

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, Jalapeño Lime Aioli or 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>	
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>	
Shrimp Cocktail ^{GF}	22.95
<i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</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>		

Salad Adds: Chicken 6.00, Shrimp 9.00, Salmon* 21.00, 6oz Steak* 23.00, Scallops* 24.95

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

WAGYU STEAKS*

Hot Rock Experience 3oz and 6oz		
<i>Australian Jade</i>	3oz 49.95	6oz 89.95
<i>Japanese A5 Bushu "The Samurai" Saitama Prefecture</i>	3oz 72.95	6oz 130.95
<i>Japanese A5 Shimane Wagyu from Chugoku Farm</i>	3oz 72.95	6oz 130.95
Australian Jade Pure Striploin		
<i>Carrara Farms Blend of Angus and Japanese Breeds</i>	3oz 42.95	6oz 84.95
Japanese A5 Striploin 3oz and 6oz		
<i>Bushu "The Samurai" from Saitanma Prefecture</i>	3oz 65.95	6oz 125.95
<i>Shimane Wagyu from Chugoku Farm</i>	3oz 65.95	6oz 125.95
Wagyu Trio Flight		148.95

DOMESTIC STEAKS*

Midwest Certified Black Angus Beef

Top Sirloin 8oz USDA Prime	38.95
Beef Tenderloin 8oz Roasted Beef Tenderloin.....	65.95
Filet Mignon USDA Angus Beef	6oz 59.95 10oz 72.95
Dry-Aged Kansas City Strip 16oz USDA Angus Beef	79.95
New York Strip 14oz USDA Prime	85.95
Ribeye 14oz USDA Prime	85.95
Wagyu Striploin 12oz Red Top Farms	110.95
Tomahawk Bone - In Ribeye 50oz	239.95

Lakeview Piedmontese Cattle Co. South Dakota Carved Table Side with Choice of 2 Sauces



THE GRILL SIGNATURE ENHANCEMENT Housemade Wagyu Tallow, Roasted Garlic, Hawaiian Red Sea Salt, Fresh Herbs 12.95

SAUCES

<i>Whiskey Glaze</i>	4.95
<i>Creamy Horseradish</i>	4.95
<i>Chimichurri</i>	4.95
<i>Wasabi Sake</i>	4.95
<i>Béarnaise</i>	5.95
<i>Charon</i>	5.95
<i>Au Poivre</i>	6.95
<i>Bordelaise</i>	8.95

ACCOMPANIMENTS

PREPARATIONS

<i>Peppercorn Crust</i>	4.95
<i>Blue Cheese Crust</i>	5.95
<i>Colossal Crab Oscar</i>	20.95

ENHANCEMENTS

<i>Caramelized Onions</i>	4.95
<i>Sautéed Mushrooms</i>	6.95
<i>Bone Marrow</i>	13.95
<i>Foie Gras</i>	19.95
<i>Scallops</i>	24.95
<i>10oz Cold Water Lobster Tail</i>	59.95

CLASSICS

Charred Salmon Salad*	34.95
<i>Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red Pepper, Lemon, Spicy Ginger Aioli</i>	
Shrimp Scampi ^{GF}	35.95
<i>Seared Jumbo Shrimp, Shiitake Mushrooms, Leeks, White Wine Cream Sauce</i>	
Walleye	38.95
<i>Pan-Fried Walleye, Dusted with Almond Flour, Pecan Frangelico Butter Sauce, Sautéed Vegetables</i>	
Rotisserie Chicken ^{GF}	39.95
<i>Half Chicken, Light Pan Sauce, Sautéed Broccolini</i>	
Crab Cakes	52.95
<i>Colossal Blue Crab, Tarragon Citrus Aioli</i>	

SIDES

Idaho Potato Fries ^{GF}	Half 6.95	Full 12.95
<i>Charon Sauce</i>		
Classic Mashed Potatoes ^{GF}	Half 7.95	Full 14.95
<i>Buttermilk, Butter, Sour Cream</i>		
Roasted Summer Squash	Half 7.95	Full 14.95
<i>Zucchini & Yellow Squash, Whipped Feta Cheese, Red Onion Vinaigrette, Fresh Herbs</i>		
Broccolini ^{GF}	Half 8.95	Full 17.95
<i>Sautéed, Roasted Peppers, Garlic</i>		
Spinach ^{GF}		Full 18.95
<i>Fresh Tomatoes, Feta Cheese, Garlic Tomato Sauce, Lemon</i>		
Asparagus Spears ^{GF}	Half 9.95	Full 18.95
<i>Hollandaise Sauce</i>		
Hash Browns ^{GF}		18.95
<i>Bacon, White Onion</i>		
Au Gratin Potatoes ^{GF}		18.95
<i>Blend of Gruyère, Gouda, Fontina, Tillamook Cheddar</i>		
Mushrooms ^{GF}	Half 9.95	Full 18.95
<i>Fresh "Minnesotan" Oyster, Cremini, Button Mushrooms, Chimichurri, Red Bell Pepper</i>		

