



TAKE-OUT & DELIVERY MENU

April 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 25

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

Reuben Sandwich **

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon Mustard, Thousand Island Dressing on Pumpernickel. Comes with French Fries 16

Meatball Sandwich **

House-Made Meatballs, Mozzarella, Marinara Sauce 15

ENTREES only available 4-close

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

Artisanal Bread Service

Toasted French Baguette with Butter 5

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