

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}	18.95
<i>Marin Brie from California, Beehive Bourbon Infused Cheddar from Utah, Honey Goat Cheese from Canada, Classic Accompaniments and Toasted Ciabatta</i>	

Glazed Bacon	18.95
<i>Soy and Bourbon-Glazed Nueske's Bacon, Cranberry and Apple Relish</i>	
Hot Peppered Shrimp ^{GF}	18.95
<i>Cajun-Dusted, Sweet & Tangy Hot Sauce</i>	
Crab Cake	20.95
<i>Sweet & Tender Colossal Blue Crab, Tarragon Citrus Aioli</i>	

SOUPS & SALADS

Cream of Minnesota Wild Rice Soup	Cup 6.95	Bowl 11.95
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, Baked Croutons, Choice of Dressing</i>		
Caesar Salad ^{GF}	Starter 6.95	Full 12.95
<i>Hearts of Romaine, Our Signature Ceasar 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>		
Cobb Salad ^{GF}	18.95	
<i>With Choice of Dressing</i>		
<i>With Grilled Chicken \$25.95 With 4oz Steak* \$27.95</i>		
Acorn Squash Salad ^{GF}	16.95	
<i>Roasted Acorn Squash, Baby Spinach, Fregola Pasta, Dried Cranberry, Honey Goat Cheese, Fresh Herbs, Roasted Pumpkin Seeds, Cranberry Vinaigrette</i>		
Landmark Salad ^{GF}	19.95	
<i>Baby Spinach, Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes, Almonds, Champagne Vinaigrette</i>		
Charred Salmon Salad	26.95	
<i>Hoisin Battered Salmon, Champagne Vinaigrette Dressed Greens, Red Pepper, Lemon, Spicy Ginger Aioli</i>		

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



LUNCH SPECIALTIES

Fresh Pasta	19.95
<i>Fresh Bucatini, Milanese Tomato Sauce, Anchovy, Toasted Garlic Breadcrumbs, Basil Oil, Grana Panada, Microgreens Basil</i>	
<i>With Grilled Chicken 26.95 With 4oz Steak* 28.95 With Grilled Shrimp 29.95 With Grilled Salmon* 33.95</i>	
Chicken Pot Pie	26.95
<i>The Original for 30 Years!</i>	
Fish and Chips	27.95
<i>Housemade Summit EPA-Battered Walleye, Tartar Sauce, Idaho Potato Fries, Coleslaw</i>	
Shrimp Scampi ^{GF}	28.95
<i>Seared with Shiitake Mushrooms, Leeks, White Wine Cream Sauce</i>	
Salmon*	29.95
<i>Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds</i>	
Crab Cakes	32.95
<i>Sweet, Tender Colossal Blue Crab, Tarragon Citrus Aioli</i>	
Swordfish	32.95
<i>Seared with Lemon Panko Crust, Sautéed Spinach, Bacon, Lemon and Caper Sauce</i>	
USDA Prime Top Sirloin 10oz* ^{GF}	35.95
<i>Sautéed Vegetables, Béarnaise Sauce</i>	
Filet Mignon 6oz* ^{GF}	42.95
<i>Sautéed Vegetables, Béarnaise Sauce</i>	

Charlies, Burgers, and Sandwiches served with Fries, Coleslaw, or Potato Chips. Substitute Fresh Fruit, Side Salad, or Caesar for an additional charge. Gluten Free bun available upon request.

CHARLIES

The Market Street	19.95
<i>Chicken Breast, Thick-Cut Bacon, Swiss & Cheddar, Sriracha Mayo</i>	
Beer-Battered Walleye	20.95
<i>Roasted Red Pepper Remoulade</i>	
Ahi Tuna*	26.95
<i>Togarashi-Seasoned Tuna, Pickled Cucumber, Soy Glaze, Wasabi Sake Cream</i>	
The Grill Tenderloin*	28.95
<i>Twin Grilled Medallions of Beef Tenderloin, Caramelized Onions, Horseradish Mayo, Béarnaise</i>	

SANDWICHES

B.L.T.	16.95
<i>Classic with Thick-Cut Bacon on Sourdough Bread</i>	
Turkey Pepper Jack Melt	19.95
<i>Sliced Turkey, Pepper Jack Cheese, Bacon, Lettuce, Tomato, Chipotle Aioli, Pretzel Bun</i>	
Hot Pastrami	20.95
<i>Sliced Pastrami, Swiss Cheese, Mustard Aioli, Marbled Rye Bread</i>	
USDA Prime Top Sirloin Sandwich*	25.95
<i>Blackened Top Sirloin, Arugula, Port Red Onion, Havarti Cheese, Horseradish Cream, Chimichurri, Hoagie Roll</i>	
Crab Roll	25.95
<i>Colossal Crab, Red Pepper, Cucumber-Arugula Salad, Garlic Aioli, Classic Crab Roll Bun</i>	

BURGERS*

100% Local Rancher's Legacy Minnesota Wagyu
Served on Locally Sourced Country White Bun

Bacon and Cheddar	19.95
<i>Tomato, Lettuce, Red Onions</i>	
Black and Bleu	19.95
<i>Cajun Seasoning, Bleu Cheese, Caramelized Onions</i>	
Mushrooms and Swiss	19.95
<i>Caramelized Onions, Garlic Aioli</i>	
Chef's Burger.	23.95
<i>Ask Your Server for Today's Chef Creation</i>	

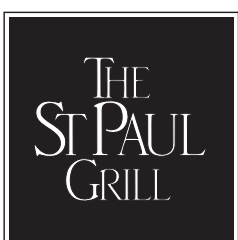
SIDES

Idaho Potato Fries ^{GF}	Small 5.95	Full 11.95
<i>Choron Sauce</i>		
Mushrooms ^{GF}	7.95	
<i>Sourced Locally, with Sweet Peppers, Fresh Dill</i>		
Asparagus Spears ^{GF}	Small 7.95	Full 15.95
<i>Hollandaise Sauce</i>		
Onion Rings	10.95	
<i>Housemade Summit EPA Batter, Jalapeno Lime Aioli</i>		
Broccoli ^{GF}	11.95	
<i>Sautéed, Roasted Pepper, Garlic</i>		
Roasted Butternut Squash ^{GF}	12.95	
<i>Maple Syrup, Toasted Pumpkin Seeds</i>		

20% gratuity will be added to parties for 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 121824



Executive Chef: Gheorghe Vatafu
General Manager: Billy Tam
FALL/WINTER | LUNCH MENU