THE ST PAUL GRILL

Executive Chef: Gheorghe Vatafu
General Manager: Billy Tam

NOVEMBER FEATURES

LUNCH

Chef's Scramble* GF

Whole Eggs, Chef's Romanian Sausage, Crispy Potato, Tomato, Pepper Jack Cheese
22.95

Pulled Pork Sandwich

Pulled Pork, Arugula, Pickled Shallot, BBQ Sauce, Toasted Ciabatta Bun
17.95

DINNER

Duck Pastrami*

Cured and Smoked Duck Breast, Lingonberry Mustardo, Pickled Peppers
17.95

Roasted Monkfish*

Roasted Monkfish, Seasonal Mushrooms, Yellow Curry
44.95

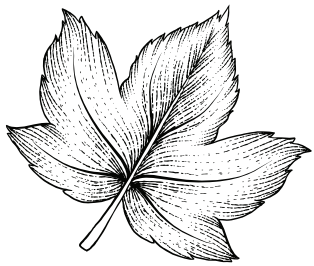
Elk Special*

Two Grilled Elk Chops, Grilled Endive, Lingonberry Mustardo
62.95

DESSERT

Pecan Pie

Crème Anglaise
13.95



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.*

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

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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

Les Glories, Brut Rosé

Loire, France

18 Glass | 70 Bottle

Domaine de Grisy, Bourgogne

Burgundy, France

20 Glass | 78 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