



DINNER MENU

March 2022
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

Root Vegetable Soup

Roasted Root Vegetables, Cream, Crumbled Bacon & Croutons 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 Pumpernickel.
Comes with French Fries 17

MPLS Cheese Steak Sandwich **

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar, Horseradish Aioli on Cuban Loaf. Comes with French Fries 20

Nic's Burger ** (gluten free bun available + 2)

½ Pound House Ground Filet Mignon, Bacon, Cheddar & Swiss Cheese, Greens, Smoked Tomato Jam, Dijon.
Comes with French Fries 20

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

-Entrées on reverse side of the page →



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 39

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 45

Colossal Cajun Shrimp

3 Colossal Cajun Shrimp, Asian Noodles, Carrots, Green onions, Red Pepper in Miso Broth 45

Chef's Lobster Bisque Pot Pie

4oz or 6oz of Lobster Tail Meat, Mirepoix, Herbs, Cream, Lobster Stock 42/52

10oz Duroc Dry Aged Pork Chop

Smashed Fingerling Potatoes, Roasted Carrots, Broccolini, Cranberries, Onion & Asparagus
Apple Honey Glaze and topped with Whole Grain Mustard. 42

Wagyu Skirt Steak *

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

Prime Filet Mignon *

8oz USDA Prime Filet, Roasted Mushrooms, Asparagus, Pommes Puree, Bordelaise 52

Elite New York Strip *

12oz Elite New York Strip, Roasted Tri-Color Carrots, Asparagus, Pommes Puree, Topped with Pearl Onions and Bacon Lardons 59

Surf & Turf *

8oz USDA Prime Filet, 7oz Lobster Tail, Asparagus, Pommes Puree 76

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*