



November 2020

## **APPETIZERS / SALADS / SOUP**

### **Shrimp Cocktail \***

5 Grilled Jumbo Shrimp, Asian Slaw & Glaze, Ponzu Sauce 16

### **Cheese Plate \*\***

Selection of two Artisan Cheeses, Locally Raised Honey, Fruit Compote 15

### **Deviled Eggs \***

Bacon & Dark Truffle Shavings 8

### **Wedge Salad \***

Buttermilk Ranch & Blue Cheese Dressing, Hard Boiled Egg, Tomatoes, Bacon, Red Onions, Romaine 10

### **Wild Rice Soup**

MN Wild Rice, Cream, Carrot, Celery, Onion 8

## **SANDWICHES**

### **Breaded Walleye Sandwich**

Batard, Remoulade, Coleslaw. Comes with French Fries 17

### **Lobster Roll \*\***

Lobster Tail Meat, Lemon Tarragon Aioli, Lobster Ghee Chives, Brioche 24

### **MPLS Cheese Steak Sandwich \*\***

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar, Horseradish Aioli on Cuban Loaf. Comes with French Fries 18

### **Nic's Burger \*\* (gluten free bun available)**

House Ground Filet Mignon, Bacon, Cheddar & Gruyere Cheese, Greens, Smoked Tomato Jam, Dijon. Comes with French Fries 17

### **Beyond Burger \*\* (gluten free bun available)**

2 4oz Patties, Sautéed Onions & Mushrooms, Swiss Cheese. Comes with French Fries 21

### **Reuben Sandwich \*\***

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon Mustard, Thousand Island Dressing on Pumpernickel. Comes with French Fries 15

### **Meatball Sandwich \*\***

House-Made Meatballs, Mozzarella, Marinara Sauce 14

## **ENTREES**

### **Braised Wagyu Tagliatelle \*\***

Wagyu Short Rib, Tomatoes, Broccolini, Onions, Jus, Crème Fraiche 35

### **Breaded Walleye**

MN Wild Rice, Lemon Haricot Verts, Remoulade 29

### **Rigatoni \*\***

Italian Sausage, Meatballs, Creamy Marinara, Parmesan Cheese 26

### **Beyond Rigatoni \*\***

Ground Beyond Meat, Marinara, Parmesan Cheese 29

### **Filet Mignon \***

8oz Revier Farms Natural Filet, Roasted Mushrooms, Asparagus, Pommes Puree, Bordelaise 48

### **Wagyu Skirt Steak \***

8oz Cut, Sautéed Broccoli Slaw, Green Onion Balsamic Vinegar Churi Sauce 35

### **Chef's Lobster Bisque Pot Pie**

4oz or 6oz of Lobster Tail Meat, Mirepoix, Herbs, Cream, Lobster Stock 36/46

### **Scallops \***

3 U10 Seared Scallops, Bacon, Sautéed Asian Salad, Sweet Ginger Soy Glaze 36

### **Free Range Colorado Lamb Chops \***

2 Double-Cut Chops, Roasted & Seared, Brussels Sprouts, Pommes Puree, Port Wine Demi-Glace 48

**See reverse side for Dessert Options!**

*\*Gluten Free \*\*Can be made Gluten Free  
Rigatoni & Tagliatelle require advance notice for preparation*



## **Dessert Options**

### **Chocolate Mousse**

*Whipped Cream, Fresh Berries, Cookie Tuile 8*

### **Apple Delight**

*Apple Pie Filling, Puff Pastry,  
Whipped Cream, Cinnamon, Carmel Sauce 8*

### **House-Made Chocolate Chip Cookies**

*Three Cookies Served Warm 6*

### **Amaretto Espresso Cheese Cake**

*Amaretto, Espresso, Bourbon Chocolate Sauce,  
White Chocolate Shaving, Fresh Berries 8*