatta Crostini</i>		
<b>House Salad</b> <sup>GF</sup> .....	Starter 7.95	Full 14.95
<i>Mixed Greens, Tomato, Cucumber, Baked Croutons, Choice of Dressing</i>		
<b>Caesar Salad</b> <sup>GF</sup> .....	Starter 8.95	Full 15.95
<i>Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons</i>		
<i>with Grilled Chicken 21.95 with 6oz Steak* 38.95 with Grilled Shrimp 24.95 with Grilled Salmon* 36.95</i>		
<b>Wedge Salad</b> <sup>GF</sup> .....	Starter 9.95	Full 19.95
<i>Baby Iceberg, Nueske's Bacon, Tomatoes, Egg, Penta Blue Cheese, Choice of Dressing</i>		
<b>Beet Salad</b> <sup>GF</sup> .....	18.95	
<i>Roasted Red Beets, Mixed Greens, Feta Cheese, Citrus Segments, Pomegranate Seeds, Toasted Pine Nuts, Horseradish Honey Mustard Vinaigrette</i>		

Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

<sup>GF</sup> Select items can be prepared gluten friendly with minor modifications.

\*Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## CHARLIES

Served with Fries or Potato Chips. Substitute Fresh Fruit, Side Salad, or Caesar for an additional charge.  
Gluten Free Bun available upon request

**The Market Street** . . . . . 24.95  
*Chicken Breast, Thick-Cut Bacon, Swiss & Cheddar, Sriracha Mayo*

**Beer-Battered Walleye** . . . . . 25.95  
*Roasted Red Pepper Remoulade*

 **The Grill Tenderloin\*** . . . . . 31.95  
*Twin Grilled Medallions of Beef Tenderloin, Caramelized Onions, Horseradish Cream, Béarnaise*

**Crab Cake Charlie** . . . . . 33.95  
*Crab Cakes, Arugula-Cucumber Salad, Tarragon Aioli*

## BURGERS\*

100% Local Rancher’s Legacy Minnesota Wagyu served on a Locally Sourced Country White Bun

Served with Fries or Potato Chips. Substitute Fresh Fruit, Side Salad, or Caesar for an additional charge.  
Gluten Free Bun available upon request.

**Black and Blue** . . . . . 23.95  
*Cajun Seasoning, Blue Cheese, Caramelized Onions*

**Mushrooms and Swiss** . . . . . 23.95  
*Caramelized Onions, Garlic Aioli*

**Bacon and Cheddar** . . . . . 25.95  
*Tomato, Lettuce, Red Onions*

 **The Grill Burger** . . . . . 29.95  
*Smoked Gouda, Bacon, Bourbon BBQ Sauce, Stone Groud Mustard Aioli, Fried Pickled Shallots, Pretzel Bun*

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