

# SHAREABLE STARTERS

<b>Potato Boulettes</b> <i>Tillamook Cheddar, Baby Red Potato, Green Onion, Smoked Tomato Jam</i>	13.95
<b>Onion Rings</b> <i>Colossal Sweet Onions, Buttermilk Ranch</i>	13.95
<b>Three Oysters on the Half Shell*</b> <sup>GF</sup> <i>Pomegranate Mignonette, Cocktail Sauce, Raw Horseradish or Traditional</i>	16.95
<b>Cheese Sampler</b> <sup>GF</sup> <i>The Drunken Goat, Cheddar Beechers Flagship, St. Stephen Triple Creme, Blueberry Preserves, Honeycomb, Black Garlic, Mixed Berries, Toasted Ciabatta</i>	22.95
<b>Hot Peppered Shrimp</b> <sup>GF</sup> <i>Cajun-Dusted, Sweet &amp; Tangy Hot Sauce</i>	22.95
<b>Shrimp Cocktail</b> <sup>GF</sup> <i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i>	22.95
<b>Burrata Toast</b> <i>Toasted Ciabatta, Heirloom Tomatoes, Radish, Cucumber, Red Onion, Micro Basil, Pesto, Balsamic &amp; Roasted Garlic Dressing</i>	22.95

<b>Calamari</b> <i>Fried Golden, Seasoned Flour, Lemon Aioli</i>	22.95
<b>Cajun Steak Bites*</b> <sup>GF</sup> <i>Whiskey Glaze, Horseradish Cream, Fried Onions</i>	23.95
<b>Crab Cake</b> <i>Colossal Blue Crab, Tarragon Citrus Aioli</i>	26.95
<b>Ahi Tuna*</b> <i>Ahi Tuna, Togarashi Cucumber Pickles, Pickled Ginger, Seaweed Salad, Wasabi Sake Cream, Sesame Seeds, Ponzu, Wonton Crisps</i>	27.95
<b>Beef Tartare*</b> <i>Fresh Beef Tenderloin, Traditional Accompaniments, Watercress, Mustard Aioli, Pumpernickel Toast</i>	28.95
<b>Seafood Tower*</b> <sup>GF</sup> <i>Petite serves 2-4 6 Oysters, 4 Cocktail Shrimp, Colossal Crab Cocktail</i>	78.95
<i>Jumbo serves 6-8 9 Oysters, 8 Cocktail Shrimp, Colossal Crab Cocktail, Ahi Tuna</i>	149.95

# SOUPS & 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>House Salad</b> <sup>GF</sup>	Starter 7.95	Full 14.95
<i>Mixed Greens, Tomatoes, Cucumbers, Red Onion, Baked Croutons, Choice of Dressing</i>		

<b>Wedge Salad</b> <sup>GF</sup>	Starter 9.95	Full 19.95
<i>Baby Iceberg, Bacon, Tomatoes, Egg, Penta Blue Cheese, 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>		
<b>Burrata Salad</b> <sup>GF</sup>	17.95	
<i>Radichio, Baby Iceberg, Romaine Hearts, Heirloom Tomatoes, Cucumber, Radish, Basil Pesto, Balsamic Reduction, Red Onion Vinaigrette</i>		

Salad Adds: Chicken 6.00, Shrimp 9.00, Salmon\* 21.00, 6oz Steak\* 23.00

Dressings: Balsamic, Champagne, Dijon, Italian, Onion Red Wine Vinagrette, Blue Cheese, Buttermilk Ranch, French, Thousand Island

# WAGYU STEAKS\*

<b>Hot Rock Experience</b> 3oz and 6oz		
<i>Australian Jade</i>	3oz 49.95	6oz 89.95
<i>Japanese A5 Bushu "The Samurai" Saitama Prefecture</i>	3oz 72.95	6oz 130.95
<i>Japanese A5 Shimane Wagyu from Chugoku Farm</i>	3oz 72.95	6oz 130.95
<b>Australian Jade Pure Striploin</b>		
<i>Carrara Farms Blend of Angus and Japanese Breeds</i>	3oz 42.95	6oz 84.95
<b>Japanese A5 Striploin</b> 3oz and 6oz		
<i>Bushu "The Samurai" from Saitama Prefecture</i>	3oz 65.95	6oz 125.95
<i>Shimane Wagyu from Chugoku Farm</i>	3oz 65.95	6oz 125.95
<b>Wagyu Trio Flight</b>		148.95

