



## DINNER MENU

March 2021  
Thursday – Sunday

### APPETIZERS / SALADS / SOUP

#### **Grilled Shrimp Cocktail \***

5 Grilled Jumbo Shrimp, Asian Slaw & Glaze, Ponzu Sauce 17

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

Selection of two Artisan Cheeses, Locally Raised Honey, Fruit Compote 17

#### **Deviled Eggs \***

Bacon & Dark Truffle Shavings 8

#### **Wedge Salad \***

Buttermilk Ranch & Blue Cheese Dressing, Hard Boiled Egg, Tomatoes, Bacon, Red Onions, Romaine 11

#### **Wild Rice Soup**

MN Wild Rice, Cream, Carrot, Celery, Onion 9

### 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

#### **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 only available 4-close

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

Wagyu Short Rib, Tomatoes, Broccolini, Onions, Jus, Crème Fraiche 36

#### **Breaded Walleye**

MN Wild Rice, Lemon Haricot Verts, Remoulade 29

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

Italian Sausage, Meatballs, Creamy Marinara, Parmesan Cheese 27

#### **Filet Mignon \***

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

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

8oz Cut, Sautéed Broccoli Slaw, Green Onion Balsamic Vinegar Churri Sauce 36

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

4oz or 6oz of Lobster Tail Meat, Mirepoix, Herbs, Cream, Lobster Stock 37/47

#### **Scallops \***

3 U10 Seared Scallops, Bacon, Sautéed Asian Salad, Sweet Ginger Soy Glaze 37

#### **Surf & Turf \***

8oz Filet, 7oz Lobster Tail, Asparagus, Pommies Puree 69

#### **Seared Seabass\***

Roasted Garlic Parmesan Risotto, Tomato Ragu 42

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

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

#### **Artisanal Bread Service**

Toasted French Baguette with Butter 5

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