



Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

JULY FEATURES

LUNCH

Mediterranean Omelet

Whole Egg, Olive Tapenade, Pulled Roasted Chicken, Manchego Cheese
22.95

DINNER

Elote Crostini

Charred Corn, Cream Cheese, Tajín Crema, Toasted Baguette, Cilantro
24.95

Halibut Feature

Seared Halibut, Purple Potato Purée, Sun-Dried Tomato Pesto, Chef's Microgreens
52.95

New York Feature

Grilled 18 oz New York Strip, Charred Green Onion Salsa Verde
108.95

DESSERT

Lemon Blueberry Bundt Cake

Lemon Blueberry Bundt Cake, Fresh Blueberries, Fresh Raspberries, Whipped Cream, Blueberry Sauce
15.95

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. Select items can be prepared Gluten Friendly with minor modifications.

 Select items can be prepared gluten-friendly with minor modifications.

MANAGED BY MORRISSEY HOSPITALITY | MORRISSEYHOSPITALITY.COM 062526



Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

FEATURED COCKTAIL

Endless Summer in Rice Park

Gin, Pomegranate Liqueur, Lemon, Simple Syrup, Blackberry, Basil

14

In honor of our commitment to the park, a portion of each Endless Summer cocktail sold supports park maintenance through the Saint Paul Parks Conservancy.

FEATURED WINES

San Simeon Cabernet Sauvignon

Paso Robles, California

16 Glass | 56 Bottle

BY THE BOTTLE

Rombauer Diamond Selection Cabernet Sauvignon, 2017

Napa Valley, California

Was 258 | Featured Price 198

Kistler "Les Noisetiers" Chardonnay, 2022

Sonoma Coast, California

Was 187 | Featured Price 137