# DOMESTIC STEAKS\*

Midwest Certified Black Angus Beef

<b>Top Sirloin</b> 8oz USDA Prime	38.95
<b>Beef Tenderloin</b> 8oz Roasted Beef Tenderloin	65.95
<b>Filet Mignon</b> USDA Angus Beef	6oz 59.95 10oz 72.95
<b>Dry-Aged Kansas City Strip</b> 16oz USDA Angus Beef	79.95
<b>New York Strip</b> 14oz USDA Prime	85.95
<b>Ribeye</b> 14oz USDA Prime	85.95
<b>Wagyu Striploin</b> 12oz Red Top Farms	110.95
<b>Tomahawk Bone - In Ribeye</b> 50oz	239.95

Lakeview Piedmontese Cattle Co. South Dakota Carved Table Side with Choice of 2 Sauces



**THE GRILL SIGNATURE ENHANCEMENT** Housemade Wagyu Tallow, Roasted Garlic, Hawaiian Red Sea Salt, Fresh Herbs . . . . . 12.95

## SAUCES

<i>Whiskey Glaze</i>	4.95
<i>Creamy Horseradish</i>	4.95
<i>Chimichurri</i>	4.95
<i>Wasabi Sake</i>	4.95
<i>Béarnaise</i>	5.95
<i>Charon</i>	5.95
<i>Au Poivre</i>	6.95
<i>Bordelaise</i>	8.95

## ACCOMPANIMENTS

### PREPARATIONS

<i>Peppercorn Crust</i>	4.95
<i>Blue Cheese Crust</i>	5.95
<i>Colossal Crab Oscar</i>	20.95

## ENHANCEMENTS

<i>Caramelized Onions</i>	4.95
<i>Sautéed Mushrooms</i>	6.95
<i>Bone Marrow</i>	13.95
<i>Foie Gras</i>	19.95
<i>Scallop</i>	24.95
<i>10oz Cold Water Lobster Tail</i>	59.95

# CLASSICS

<b>Charred Salmon Salad*</b>	34.95
<i>Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red Pepper, Lemon, Spicy Ginger Aioli</i>	
<b>Shrimp Scampi</b> <sup>GF</sup>	35.95
<i>Seared Jumbo Shrimp, Shiitake Mushrooms, Leeks, White Wine Cream Sauce</i>	
<b>Walleye</b>	38.95
<i>Pan-Fried Walleye, Dusted with Almond Flour, Pecan Frangelico Butter Sauce, Sautéed Vegetables</i>	
<b>Rotisserie Chicken</b> <sup>GF</sup>	39.95
<i>Half Chicken, Light Pan Sauce, Sautéed Broccolini</i>	
<b>Crab Cakes</b>	52.95
<i>Colossal Blue Crab, Tarragon Citrus Aioli</i>	

# SIDES

<b>Idaho Potato Fries</b> <sup>GF</sup>	Half 6.95	Full 12.95
<i>Charon Sauce</i>		
<b>Classic Mashed Potatoes</b> <sup>GF</sup>	Half 7.95	Full 14.95
<i>Buttermilk, Butter, Sour Cream</i>		
<b>Roasted Summer Squash</b>	Half 7.95	Full 14.95
<i>Zucchini &amp; Yellow Squash, Whipped Feta Cheese, Red Onion Vinaigrette, Fresh Herbs</i>		
<b>Broccolini</b> <sup>GF</sup>	Half 8.95	Full 17.95
<i>Sautéed, Roasted Peppers, Garlic</i>		
<b>Spinach</b> <sup>GF</sup>		Full 18.95
<i>Fresh Tomatoes, Feta Cheese, Garlic Tomato Sauce, Lemon</i>		
<b>Asparagus Spears</b> <sup>GF</sup>	Half 9.95	Full 18.95
<i>Hollandaise Sauce</i>		
<b>Hash Browns</b> <sup>GF</sup>		18.95
<i>Bacon, White Onion</i>		
<b>Au Gratin Potatoes</b> <sup>GF</sup>		18.95
<i>Blend of Gruyère, Gouda, Fontina, Tillamook Cheddar</i>		
<b>Mushrooms</b> <sup>GF</sup>	Half 9.95	Full 18.95
<i>Fresh "Minnesotan" Oyster, Cremini, Button Mushrooms, Chimichurri, Red Bell Pepper</i>		

