

# SHAREABLE STARTERS

<b>Oysters on the Half Shell*</b> <sup>GF</sup> . . . . .	Each 4.25
<i>Pomegranate Vinaigrette, Cocktail Sauce, Raw Horseradish or Traditional</i>	
<b>The Grill's Fried Cheese</b> . . . . .	12.95
<i>Blend of Provolone, Aged Cheddar, Ricotta, Herbs, Lemon, Chili Jam</i>	
<b>Cheese Sampler</b> <sup>GF</sup> . . . . .	18.95
<i>Marin Brie from California, Beehive Bourbon Infused Cheddar from Utah, Honey Goat Cheese from Canada, Classic Accompaniments and Toasted Ciabatta</i>	
<b>Glazed Bacon</b> . . . . .	18.95
<i>Soy and Bourbon-Glazed Nueske's Bacon, Cranberry and Apple Relish</i>	
<b>Hot Peppered Shrimp</b> <sup>GF</sup> . . . . .	18.95
<i>Cajun, Sweet &amp; Tangy Hot Sauce</i>	
<b>Shrimp Cocktail</b> <sup>GF</sup> . . . . .	20.95
<i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i>	
<b>Calamari</b> . . . . .	21.95
<i>Seasoned Flour, Fried Golden, Lemon Aioli</i>	

<b>Crab Cake</b> . . . . .	20.95
<i>Sweet &amp; Tender Colossal Blue Crab, Tarragon Citrus Aioli</i>	
<b>Ahi Tuna*</b> . . . . .	23.95
<i>Ahi Tuna, Togarashi Cucumber Pickles, Pickled Ginger, Seaweed Salad, Wasabi Sake Cream, Sesame Seeds, Ponzu, Crispy Prawn Chips</i>	
<b>Blackend Beef*</b> <sup>GF</sup> . . . . .	28.95
<i>6oz Beef Tenderloin, Horseradish Cream, Chimichurri</i>	
<b>Bone Marrow</b> <sup>GF</sup> . . . . .	28.95
<i>Parsley Gremolata, Caramelized Onion, Garlic Crostini</i>	
<b>Seafood Tower*</b> <sup>GF</sup> . . . . .	
<b>Petite serves 2-4 ppl</b> . . . . .	68.95
<i>6 Oysters, 4 Cocktail Shrimp, Ahi Tuna</i>	
<b>Jumbo serves 6-8 ppl</b> . . . . .	129.95
<i>12 Oysters, 6 Cocktail Shrimp, Ahi Tuna, Snow Crab Claws</i>	
<b>Colossal serves 8-12 ppl</b> . . . . .	259.95
<i>18 Oysters, 12 Cocktail Shrimp, Ahi Tuna, Snow Crab Claws, Cold Water Atlantic Lobster Tail</i>	

# SOUPS & SALADS

<b>Cream of Minnesota Wild Rice Soup</b> . . . . .	Cup 6.95	Bowl 11.95
<i>Minnesota Wild Rice</i>		
<b>Chef's Featured Soup</b> . . . . .	Cup 7.95	Bowl 12.95
<i>Ask Your Server for Today's Chef Creation</i>		
<b>French Onion Soup</b> <sup>GF</sup> . . . . .	13.95	
<i>Provolone &amp; Gruyère, Ciabatta Crostini</i>		
<b>House Salad</b> <sup>GF</sup> . . . . .	Starter 5.95	Full 11.95
<i>Mixed Greens, Tomato, Cucumber, Red Onion, Baked Croutons, Choice of Dressing</i>		

<b>Caesar Salad</b> <sup>GF</sup> . . . . .	Starter 6.95	Full 12.95
<i>Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons</i>		
<i>With Grilled Chicken 19.95 With 4oz Steak* 21.95</i>		
<i>With Grilled Shrimp 22.95 With Grilled Salmon* 26.95</i>		
<b>Wedge Salad</b> <sup>GF</sup> . . . . .	Starter 8.95	Full 16.95
<i>Baby Iceberg, Bacon, Tomato, Egg, Penta Blue Cheese, Choice of Dressing</i>		
<b>Acorn Squash Salad</b> <sup>GF</sup> . . . . .	16.95	
<i>Roasted Acorn Squash, Baby Spinach, Fregola Pasta, Dried Cranberry, Honey Goat Cheese, Fresh Herbs, Roasted Pumpkin Seed and Cranberry Vinaigrette</i>		

