



Executive Chef: Gheorghe Vatafu
General Manager Billy Tam

AUGUST FEATURES

LUNCH

The Grill Scramble

Whole Eggs, Chorizo Sausage, Pepper Jack Cheese, Green Onion, Avocado Salsa
22.95

DINNER

Heirloom Tomato & Goat Cheese Tart

*Puff Pastry, Heirloom Tomatoes, Goat Cheese Crumbles, Arugula &
Cucumber Salad, Red Wine Reduction*
15.95

Wild King Salmon

*Pan-Seared Wild King Salmon, Sweet Peas, Pea Pods, Crispy Guanciale,
White Wine Cream Sauce, Tomato Foam*
64.98

Mixed Grill for Two

*Compart Family Farms Duroc Pork Tenderloin, Lamb T-Bone, Beef Skirt Steak, Grilled Tomato,
Green Onion, Portabella Mushroom, Pickled Peppers, Chimichurri*
74.94

DESSERT

Peach Cobbler

Warm Peach Cobbler, Vanilla Ice Cream
16.95



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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