



RESTAURANT WEEK PRIX FIXE MENU
Executive Chef: Gheorghe Vatafu

FIRST COURSE

(choose one)

Cup of Minnesota Wild Rice Soup

Small Mixed Greens

(choice of dressing)

Baby Caesar Salad

SECOND COURSE

(choose one)

Pear Berry Salad

*Mixed Greens, Berries, Asian Pears, Manchego Cheese,
Candied Pecans, Raspberry Poppyseed Vinaigrette*

Fish & Chips

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

USDA Prime Top Sirloin Sandwich

*Marinated Prime Top Sirloin, Chipotle Lime Crema,
Cabbage & Radish Slaw, Soft 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 071624*