The Grill Dressings: Balsamic, Champagne, Cranberry, Dijon, and Italian Vinaigrette, Blue Cheese, Buttermilk Ranch, French, Thousand Island

## WAGYU STEAKS\*

<b>Hot Rock Experience</b> 3oz	
<i>Red Top Farms</i> . . . . .	37.95
<i>Australian Jade</i> . . . . .	39.95
<i>Japanese A5</i> . . . . .	53.95
<b>Red Top Farms Delmonico</b> . . . . .	3oz 36.95 6oz 72.95
<i>Hybrid of American Wagyu and Japanese Angus</i>	
<b>Australian Jade Pure Tenderloin</b> . . . . .	3oz 38.95 6oz 76.95
<i>Carrara Farms Blend of Angus and Japanese Breeds</i>	
<b>Japanese A5 Striploin</b> . . . . .	3oz 48.95 6oz 96.95
<i>Bushu "The Samurai" from the Saitama Prefecture</i>	
<b>Wagyu Trio Flight</b> . . . . .	94.95

## DOMESTIC STEAKS\*

*We use Midwest Certified Black Angus Beef*

<b>Top Sirloin</b> 10oz USDA Prime . . . . .	38.95
<b>Filet Mignon USDA Angus Beef</b> . . . . .	8oz 56.95 10oz 66.95
<b>Ribeye</b> 16oz USDA Prime . . . . .	74.95
<b>Dry Aged Kansas City Strip</b> 18oz USDA Angus Beef . . . . .	74.95
<b>New York Strip</b> 18oz USDA Prime . . . . .	78.95
<b>Delmonico Ribeye</b> 14oz USDA Prime . . . . .	89.95
<b>Bone-In Ribeye</b> 30oz USDA Prime . . . . .	110.95
<b>Porterhouse</b> 34oz USDA Prime . . . . .	149.95

# ACCOMPANIMENTS

### SAUCES

<i>Béarnaise Sauce</i> . . . . .	4.95
<i>Creamy Horseradish</i> . . . . .	4.95
<i>Charon Sauce</i> . . . . .	4.95
<i>Chimichurri</i> . . . . .	4.95
<i>Wasabi Sake Cream Sauce</i> . . . . .	4.95
<i>Au Poivre</i> . . . . .	6.95

### PREPARATIONS

<i>Peppercorn Crust</i> . . . . .	2.95
<i>Blue Cheese Crust</i> . . . . .	6.95
<i>Oscar</i> . . . . .	17.95

### ENHANCEMENTS

<i>Caramelized Onions</i> . . . . .	4.95
<i>Sautéed Mushrooms</i> . . . . .	6.95
<i>Pickled Red Cabbage Salad</i> . . . . .	6.95
<i>Bone Marrow</i> . . . . .	13.95
<i>Foie Gras</i> . . . . .	18.95
<i>10oz Cold Water Lobster Tail</i> . . . . .	54.95

# ENTRÉE

<b>Fresh Pasta</b> . . . . .	19.95
<i>Bucatini, Milanese Tomato Sauce, Anchovy, Toasted Garlic Breadcrumbs, Basil Oil, Grana Panado, Microgreens Basil</i>	
<i>With Grilled Chicken 26.96 With 4oz Steak* 28.95</i>	
<i>With Grilled Shrimp 29.95 With Grilled Salmon* 33.95</i>	
<b>Salmon*</b> . . . . .	29.95
<i>Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds</i>	
<b>Trout</b> <sup>GF</sup> . . . . .	32.95
<i>Grilled Rainbow Trout, Grilled Belgian Endive, Toasted Almonds, Meunière Sauce</i>	
<b>Pork Chop*</b> <sup>GF</sup> . . . . .	45.95
<i>Grilled Duroc Pork Chop from Minnesota Compart Farms, Bourbon Glaze, Baked Apple Stuffed with Cranberry Relish &amp; Walnuts, Port Lingonberry Demi-Glaze</i>	
<b>Scallops</b> <sup>GF</sup> . . . . .	55.95
<i>Pan-Seared Jumbo Scallops, Baby Bok Choy, Roasted Red Pepper, Shiitake Mushrooms, Sweet Tangy Hot Sauce, Wasabi Sake Cream</i>	
<b>Lamb Chops*</b> <sup>GF</sup> . . . . .	59.95
<i>Grilled Australian Lamb Chops, Giant White Bean Cassoulet, Red Wine Demi-Glaze</i>	
<b>Lobster Tail</b> <sup>GF</sup> . . . . .	65.95
<i>Cold Water Atlantic Lobster Tail, Grilled Asparagus, Charred Lemon Creole Sauce, Basil Oil</i>	

