

SHAREABLE STARTERS

Potato Boulettes	13.95
<i>Tillamook Cheddar, Baby Red Potato, Green Onion, Smoked Tomato Jam</i>	
Onion Rings	13.95
<i>Colossal Sweet Onions, Buttermilk Ranch</i>	
Three Oysters on the Half Shell* ^{GF}	16.95
<i>Pomegranate Mignonette, Cocktail Sauce, Raw Horseradish or Traditional</i>	
Burrata Toast	17.95
<i>Toasted Ciabatta, Heirloom Tomatoes, Radish, Cucumber, Red Onion, Micro Basil, Pesto, Balsamic & Roasted Garlic Dressing</i>	

Crab Cake	21.95
<i>Colossal Blue Crab, Tarragon Citrus Aioli</i>	
Cheese Sampler ^{GF}	22.95
<i>The Drunken Goat, Cheddar Beechers Flagship, St. Stephen Triple Creme, Blueberry Preserves, Honeycomb, Black Garlic, Mixed Berries, Toasted Ciabatta</i>	
Hot Peppered Shrimp ^{GF}	22.95
<i>Cajun-Dusted, Sweet & Tangy Hot Sauce</i>	
Cajun Steak Bites*	23.95
<i>Whiskey Glaze, Horseradish Cream, Fried Onions</i>	

SOUPS & SALADS

Cream of Minnesota Wild Rice Soup	Cup 8.95	Bowl 15.95
Chef's Featured Soup	Cup 9.95	Bowl 17.95
<i>Ask Your Server for Today's Chef Creation</i>		
House Salad ^{GF}	Starter 7.95	Full 14.95
<i>Mixed Greens, Tomatoes, Cucumbers, Red Onion, Baked Croutons, Choice of Dressing</i>		
Caesar Salad ^{GF}	Starter 8.95	Full 15.95
<i>Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons</i>		
Burrata Salad ^{GF}	18.95	
<i>Toasted Ciabatta, Heirloom Tomatoes, Radish, Cucumber, Red Onion, Micro Basil, Balsamic & Roasted Garlic Dressing</i>		
Wedge Salad ^{GF}	Starter 9.95	Full 19.95
<i>Baby Iceberg, Bacon, Tomatoes, Egg, Penta Blue Cheese, Choice of Dressing</i>		

Cobb Salad ^{GF}	21.95
<i>Hearts of Romaine, Bacon, Tomato, Egg, Penta Blue Cheese, Avocado, Choice of Dressing</i>	
Landmark Salad ^{GF}	22.95
<i>Baby Spinach, Bacon, Asiago, Apples, Eggs, Grapes, Almonds, Champagne Vinaigrette</i>	
Grilled Peach Salad ^{GF}	23.95
<i>Mixed Greens, Romaine, Fire Roasted Peaches, Raspberries, Goat Cheese, Red Onions, Candied Walnuts, Avocado, Raspberry Balsamic Vinaigrette</i>	
Charred Salmon Salad*	34.95
<i>Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red Peppers, Lemon, Spicy Ginger Aioli</i>	

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

Dressings: Balsamic, Champagne, Dijon, Italian, and Sweet Red Onion Vinaigrette, Blue Cheese, Buttermilk Ranch, French, Thousand Island

LUNCH SPECIALTIES

Chicken Pot Pie	23.95
<i>Savory Cream Sauce, Peas, Carrots, Mushrooms, Chicken</i>	
Fresh Pasta	26.95
<i>Fresh Bucatini, Milanese Tomato Sauce, Anchovies, Toasted Garlic Breadcrumbs, Basil Oil, Grana Panada, Basil Microgreens</i>	
<i>Chicken 32.95 Shrimp 35.95 Salmon* 47.95 6oz Steak* 49.95</i>	
Fish and Chips	28.95
<i>Housemade Summit EPA-Battered Walleye, Tartar Sauce, Idaho Potato Fries, Coleslaw</i>	
Shrimp Scampi ^{GF}	31.95
<i>Seared with Shiitake Mushrooms, Leeks, White Wine Cream Sauce</i>	
Avocado Crab Tower ^{GF}	35.95
<i>Colossal Blue Crab, Chopped Greens, Bacon, Tomato Bruschetta, French Cocktail Dressing</i>	

