



RESTAURANT WEEK PRIX FIXE MENU  
Executive Chef: Gheorghe Vatafu

# FIRST COURSE

*(chose one)*

**Cup of Minnesota Wild Rice Soup**

**Small Mixed Greens**

*(choice of dressing)*

**Baby Caesar Salad**

# SECOND COURSE

*(chose one)*

**The Grill Wagyu Burger**

*Rancher's Legacy Minnesota Wagyu, Pepperjack Cheese,  
Tomato, Avocado Relish, Pretzel Bun*

**Fish & Chips**

*Beer Battered Walleye, Tartar Sauce,  
Hand-Cut Fries, Coleslaw*

**USDA Prime Top Sirloin Sandwich**

*Blackened Top Sirloin, Arugula, Port Red Onion, Havarti Cheese,  
Horseradish Cream, Chimichurri, Hoagie Roll*

**30.00++ per Person**

*Tax and gratuity not included. No substitutions please.*

*A 4% hospitality fee will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% 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. © Select items can be prepared Gluten Friendly with minor modifications. AN MH MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM 091824*