# ENTRÉES

<b>Fresh Pasta</b>	28.95
<i>Bucatini, Milanese Tomato Sauce, Anchovies, Toasted Garlic Breadcrumbs, Basil Oil, Grana Panado, Basil Microgreens</i>	
<i>Chicken 34.95 Shrimp 37.95 Salmon 49.95 6oz Steak 51.95 Scallops 53.95</i>	
<b>Grilled Rainbow Trout</b> <sup>GF</sup>	39.95
<i>Fire Roasted Tomato &amp; Pepper Sauce, Charred Lemon, Grilled Asparagus</i>	
<b>Salmon*</b>	40.95
<i>Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso-Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds</i>	
<b>Lamb T-Bone*</b> <sup>GF</sup>	52.95
<i>Whipped Feta, Roasted Red Pepper Coulis, Fresh Mint, Cucumber Salad</i>	
<b>Pork Chop*</b> <sup>GF</sup>	54.95
<i>Grilled Minnesota Compart Farms Duroc Pork Chop, Peach Glaze, Kohlrabi Salad</i>	
<b>Sea Bass</b>	58.95
<i>Miso Marinated Pan-Seared Sea Bass, Napa Cabbage, Shiitake Mushrooms, Roasted Red Pepper, Soy Glaze, Wasabi Sake Cream, Wasabi Pea Crumbles</i>	
<b>Seared Scallops*</b> <sup>GF</sup>	58.95
<i>Dill Pea Puree, Roasted Red Pepper Sauce, Baby Pea Salad, Champagne Vinaigrette</i>	
<b>Lobster Tail</b> <sup>GF</sup>	69.95
<i>Grilled Cold Water Atlantic Lobster Tail, Creamy Garlic Butter Sauce, Italian Salsa Verde, Roasted Red Fresno Pepper Oil</i>	

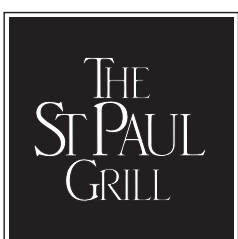


Menu prices reflect a cash discount; credit card purchases incur a 3% surcharge.

20% gratuity will be added to parties of 8 or more.

\*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.

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




Executive Chef: Gheorghe Vatafu  
General Manager: Billy Tam  
DINNER MENU | 062026

## MARTINIS

<b>Lychee Blossom</b> . . . . .	16
<i>Rum, Lychee, Triple Sec, Lime, St Germaine</i>	
<b>Birds &amp; Bees</b> . . . . .	16
<i>Vodka, Honey Syrup, Lemon, Soda</i>	
<b>Vesper</b> . . . . .	16
<i>Gin, Vodka, Lillet Blanc, Orange Bitters</i>	
<b>Bourbon Sunrise</b> . . . . .	18
<i>Old Forrester Bourbon, Orange, Simple Syrup, Bitters</i>	
<b>Corpse Reviver Blanco</b> . . . . .	18
<i>Tequila Blanco, Lillet Blanc, Cointreau, Absinthe, Lime, Orange</i>	

## OLD FASHIONED

<b>Sazerac Rye</b> 16
<b>Coffee Infused Traveller Bourbon</b> 16
<b>Oaxacan</b> 17
<b>Barr Hill Tom Cat</b> 19
 <b>Tattersall 6 Year Wheated Bourbon</b> 20

## COCKTAILS

<b>Green Light Collins</b> . . . . .	12
<i>Midori, Vodka, Lime, Simple Syrup, Soda</i>	
<b>Blanco Negroni</b> . . . . .	16
<i>Gin, Cocchi Americano, Vique Herbal Liqueur</i>	
<b>Oaxacan Sunrise</b> . . . . .	17
<i>Del Maguey Vida Mezcal, Orange Marmalade, Lemon, Simple Syrup, Orange Bitters</i>	
<b>Manhattan</b> . . . . .	18
<i>Traveller Bourbon, Antica Formula, Bitters</i>	
<b>Rose Colored Glasses</b> . . . . .	20
<i>Codigo Rosa, Aperol, Licor 43, Lemon, Agave Syrup</i>	

## BEER

<b>Bud Light</b> , <i>St Louis, MO</i> . . . . .	7	<b>Fulton Lonely Blonde</b> , <i>Minneapolis, MN</i> . . . . .	8
<b>Budweiser</b> , <i>St Louis, MO</i> . . . . .	7	<b>Heineken</b> , <i>Amsterdam</i> . . . . .	8
<b>Coors Light</b> , <i>Denver, CO</i> . . . . .	7	<b>Red Stripe</b> , <i>Kingston, Jamaica</i> . . . . .	8
<b>Michelob Golden Light</b> , <i>St Louis, MO</i> . . . . .	7	<b>Guinness</b> , <i>Ireland</i> . . . . .	9
<b>Michelob Ultra</b> , <i>St Louis, MO</i> . . . . .	7	<b>Utepils Ewald the Golden Hefeweizen</b> , <i>Minneapolis, MN</i> . . . . .	9
<b>Miller Lite</b> , <i>St Louis MO</i> . . . . .	7	<b>Surly Furious IPA</b> , <i>St Paul, MN</i> . . . . .	10
<b>Bell's Two Hearted Ale</b> , <i>Kalamazoo, MI</i> . . . . .	8	<b>Surly Hell Lager</b> , <i>St Paul, MN</i> . . . . .	10

