

SHAREABLE STARTERS

- Onion Rings** 12.95
Housemade Summit EPA Batter, Jalapeno Lime Aioli
- Three Oysters on the Half Shell*** ^{GF} 14.95
Pomegranate Vinaigrette, Cocktail Sauce, Raw Horseradish or Traditional
- Burrata Toast** 15.95
Toasted Ciabatta, Heirloom Tomato, Radish, Cucumber, Red Onion, Micro Basil, Balsamic & Roasted Garlic Dressing

- Cheese Sampler** ^{GF} 19.95
Marin Brie from California, Beehive Bourbon-Infused Cheddar from Utah, Honey Goat Cheese from Canada, Fresh Berries, Black Garlic, Honeycomb, Toasted Ciabatta
- Hot Peppered Shrimp** ^{GF} 20.95
Cajun-Dusted, Sweet & Tangy Hot Sauce
- Crab Cake** 20.95
Sweet & Tender Colossal Blue Crab, Tarragon Citrus Aioli
- Blackened Beef*** 28.95
6oz Skirt Steak, Creamy Horseradish, Chimichurri

SOUPS & SALADS

- Cream of Minnesota Wild Rice Soup** Cup 6.95 Bowl 11.95
- Chef's Featured Soup** Cup 8.95 Bowl 14.95
Ask Your Server for Today's Chef Creation
- House Salad** ^{GF} Starter 6.95 Full 12.95
Mixed Greens, Tomato, Cucumber, Baked Croutons, Choice of Dressing
- Caesar Salad** ^{GF} Starter 7.95 Full 14.95
Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons
With Grilled Chicken 20.95 With Grilled Salmon 30.95*
With Grilled Shrimp 23.95 With 6oz Steak 33.95*
- Burrata Salad** ^{GF} 17.95
Radichio, Baby Iceberg, Romaine Hearts, Heirloom Tomato, Cucumber, Radish, Basil Pesto, Balsamic Reduction, Red Onion Vinaigrette
- Wedge Salad** ^{GF} Starter 9.95 Full 18.95
Baby Iceberg, Bacon, Tomato, Egg, Penta Blue Cheese, Choice of Dressing

- Strawberry Spinach Salad** ^{GF} Starter 9.95 Full 18.95
Baby Spinach, Fresh Strawberries, Creamy Brie Cheese, Candied Walnuts, Raspberry-Poppyseed Dressing
- Cobb Salad** ^{GF} 19.95
Choice of Dressing
With Grilled Chicken 25.95 With Grilled Salmon 35.95*
With Grilled Shrimp 28.95 With 6oz Steak 38.95*
- Landmark Salad** ^{GF} 19.95
Baby Spinach, Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes, Almonds, Champagne Vinaigrette
- Charred Salmon Salad** 29.95
Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red Pepper, Lemon, Spicy Ginger Aioli
- Avocado-Crab Tower** ^{GF} 32.95
Colossal Crab, Chopped Green, Bacon, Tomato Bruschetta, French Cocktail Dressing

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



LUNCH SPECIALTIES

- Fresh Pasta** 23.95
Fresh Bucatini, Milanese Tomato Sauce, Anchovy, Toasted Garlic Breadcrumbs, Basil Oil, Grana Panada, Basil Microgreens
With Grilled Chicken 29.95 With Grilled Shrimp 32.95 With Grilled Salmon 39.95 With 6oz Steak* 42.95*
- Chicken Pot Pie** 26.95
The Original for 30 Years!
- Fish and Chips** 27.95
Housemade Summit EPA-Battered Walleye, Tartar Sauce, Idaho Potato Fries, Coleslaw
- Shrimp Scampi** ^{GF} 28.95
Seared with Shiitake Mushrooms, Leeks, White Wine Cream Sauce
- Salmon*** 35.95
Grilled Hand-Cut Atlantic Salmon, Soy Glaze, Sautéed Spinach, Miso-Orange Cream Sauce, Citrus Salad, Toasted Sesame Seeds
- USDA Prime Top Sirloin 10oz*** ^{GF} 36.95
Sautéed Vegetables, Béarnaise Sauce
- Crab Cakes** 38.95
Sweet, Tender Colossal Blue Crab, Tarragon Citrus Aioli
- Swordfish** 42.95
Seared with Lemon Panko Crust, Sautéed Spinach, Bacon, Lemon and Caper Sauce
- Filet Mignon 6oz*** ^{GF} 42.95
Sautéed Vegetables, Béarnaise Sauce

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** 20.95
Chicken Breast, Thick-Cut Bacon, Swiss & Cheddar, Sriracha Mayo
- Beer-Battered Walleye** 21.95
Roasted Red Pepper Remoulade
- The Grill Tenderloin*** 28.95
Twin Grilled Medallions of Beef Tenderloin, Caramelized Onions, Horseradish Cream, Béarnaise
- Crab Cake Charlie** 29.95
Crab Cakes, Arugula-Cucumber Salad, Tarragon Aioli

SANDWICHES

- B.L.T.** 16.95
Classic with Thick-Cut Bacon on Sourdough Bread
- Turkey Pepper Jack Melt.** 19.95
Sliced Turkey, Pepper Jack Cheese, Bacon, Lettuce, Tomato, Chipotle Aioli, Pretzel Bun
- Tuna Melt** 26.95
Spanish Bonito Tuna Salad, Swiss & Cheddar Cheese, Sliced Tomato, Marbled Rye Toast
- The Grill Steak Sandwich*** 32.95
Blackened Skirt Steak, Sweet Peppers, Caramelized Onions, Oyster Mushrooms, Hoffman White Cheddar, French Baguette

BURGERS*

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

- Black and Blue** 22.95
Cajun Seasoning, Blue Cheese, Caramelized Onions
- Mushrooms and Swiss** 22.95
Caramelized Onions, Garlic Aioli
- Bacon and Cheddar** 23.95
Tomato, Lettuce, Red Onions
- The Grill Burger** 25.95
Hoffman White Cheddar, Nueske's Bacon, Pickle and Peppadew Remoulade, Fresh Arugula Salad, Brioche Bun

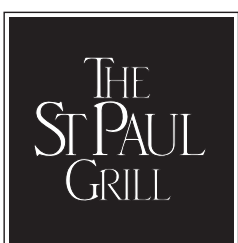
SIDES

- Idaho Potato Fries** ^{GF} Small 6.95 Full 12.95
Choron Sauce
- Mushrooms** ^{GF} 12.95
Sourced Locally, with Sweet Peppers, Fresh Dill
- Asparagus Spears** ^{GF} Small 8.95 Full 16.95
Hollandaise Sauce
- Broccoli** ^{GF} 12.95
Sautéed, Roasted Pepper, Garlic
- Sweet Corn Succotash** ^{GF} 13.95
Creamy Sweet Corn, Edamame, Red Peppers, Poblano, Diced Bacon, Red Onions, Garlic & Fresh Herbs

20% gratuity will be added for 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 040425



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

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