

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 >>>