Salmon*	35.95
<i>Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso-Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds</i>	
USDA Prime Top Sirloin 8oz* ^{GF}	36.95
<i>Sautéed Vegetables, Add Bearnaise Sauce 3.95</i>	
Crab Cakes	39.95
<i>Colossal Blue Crab, Tarragon Citrus Aioli</i>	
Filet Mignon 6oz* ^{GF}	44.95
<i>Sautéed Vegetables, Add Bearnaise Sauce 3.95</i>	
Seared Scallops* ^{GF}	46.95
<i>Dill Pea Purée, Roasted Red Pepper Sauce, Baby Pea Salad, Champagne Vinaigrette</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	24.95
<i>Chicken Breast, Thick-Cut Bacon, Swiss & Cheddar, Sriracha Mayo</i>	
Beer-Battered Walleye	25.95
<i>Roasted Red Pepper Remoulade</i>	
The Grill Tenderloin*	31.95
<i>Twin Grilled Medallions of Beef Tenderloin, Caramelized Onions, Horseradish Cream, Béarnaise</i>	
Crab Cake	33.95
<i>Crab Cakes, Arugula-Cucumber Salad, Tarragon Aioli</i>	

SANDWICHES

B.L.T.	21.95
<i>Classic Thick-Cut Bacon, Lettuce, Tomato, Sourdough Bread</i>	
Cherry Chicken Salad	22.95
<i>Fresh Apples, Red Leaf, Tarragon Orange Dressing, Croissant</i>	
Turkey Pepper Jack Melt	24.95
<i>Sliced Turkey, Pepper Jack Cheese, Bacon, Lettuce, Tomato, Chipotle Aioli, Pretzel Bun</i>	
Tuna Melt	26.95
<i>Spanish Bonito Tuna Salad, Swiss & Cheddar Cheese, Sliced Tomato, Marbled Rye Toast</i>	
The Grill Steak Sandwich*	29.95
<i>Grilled Teres Major, Peppers, Onions, Provolone Cheese, Chimichurri, Horseradish, French Demi Baguette</i>	

BURGERS

Served on Locally Sourced Country White Bun

The Rancher's Burger*	21.95
<i>St. Paul's Rancher's Legacy Wagyu Beef Patty, Lettuce, Tomato, Red Onion</i>	
Black and Blue*	23.95
<i>St. Paul's Rancher's Legacy Wagyu Beef Patty, Cajun Seasoning, Blue Cheese, Caramelized Onions</i>	
Mushrooms and Swiss*	23.95
<i>St. Paul's Rancher's Legacy Wagyu Beef Patty, Caramelized Onions, Garlic Aioli</i>	
Whiskey Burger*	25.95
<i>CAB Beef Patty, Whiskey Glaze, Cheddar, Bacon, Lettuce, Tomato, Onions, Garlic Aioli</i>	

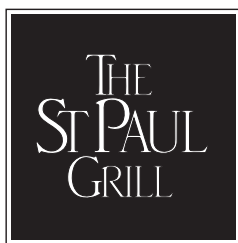
SIDES

Broccolini ^{GF}	11.95
<i>Sautéed, Roasted Pepper, Garlic</i>	
Idaho Potato Fries ^{GF}	Small 6.95 Full 12.95
<i>Choron Sauce</i>	
Mushrooms ^{GF}	9.95
<i>Fresh "Minnesotan" Oyster, Cremini & Button Mushrooms, Chimichurri, Red Bell Pepper</i>	
Roasted Summer Squash ^{GF}	7.95
<i>Zucchini & Yellow Squash, Whipped Feta Cheese, Red Onion Vinaigrette, Fresh Herbs</i>	
Asparagus Spears ^{GF}	Small 9.95 Full 18.95
<i>Hollandaise Sauce</i>	
Spinach ^{GF}	11.95
<i>Fresh Tomatoes, Feta Cheese, Garlic Tomato Sauce, Lemon</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.

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




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

MARTINIS

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

OLD FASHIONED

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

COCKTAILS

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

BEER

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

WINES BY THE GLASS

Sparkling & Rosé

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

White

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

Red

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

ALCOHOL FREE

MOCKTAILS

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

WINE

Ariel Cabernet Sauvignon	11
Kylie Sparkling Rosé	12
Pierre Chavin Zero Sauvignon Blanc	14
Vinada Crispy Chardonnay	18

BEER

Athletic Run Wild IPA	8
Athletic Upside-Dawn Golden Ale	8
Heineken 0.0	8
Guinness Draught Zero	9