Calamari	22.95
<i>Fried Golden, Seasoned Flour, Lemon Aioli</i>	
Cajun Steak Bites* ^{GF}	23.95
<i>Whiskey Glaze, Horseradish Cream, Fried Onion Rings</i>	
 Crab Cake	26.95
<i>Colossal Blue Crab, Tarragon Citrus Aioli</i>	
Ahi Tuna*	27.95
<i>Ahi Tuna, Togarashi Cucumber Pickles, Pickled Ginger, Seaweed Salad, Wasabi Sake Cream, Sesame Seeds, Ponzu, Wonton Crisps</i>	
Beef Tartare*	28.95
<i>Fresh Beef Tenderloin, Traditional Accompaniments, Watercress, Mustard Aioli, Pumpernickel Toast</i>	
 Seafood Tower* ^{GF}	
Petite serves 2-4 6 Oysters, 4 Cocktail Shrimp, Colossal Crab Cocktail	78.95
Jumbo serves 6-8 9 Oysters, 8 Cocktail Shrimp, Colossal Crab Cocktail, Ahi Tuna . . .	149.95

Caesar Salad ^{GF}	Starter 8.95	Full 15.95
<i>Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons</i>		
Wedge Salad ^{GF}	Starter 9.95	Full 19.95
<i>Baby Iceberg, Bacon, Tomatoes, Egg, Penta Blue Cheese, Choice of Dressing</i>		
Burrata Salad ^{GF}		22.95
<i>Radichio, Baby Iceberg, Romaine Hearts, Heirloom Tomatoes, Cucumber, Radish, Basil Pesto, Balsamic Reduction, Sweet Red Onion Vinaigrette</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
DINNER MENU | 062026

MARTINIS	OLD FASHIONED	COCKTAILS
Lychee Blossom 16 <i>Rum, Lychee, Triple Sec, Lime, St Germaine</i>	Sazerac Rye 16	Green Light Collins 12 <i>Midori, Vodka, Lime, Simple Syrup, Soda</i>
Birds & Bees 16 <i>Vodka, Honey Syrup, Lemon, Soda</i>	Coffee Infused Traveller Whiskey 16	Blanco Negroni 16 <i>Gin, Cocchi Americano, Vikre Herbal Liqueur</i>
Vesper 16 <i>Gin, Vodka, Lillet Blanc, Orange Bitters</i>	Oaxacan 17	Oaxacan Sunrise 17 <i>Del Maguey Vida Mezcal, Oranage Marmalade, Lemon, Simple Syrup, Orange Bitters</i>
Orange Twist 18 <i>Old Forrester Bourbon, Orange, Simple Syrup, Bitters</i>	Barr Hill Tom Cat 19	Manhattan 18 <i>Traveller Whiskey, Antica Formula, Bitters</i>
Corpse Reviver Blanco 18 <i>Tequila Blanco, Lillet Blanc, Cointreau, Absinthe, Lime, Orange</i>	 Tattersall 6 Year Wheated Bourbon 20	Rose Colored Glasses 20 <i>Codigo Rosa, Aperol, Licor 43, Lemon, Agave Syrup</i>

BEER

Bud Light , <i>St Louis, MO</i> 7	Heineken , <i>Amsterdam</i> 8
Budweiser , <i>St Louis, MO</i> 7	Red Stripe , <i>Kingston, Jamaica</i> 8
Coors Light , <i>Denver, CO</i> 7	White Claw , <i>Glendale, AZ</i> 8
Michelob Golden Light , <i>St Louis, MO</i> 7	Guinness , <i>Ireland</i> 9
Michelob Ultra , <i>St Louis, MO</i> 7	Sociable Cider Werks Freewheeler , <i>Minneapolis, MN.</i> 9
Miller Lite , <i>St Louis MO</i> 7	Utepils Ewald the Golden Hefeweizen , <i>Minneapolis, MN</i> 9
Bell's Two Hearted Ale , <i>Kalamazoo, MI.</i> 8	Surly Furious IPA , <i>St Paul, MN</i> 10
Fulton Lonely Blonde , <i>Minneapolis, MN</i> 8	Surly Hell Lagar , <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
Vietti Moscato d’Asti , <i>Piedmont, Italy</i> 14
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 Petràia, 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
Domaine Masse Père & Fils , <i>Bourgogne, France</i> 22
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	WINE	BEER
Phony Negroni 12 <i>St. Agrestis Original or White Negroni</i>	Ariel Cabernet Sauvignon 11	Athletic Run Wild IPA 8
NA Pornstar Martini 12 <i>Passionfruit, Lime, Vanilla, Non-Alcoholic Rosé</i>	Kylie Sparkling Rosé 12	Athletic Upside-Dawn Golden Ale . 8
Thrivin N' Vibin 13 <i>Basil Shrub, Strawberry, Lime, Sparkling, Orange Bitters</i>	Pierre Chavin Zero Sauvignon Blanc. 14	Heineken 0.0 8
Sober Sunset Spritz 14 <i>Abstinence Blood Orange, Orange, Lemon, Non-Alcoholic Rosé, Soda</i>	Vinada Crispy Chardonnay 18	Guinness Draught Zero 9