# SIDES

<b>Idaho Potato Fries</b> <sup>GF</sup> . . . . .	Half 5.95	Full 11.95
<i>Choron Sauce</i>		
<b>Classic Mashed Potatoes</b> <sup>GF</sup> . . . . .	Half 6.95	Full 10.95
<i>Buttermilk, Butter, Sour Cream</i>		
<b>Asparagus Spears</b> <sup>GF</sup> . . . . .	Half 7.95	Full 15.95
<i>Hollandaise Sauce</i>		
<b>Baked Sweet Potato</b> <sup>GF</sup> . . . . .	9.95	
<i>Maple Syrup, Brown Sugar</i>		
<b>Onion Rings</b> . . . . .	10.95	
<i>Housemade with Summit EPA Batter, Jalapeño Lime Aioli</i>		
<b>Broccolini</b> <sup>GF</sup> . . . . .	11.95	
<i>Sautéed, Roasted Pepper, Garlic</i>		
<b>Roasted Butternut Squash</b> <sup>GF</sup> . . . . .	12.95	
<i>Maple Syrup, Toasted Pumpkin Seeds</i>		
<b>Mushrooms</b> <sup>GF</sup> . . . . .	13.95	
<i>Sourced Locally, with Sweet Peppers, Fresh Dill</i>		
<b>Au Gratin Potatoes</b> <sup>GF</sup> . . . . .	16.95	
<i>Blend of Gruyère, Gouda, and Tillamook Cheddar</i>		
<b>Hash Browns</b> <sup>GF</sup> . . . . .	16.95	
<i>Bacon, White Onion</i>		
<b>Brussel's Sprouts</b> <sup>GF</sup> . . . . .	16.95	
<i>Port Onion, Bacon, Hazelnuts, Penta Cream Cheese</i>		

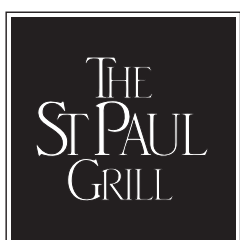
## CLASSICS

<b>Charred Salmon Salad</b> . . . . .	26.95
<i>Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red Pepper, Lemon, Spicy Ginger Aioli</i>	
<b>Rotisserie Chicken</b> <sup>GF</sup> . . . . .	28.95
<i>Half Chicken, Light Pan Sauce, Sautéed Broccolini</i>	
<b>Swordfish</b> . . . . .	32.95
<i>Wild-Caught Swordfish, Panko Breaded, Sautéed Spinach, Nueske's Bacon, Lemon and Caper Butter Sauce</i>	
<b>Shrimp Scampi</b> <sup>GF</sup> . . . . .	32.95
<i>Seared Jumbo Shrimp, Shiitake Mushrooms, Leeks, White Wine Cream Sauce</i>	
<b>Walleye</b> . . . . .	34.95
<i>Pan-Fried Walleye, Dusted with Almond Flour, Pecan Frangelico Butter Sauce, Sautéed Vegetables</i>	
<b>Crab Cakes</b> . . . . .	44.95
<i>Sweet, Tender Colossal Blue Crab, Tarragon Citrus Aioli</i>	

20% gratuity will be added for parties of 8 or more. \* Consumer Advisory: This item is 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.

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

AN MH MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM DINNER 121824



Executive Chef: Gheorghe Vatafu  
General Manger: Billy Tam  
FALL/WINTER | DINNER MENU

