

SHAREABLE STARTERS

Onion Rings	12.95
<i>Housemade with Summit EPA Batter, Jalapeño Lime Aioli</i>	
Three Oysters on the Half Shell* (GF)	14.95
<i>Pomegranate Vinaigrette, Cocktail Sauce, Raw Horseradish or Traditional</i>	
Burrata Toast	15.95
<i>Toasted Ciabatta, Heirloom Tomato, Radish, Cucumber, Red Onion, Micro Basil, Balsamic & Roasted Garlic Dressing</i>	
Cheese Sampler (GF)	19.95
<i>Marin Brie from California, Beehive Bourbon-Infused Cheddar from Utah, Honey Goat Cheese from Canada, Fresh Berries, Black Garlic, Honeycomb, Toasted Ciabatta</i>	
Hot Peppered Shrimp (GF)	20.95
<i>Cajun, Sweet & Tangy Hot Sauce</i>	
Shrimp Cocktail (GF)	22.95
<i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i>	

Calamari	22.95
<i>Seasoned Flour, Fried Golden, Lemon Aioli</i>	
Ahi Tuna*	26.95
<i>Ahi Tuna, Togarashi Cucumber Pickles, Pickled Ginger, Seaweed Salad, Wasabi Sake Cream, Sesame Seeds, Ponzu, Crispy Prawn Chips</i>	
Crab Cake	26.95
<i>Sweet & Tender Colossal Blue Crab, Tarragon Citrus Aioli</i>	
Beef Tartare*	28.95
<i>Fresh Beef Tenderloin, Traditional Accompaniments, Watercress, Mustard Aioli, Pumpernickel Toast</i>	
Blackend Beef* (GF)	28.95
<i>6oz Skirt Steak, Horseradish Cream, Chimichurri</i>	
Seafood Tower* (GF)	70.95
<i>Petite serves 2-4 ppl 6 Oysters, 4 Cocktail Shrimp, Colossal Crab Cocktail</i>	
<i>Jumbo serves 6-8 ppl 9 Oysters, 8 Cocktail Shrimp, Ahi Tuna, Colossal Crab Cocktail</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 8.95	Bowl 14.95
<i>Ask Your Server for Today's Chef Creation</i>		
House Salad (GF)	Starter 6.95	Full 12.95
<i>Mixed Greens, Tomato, Cucumber, Red Onion, Baked Croutons, Choice of Dressing</i>		
Caesar Salad (GF)	Starter 7.95	Full 14.95
<i>Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons</i>		
<i>With Grilled Chicken 20.95 With Grilled Shrimp 23.95 With Grilled Salmon* 30.95 With 6oz Steak* 33.95</i>		

Burrata Salad (GF)	17.95
<i>Radichio, Baby Iceberg, Romaine Hearts, Heirloom Tomato, Cucumber, Radish, Basil Pesto, Balsamic Reduction, Red Onion Vinaigrette</i>	
Wedge Salad (GF)	Starter 9.95 Full 18.95
<i>Baby Iceberg, Bacon, Tomato, Egg, Penta Blue Cheese, Choice of Dressing</i>	
Strawberry Spinach Salad (GF)	Starter 9.95 Full 18.95
<i>Baby Spinach, Fresh Strawberries, Creamy Brie, Candied Walnuts, Raspberry-Poppyseed Dressing</i>	

The Grill Dressings: Balsamic, Champagne, Dijon, Italian, Red Onion Vinaigrette, Blue Cheese, Buttermilk Ranch, French, Thousand Island, Raspberry-Poppyseed

WAGYU STEAKS*

Hot Rock Experience 3oz and 6oz		
<i>Red Top Farms</i>	3oz 45.95	6oz 81.95
<i>Australian Jade</i>	3oz 49.95	6oz 89.95
<i>Japanese A5</i>	3oz 58.95	6oz 107.95
Red Top Farms Striploin	3oz 36.95	6oz 72.95
<i>Hybrid of American Wagyu and Japanese Angus</i>		
Australian Jade Pure Striploin	3oz 40.95	6oz 80.95
<i>Carrara Farms Blend of Angus and Japanese Breeds</i>		
Japanese A5 Striploin	3oz 49.95	6oz 98.95
<i>Bushu "The Samurai" from the Saitama Prefecture</i>		
Wagyu Trio Flight		118.95

DOMESTIC STEAKS*

We use Midwest Certified Black Angus Beef

Top Sirloin 10oz USDA Prime	38.95
Filet Mignon USDA Angus Beef	8oz 62.95 10oz 72.95
Dry-Aged Kansas City Strip 18oz USDA Angus Beef	76.95
New York Strip 16oz USDA Prime	78.95
Ribeye 16oz USDA Prime	79.95
Bone-In Ribeye 30oz USDA Prime	138.95