## WINES BY THE GLASS

### Sparkling & Rosé

<b>Vinchio Vaglio "Nivasco", Brachetto</b> , <i>Piedmont, Italy</i> . . . . .	12
<b>Gratien &amp; Meyer Crémant de Loire, Brut Rosé</b> , <i>Loire, France</i> . . . . .	16
<b>Bisol Jeio, Brut, Prosecco</b> , <i>Italy</i> . . . . .	13
<b>Peyrassol Les Commandeurs, Rosé</b> , <i>Provence, France</i> . . . . .	18
<b>Roederer Estate Brut, Sparkling White</b> , <i>Anderson Valley, California</i> . . . . .	19

### White

<b>La Crema, Chardonnay</b> , <i>Sonoma, California</i> . . . . .	13
<b>Joseph Drouhin Vaudon, Chablis</b> , <i>Burgundy, France</i> . . . . .	23
<b>Cakebread, Chardonnay</b> , <i>Napa, California</i> . . . . .	30
<b>Maso Canali, Pinot Grigio</b> , <i>Trentino, Italy</i> . . . . .	15
<b>Dr Loosen, Riesling Kabinett</b> , <i>Mosel, Germany</i> . . . . .	17
<b>Champion, Sauvignon Blanc</b> , <i>Marlborough, New Zealand</i> . . . . .	15
<b>Jean-Marie Reverdy La Villaudière, Sancerre</b> , <i>Loire Valley, France</i> . . . . .	22
<b>Merry Edwards, Sauvignon Blanc</b> , <i>Russian River Valley, California</i> . . . . .	28

### Red

<b>Col dei Venti Petraia, Barbera d'Asti DOCG</b> , <i>Piedmont, Italy</i> . . . . .	18
<b>Old Vine Ranch, Cabernet Sauvignon</b> , <i>California</i> . . . . .	13
<b>Château Bel Orme Tronquoy-de-Lalande, Cabernet Sauvignon</b> , <i>Haut-Médoc, France</i> . . . . .	23
<b>Faust, Cabernet Sauvignon</b> , <i>Napa, California</i> . . . . .	35
<b>Clos Saint Anne, Merlot</b> , <i>Bordeaux, France</i> . . . . .	17
<b>Ken Wright, Pinot Noir</b> , <i>Willamette Valley, Oregon</i> . . . . .	19
<b>Etude, Pinot Noir</b> , <i>Carneros, California</i> . . . . .	24
<b>Muga Reserva, Tempranillo</b> , <i>Rioja, Spain</i> . . . . .	23
<b>Tenuta Sette Cieli Yantra, Toscana IGT</b> , <i>Tuscany, Italy</i> . . . . .	19

## ALCOHOL FREE

### MOCKTAILS

<b>Phony Negroni</b> . . . . .	12
<i>St. Agrestis Original or White Negroni</i>	
<b>NA Pornstar Martini</b> . . . . .	12
<i>Passionfruit, Lime, Vanilla, Non-Alcoholic Rosé</i>	
<b>Thrivin N' Vibin</b> . . . . .	13
<i>Basil Shrub, Strawberry, Lime, Sparkling, Orange Bitters</i>	
<b>Sober Sunset Spritz</b> . . . . .	14
<i>Abstinence Blood Orange, Orange, Lemon, Non-Alcoholic Rosé, Soda</i>	

### WINE

<b>Ariel Cabernet Sauvignon</b> . . . . .	11
<b>Kylie Sparkling Rosé</b> . . . . .	12
<b>Pierre Chavin Zero Sauvignon Blanc</b> . . . . .	14
<b>Vinada Crispy Chardonnay</b> . . . . .	18

### BEER

<b>Athletic Run Wild IPA</b> . . . . .	8
<b>Athletic Upside-Dawn Golden Ale</b> . . . . .	8
<b>Heineken 0.0</b> . . . . .	8
<b>Guinness Draught Zero</b> . . . . .	9