



## DINNER MENU

July 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

#### **Lobster Cakes**

Two Lobster Cakes with Sambal Aioli 16

#### **Wild Rice Soup**

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

### 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, Comes with French Fries 27

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

House-Made Meatballs, Mozzarella, Marinara Sauce, Comes with French Fries 15

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

*Gluten Free Rigatoni & Tagliatelle require advance notice for preparation*

**SEE REVERSE SIDE FOR ENTREES →**



## **ENTREES**

(Available 4-close Wed - Saturday, 3-close Sun)

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

Italian Sausage, Meatballs, Creamy Marinara, Parmesan Cheese 27

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

Wagyu Short Rib, Tomatoes, Broccolini, Onions, Jus, Crème Fraiche 38

### **Breaded Walleye**

MN Wild Rice, Lemon Haricot Verts, Remoulade 29

### **Scallops \***

3 U10 Seared Scallops, Bacon, Sautéed Asian Salad, Sweet Ginger Soy Glaze 39

### **Seared Seabass\***

Roasted Garlic Parmesan Risotto, Tomato Ragu 44

### **Seafood Linguini and Clam Sauce**

Lobster, Shrimp, Scallop, White Wine and Garlic Clam Sauce, Red Peppers, Onion, Cabbage Parmesan Cheese 41

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

4oz or 6oz of Lobster Tail Meat, Mirepoix, Herbs, Cream, Lobster Stock 39/49

### **10oz Duroc Dry Aged Pork Chop**

Smashed Fingerling Potatoes, Roasted Carrots, Broccolini, Cranberries, Onion & Asparagus  
Apple Honey Glaze and topped with Whole Grain Mustard. 41

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

2 Double-Cut Chops, Roasted & Seared, Brussels Sprouts, Pommies Puree, Port Wine Demi-Glace 49

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

8oz Cut, Sautéed Broccoli Slaw, Green Onion Balsamic Vinegar Churri Sauce 38

### **Filet Mignon \***

8oz USDA Prime Filet, Roasted Mushrooms, Asparagus, Pommies Puree, Bordelaise 51

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

8oz USDA Prime Filet, 7oz Lobster Tail, Asparagus, Pommies Puree 74

### **Artisanal Bread Service**

Toasted French Baguette with Butter 5

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Consumption of uncooked foods can be harmful to some guests, please order with care or ask your server for details  
an 18% gratuity will be added for parties of 7 or more