THE GRILL SIGNATURE ENHANCEMENT

Housemade Wagyu Tallow, Roasted Garlic, Hawaiian Red Sea Salt, Fresh Herbs 12.95

SAUCES

<i>Béarnaise</i>	6.95
<i>Creamy Horseradish</i>	6.95
<i>Charon</i>	6.95
<i>Chimichurri</i>	6.95
<i>Wasabi Sake</i>	6.95
<i>Au Poivre</i>	6.95

ACCOMPANIMENTS

PREPARATIONS

<i>Peppercorn Crust</i>	4.95
<i>Blue Cheese Crust</i>	6.95
<i>Oscar</i>	28.95

ENHANCEMENTS

<i>Caramelized Onions</i>	4.95
<i>Sautéed Mushrooms</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	23.95
<i>Bucatini, Milanese Tomato Sauce, Anchovy, Toasted Garlic Breadcrumbs, Basil Oil, Grana Panado, Basil Microgreens</i>	
<i>With Grilled Chicken 29.95 With Grilled Salmon* 39.95</i>	
<i>With Grilled Shrimp 32.95 With 6oz Steak* 42.95</i>	
Trout (GF)	35.95
<i>Grilled Rainbow Trout, Belgian Endive, Toasted Almonds, Meunière Sauce</i>	
Salmon*	38.95
<i>Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso-Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds</i>	
Pork Chop* (GF)	52.95
<i>Grilled Duroc Pork Chop from Minnesota Compart Farms, Peach Glaze, Kohlrabi-Green Apple Slaw, Toasted Walnut, Crispy Purple Potato, Pork Jus</i>	
Sea Bass (GF)	56.95
<i>Pan-Seared Sea Bass, Pea Purée, Vegetable Ribbons with Fresh Herbs, Roasted Red Pepper Sauce, Watercress</i>	
Lamb Chops* (GF)	63.95
<i>Grilled Australian Lamb Chops, three Bean Salad, Fresh Mint, Whipped Feta, Roasted Red Pepper Coulis</i>	
Lobster Tail (GF)	69.95
<i>Cold Water Atlantic Lobster Tail, Grilled Asparagus, Charred Lemon Creole Sauce, Basil Oil</i>	

SIDES

Idaho Potato Fries (GF)	Half 6.95 Full 12.95
<i>Charon Sauce</i>	
Classic Mashed Potatoes (GF)	Half 6.95 Full 12.95
<i>Buttermilk, Butter, Sour Cream</i>	
Roasted Summer Squash (GF)	14.95
<i>Zucchini & Yellow Squash, Whipped Feta Cheese, Red Onion Vinaigrette, Fresh Herbs</i>	
Asparagus Spears (GF)	Half 8.95 Full 16.95
<i>Hollandaise Sauce</i>	
Brocolini (GF)	16.95
<i>Sautéed, Roasted Pepper, Garlic</i>	
Hash Browns (GF)	16.95
<i>Bacon, White Onion</i>	
Mushrooms (GF)	18.95
<i>Sourced Locally, with Sweet Peppers, Fresh Dill</i>	
Au Gratin Potatoes (GF)	18.95
<i>Blend of Gruyère, Gouda and Tillamook Cheddar</i>	
Sweet Corn Succotash (GF)	19.95
<i>Sweet Corn, Edamame, Red Pepper, Poblano, Diced Bacon, Red Onion, Garlic and Fresh Herbs</i>	



CLASSICS

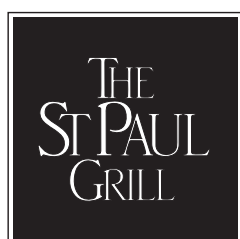
Charred Salmon Salad	29.95
<i>Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red Pepper, Lemon, Spicy Ginger Aioli</i>	
Shrimp Scampi (GF)	32.95
<i>Seared Jumbo Shrimp, Shiitake Mushrooms, Leeks, White Wine Cream Sauce</i>	
Rotisserie Chicken (GF)	34.95
<i>Half Chicken, Light Pan Sauce, Sautéed Brocolini</i>	
Walleye	35.95
<i>Pan-Fried Walleye, Dusted with Almond Flour, Pecan Frangelico Butter Sauce, Sautéed Vegetables</i>	
Swordfish	42.95
<i>Wild-Caught Swordfish, Panko-Breaded, Sautéed Spinach, Neuske's Bacon, Lemon and Caper Butter Sauce</i>	
Crab Cakes	49.95
<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 contains 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 041725



Executive Chef: Gheorghe Vatafu
General Manger: Billy Tam
SPRING | DINNER MENU

THE
ST PAUL
GRILL