

## Sunday Night Menu

### STARTERS

- Side House Salad,** *Mixed Spring Greens, Parmigiano, Roasted Shallot Vinaigrette* 7
- Onion Soup Gratinee,** *Beef Stock, Brandy, Crostini, Gruyere* 9
- Shrimp Cocktail,** *Poached Tiger Shrimp, Horseradish Cocktail Sauce, Lemon, Parsley* 12
- Mussels,** *Fresh Apple Cider, Bacon, Garlic, Shallot, Thyme, Crème Fraiche, Toasted Baguette* 14
- Lobster Bruschetta,** *Lobster Salad, Avocado, Crostini* 16
- Crab Cake,** *Lump Crab Meat, Creole Remoulade, Celery and Parsley Salad* 16

### ENTREES

*\*Our chicken is from Larry Schultz certified organic farm, free range, cage free and non-GMO in Owatonna MN\**  
*\*All of our beef contains no hormones, no antibiotics and no steroids. All farms follow humane handling practices\**

- Nic's Burger,** *½ lb. House Ground Beef Tenderloin, Bacon, Cheddar, Gruyere, Greens, Smoked Tomato Marmalade, Dijon* 17
- Mushroom Gnocchi,** *Wild & Cultivated Mushrooms, House-Made Potato Gnocchi, Taleggio Cream, Truffle Oil, Pecorino* 25
- King Crab Tagliatelle,** *House-Made Noodles, Vodka-Tomato Sauce, Parsley, Pine Nuts, Toasted Breadcrumbs* 34
- Chicken Chasseur,** *Semi Boneless Poussin, Herb Roasted Baby Potatoes, Wilted Kale* 27
- Shrimp Risotto,** *Lemon, Basil, Tomato, Asparagus, Grana Padano, Crab Butter* 32
- Walleye,** *Panko Crusted Filet, Wild Rice Pilaf, Remoulade* 32
- Alaskan Halibut,** *Pan Roasted 6oz Filet, Legume Porridge, Tomato Butter, Belgian Endive* 36
- Australian Lamb Shank,** *18oz Hindshank, Navy Bean Cassoulet, Lamb Merguez, Smoked Lamb Belly, Herb Oil* 36
- 8oz Filet Mignon,** *Creekstone Farms Natural, Roasted Mushrooms, Wilted Spinach, Pommes Puree, Bordelaise* 48

### DESSERTS

- Raspberry Mille Feuille,** *Raspberry Pastry Cream, Puff Pastry, Cream Chantilly, Fresh Berries, Dark Chocolate Croquants* 7
- Chocolate Mousse,** *Whipped Cream, Fresh Berries, Tuile Cookie* 8
- Lemon-Blueberry Tart,** *Lemon Curd, Almond Pâte Sablée, Toasted Italian Meringue* 9

See other side for Three-Course Tasting Menu >>>

## *Sunday Night Out*

### **3 COURSE MENU TOUR**

***per person:***

*40 without wine*

*50 with 2 glasses of*

*Premium Red, White or Sparkling Wine*

*(ask server for wine selections)*

#### **FIRST COURSE**

*(choose one)*

##### **Onion Soup Gratinee**

*Beef Stock, Brandy, Crostini, Gruyere*

##### **House Salad**

*Mixed Spring Greens, Parmigiano, Roasted Shallot Vinaigrette*

#### **MAIN COURSE**

*(choose one)*

##### **Walleye**

*Panko Crusted Filet, Wild Rice Pilaf, Remoulade*

##### **Petite Filet Mignon**

*Creekstone Farms, 4oz Filet, Roasted Mushrooms, Wilted Spinach,*

*Pommes Puree, Bordelaise*

##### **Chicken Chasseur**

*Semi Boneless Poussin, Herb Roasted Baby Potatoes, Wilted Kale*

##### **Mushroom Gnocchi**

*Wild & Cultivated Mushrooms, House-Made Potato Gnocchi,*

*Taleggio Cream, Truffle Oil, Pecorino*

#### **FINALE**

*(choose one)*

##### **Chocolate Mousse**

*Whipped Cream, Fresh Berries, Tuile Cookie*

##### **Lemon-Blueberry Tart**

*Lemon Curd, Almond Pâte Sablée, Toasted Italian Meringue*

*See other side for Main Menu >>>*