

• **APPETIZERS** •

BURRATA CAPRESE	17	ORGANIC TRUFFLE DEVILED EGGS	8
Artisan tomato relish, basil, crostini Togarashi			
FRESH OYSTER CATCH (3)	15	JUMBO LUMP CRAB CAKES	20
Mignonette, lemon - See server about current variety available Panko-breaded, basil emulsion, lemon aioli			
FRIED CALAMARI	20	SHRIMP COCKTAIL	18
Blistered shishito peppers, rémolade Spicy cocktail sauce			
THICK-CUT NUESKE'S BACON	17	STEAK TARTARE	22
Peppered bacon, jalapeño bacon jam, maple whiskey jus, bacon powder Capers, onions, pickles, olive oil, egg yolk, crostini			
BEEF, BONE & BRIOCHE	18	PARMESAN-CHEDDAR CRUSTED POTATO CHIVE CROQUETTES	12
Red wine braised beef, house-made brioche, bone marrow Garlic confit, scallions, Gruyère cheese, lemon chive aioli, Parmesan truffle crisps			

• **SOUPS AND SALADS** •

FRENCH ONION SOUP	10
Caramelized onions, Cognac beef broth, baby Swiss and Parmesan cheeses, croutons	
WILD RICE SOUP	8
A Minnesota and Mystic Lake house favorite	
CAESAR	10
Romaine, herb croutons, house-made Parmesan dressing	
STEAKHOUSE WEDGE	10
Bacon, green onions, heirloom cherry tomatoes, smoky bleu cheese, bleu cheese dressing	
SALAD LYONNAISE	16
Arugula, frisée, crispy guanciale, pickled shallot, poached egg, shallot, artisan herb tomatoes, house made pumpnickel croutons, mustard vinaigrette	

• **STEAKS & CHOPS** •

PRIME GRADE NEW YORK STRIP.....	14 oz	62
PRIME GRADE RIBEYE.....	16 oz	65
FILET MIGNON.....	7 oz 49 ... 10 oz	64
DRY-AGED BONE-IN NEW YORK STRIP	18 oz	84
DRY-AGED BONE-IN RIBEYE	22 oz	114
DRY-AGED T-BONE	22 oz	88
DRY-AGED DUROC PORK CHOP		30
DOMESTIC DOUBLE-BONE LAMB CHOPS.....		82
VEAL CHOP	14 oz	58

• **PLATES** •

PRIME BEEF BURGER	Brioche bun, black truffle butter, heirloom tomatoes, red onion marmalade	23
VEGAN TRUFFLE MUSHROOM AGNOLOTTI	English pea purée, ginger carrot purée, asparagus, fried mushrooms, tomatoes, pea tendrils, elderflower vinaigrette	30
PAN ROASTED ALEPPO PEPPER GAME HEN	Truffle potato purée, corn succotash, herbs & herb oil	36
SMOKED BISON SHORT RIBS	Corn purée, blackberry balsamic demi-glaze	54

• **ENHANCEMENTS** •

ADD 9 oz LOBSTER	57	ADD LOBSTER TO.....	25
ADD 6 oz WALLEYE.....	17	WHITE CHEDDAR MAC AND CHEESE	
ADD SHRIMP	18	BÉARNAISE.....	4
CRAB OSCAR.....	12	SAUCE BORDELAISE	6
CAMELIZED	3	BLACK TRUFFLE SAUCE	6
WHISKEY ONIONS			

• **SEAFOOD** •

SPICY SHRIMP	32	SEARED SKUNA	36
Olive oil, garlic, lemon, cilantro BAY SALMON Smoked tomato sauce, preserved lemon gel, herb emulsion, white asparagus salad, frisée, arugula, pickled red onion, fresno pepper, candied lemon, lemon chervil vinaigrette			
RED LAKE WALLEYE	35	ALASKAN HALIBUT	45
Pan-fried meunière or beer batter, rémolade Sweet garden pea soup, crème fraîche, salmon roe, fried mushrooms, pea tendrils, elderflower vinaigrette			
TOGARASHI	45		
SEA SCALLOPS			
Cauliflower purée, shiitake mushrooms, Yuzu Kosho sake glaze			
ATLANTIC LOBSTER TAIL	76		
Lemon, clarified butter			

• **SIDE DISHES** •

ASPARAGUS	10	SWEET POTATO	10
Lemon garlic oil Honey cinnamon butter			
FRIED BRUSSELS SPROUTS	12	MASHED YUKON GOLD POTATOES	10
Smoked black garlic aioli, lime crema, toasted pumpkin seeds			
CREAMED SPINACH	10	SALT AND BLACK PEPPER HASH BROWNS	14
Boursin cheese			
BAKED POTATO	10	AU GRATIN POTATOES	12
HOUSE CUT FRENCH FRIES			
LOADED BAKED POTATO	12	WHITE CHEDDAR MAC AND CHEESE	10
SAUTÉED MUSHROOMS	12	VEGETABLE MEDLEY	10
Lemon and herb Green beans, asparagus, heirloom tomatoes, carrots, fresh thyme			

20% gratuity will be added for parties of six or more. Vegetarian dishes available upon request. Ask your server for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Some menu items may use alcohol during the cooking process. If you would like additional information, please inquire with our staff.