

SHAREABLE STARTERS

Oysters on the Half Shell* ^{GF}	Each 4.25
<i>Pomegranate Vinaigrette, Cocktail Sauce, Raw Horseradish or Traditional</i>	
The Grill's Fried Cheese	12.95
<i>Blend of Provolone, Aged Cheddar, Ricotta, Herbs, Lemon, Chili Jam</i>	
Cheese Sampler ^{GF}	16.95
<i>Marin Brie from California, Beehive Bourbon Infused Cheddar from Utah, Honey Goat Cheese from Canada, Classic Accompaniments and Toasted Ciabatta</i>	
Glazed Bacon	17.95
<i>Soy and Bourbon-Glazed Nueske's Bacon, Cranberry and Apple Relish</i>	
Hot Peppered Shrimp ^{GF}	18.95
<i>Cajun, Sweet & Tangy Hot Sauce</i>	
Shrimp Cocktail ^{GF}	20.95
<i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i>	
Calamari	21.95
<i>Seasoned Flour, Fried Golden, Lemon Aioli</i>	

Crab Cake	22.95
<i>Sweet & Tender Colossal Blue Crab, Tarragon Citrus Aioli</i>	
Ahi Tuna*	23.95
<i>Ahi Tuna, Togarashi Cucumber Pickles, Pickled Ginger, Seaweed Salad, Wasabi Sake Cream, Sesame Seeds, Ponzu, Crispy Prawn Chips</i>	
Blackend Beef* ^{GF}	28.95
<i>6oz Beef Tenderloin, Horseradish Cream, Chimichurri</i>	
Bone Marrow ^{GF}	28.95
<i>Parsley Gremolata, Caramelized Onion, Garlic Crostini</i>	
Seafood Tower* ^{GF}	
Petite serves 2-4 ppl	68.95
<i>6 Oysters, 4 Cocktail Shrimp, Ahi Tuna</i>	
Jumbo serves 6-8 ppl	129.95
<i>12 Oysters, 6 Cocktail Shrimp, Ahi Tuna, Snow Crab Claws</i>	
Colossal serves 8-12 ppl	259.95
<i>18 Oysters, 12 Cocktail Shrimp, Ahi Tuna, Snow Crab Claws, Cold Water Atlantic Lobster Tail</i>	

SOUPS & SALADS

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

Caesar Salad ^{GF}	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>		
Wedge Salad ^{GF}	Starter 8.95	Full 16.95
<i>Baby Iceberg, Bacon, Tomato, Egg, Penta Blue Cheese, Choice of Dressing</i>		
Acorn Squash Salad ^{GF}	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*

Hot Rock Experience 3oz	
<i>Red Top Farms</i>	37.95
<i>Australian Jade</i>	39.95
<i>Japanese A5</i>	53.95
Red Top Farms Delmonico	3oz 36.95 6oz 72.95
<i>Hybrid of American Wagyu and Japanese Angus</i>	
Australian Jade Pure Tenderloin	3oz 38.95 6oz 76.95
<i>Carrara Farms Blend of Angus and Japanese Breeds</i>	
Japanese A5 Striploin	3oz 48.95 6oz 96.95
<i>Bushu "The Samurai" from the Saitama Prefecture</i>	
Wagyu Trio Flight	98.95

DOMESTIC STEAKS*

We use Midwest Certified Black Angus Beef

Top Sirloin 10oz USDA Prime	38.95
Filet Mignon USDA Angus Beef	8oz 55.95 10oz 64.95
Ribeye 16oz USDA Prime	72.95
Dry Aged Kansas City Strip 18oz USDA Angus Beef	74.95
New York Strip 18oz USDA Prime	78.95
Delmonico Ribeye 14oz USDA Prime	85.95
Bone-In Ribeye 30oz USDA Prime	110.95
Porterhouse 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

Fresh Pasta	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>	
Salmon*	29.95
<i>Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds</i>	
Trout ^{GF}	32.95
<i>Grilled Rainbow Trout, Grilled Belgian Endive, Toasted Almonds, Meunière Sauce</i>	
Pork Chop* ^{GF}	45.95
<i>Grilled Duroc Pork Chop from Minnesota Compart Farms, Bourbon Glaze, Baked Apple Stuffed with Cranberry Relish & Walnuts, Port Lingonberry Demi-Glaze</i>	
Scallops ^{GF}	55.95
<i>Pan-Seared Jumbo Scallops, Baby Bok Choy, Roasted Red Pepper, Shiitake Mushrooms, Sweet Tangy Hot Sauce, Wasabi Sake Cream</i>	
Lamb Chops* ^{GF}	59.95
<i>Grilled Australian Lamb Chops, Giant White Bean Cassoulet, Red Wine Demi-Glaze</i>	
Lobster Tail ^{GF}	65.95
<i>Cold Water Atlantic Lobster Tail, Grilled Asparagus, Charred Lemon Creole Sauce, Basil Oil</i>	

SIDES

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



CLASSICS

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

A 4% hospitality fee will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 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.

^{GF} Select items can be prepared gluten friendly with minor modifications.

AN MH MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM DINNER 110824



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

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