



DINNER MENU

May 2021
Wednesday – Sunday

APPETIZERS / SALADS / SOUP

Cheese Plate **

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

Wedge Salad *

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

Deviled Eggs *

Bacon & Dark Truffle Shavings 8

Grilled Shrimp Cocktail *

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

Wild Rice Soup

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

Lobster Cakes

Two Lobster Cakes with Sambal Aioli 16

SANDWICHES

Breaded Walleye Sandwich

Batard, Remoulade, Coleslaw. Comes with French Fries 17

Reuben Sandwich **

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon Mustard, Thousand Island Dressing on Pumpnickel.

Comes with French Fries 16

MPLS Cheese Steak Sandwich **

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar, Horseradish Aioli on Cuban Loaf. Comes with French Fries 19

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

½ Pound House Ground Filet Mignon, Bacon, Cheddar & Gruyere Cheese, Greens, Smoked Tomato Jam, Dijon.

Comes with French Fries 19

Lobster Roll **

Lobster Tail Meat, Lemon Tarragon Aioli, Lobster Ghee Chives, Brioche 25

Meatball Sandwich **

House-Made Meatballs, Mozzarella, Marinara Sauce 15



ENTREES

(available 4-close Wed- Thurs, 3-close Sun)

Rigatoni **

Italian Sausage, Meatballs, Creamy Marinara, Parmesan Cheese 27

Braised Wagyu Tagliatelle **

Wagyu Short Rib, Tomatoes, Broccolini, Onions, Jus, Crème Fraiche 37

Breaded Walleye

MN Wild Rice, Lemon Haricot Verts, Remoulade 29

Scallops *

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

Seared Seabass*

Roasted Garlic Parmesan Risotto, Tomato Ragu 43

Chef's Lobster Bisque Pot Pie

4oz or 6oz of Lobster Tail Meat, Mirepoix, Herbs, Cream, Lobster Stock 38/48

Free Range Colorado Lamb Chops *

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

Wagyu Skirt Steak *

8oz Cut, Sautéed Broccoli Slaw, Green Onion Balsamic Vinegar Churri Sauce 37

Filet Mignon *

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

Surf & Turf *

8oz Filet, 7oz Lobster Tail, Asparagus, Pommes Puree 70

Seafood Linguini and Clam Sauce

Lobster, Shrimp, Scallop, White Wine and Garlic Clam Sauce, Red Peppers, Onion, Cabbage Parmesan Cheese. 40

10oz Duroc Dry Aged Pork Chop

Served over Smashed Fingerling Potatoes Roasted Carrots, Broccolini, Cranberries, Onion and Asparagus Topped with Apple Honey Glaze and a dollop of Whole Grain Mustard. 41

**Gluten Free **Can be made Gluten Free*

Gluten Free Rigatoni & Tagliatelle require advance notice for preparation