

STARTERS

OYSTERS 16 ^G

1/2 DOZEN ON THE HALF SHELL
LEMON, MIGNONETTE

TUNA POKE 16
yuzu wasabi, wakame

CALAMARI 14
crispy fried,
sweet peppers, lemon aioli

CRAB CAKE 18
poblano remoulade

SHRIMP COCKTAIL 16 ^G
cocktail sauce, lemon

SEAFOOD TOWER 55 ^G
crab legs, lobster tail
shrimp, oysters

AVOCADO BRUSCHETTA 12
smashed avocado, arugula,
tomato, baguette

CHARCUTERIE 18

FENNEL-GARLIC SALAMI, PAPRIKA-GARLIC SALAMI,
SMOKED HAM, CRANBERRY-CHIPOTLE CHEDDAR,
BLUE CHEESE, PICKLES, MUSTARD, RED ONION JAM

SOUPS AND SALADS

DAILY SOUP SPECIAL 8

FRENCH ONION 8
gruyere cheese,
toasted baguette

MINNESOTA WILD RICE 8
chicken, wild rice, mushrooms
cheddar crisp

CHOPHOUSE SALAD 9 ^G

chopped greens, tomato, blue
cheese, cucumber, egg, bacon,
champagne-chive dressing

TOMATO & BURRATA 9 ^G
heirloom tomato, basil pesto,
arugula, royale ham

THE WEDGE 9 ^G

iceberg lettuce, bacon,
tomato, egg, buttermilk-blue
cheese dressing

CAESAR 9
romaine, grated parmesan,
crouton

ENTREES

SURF & TURF ^G

8 OZ. COLD WATER LOBSTER TAIL
10 OZ. SIRLOIN, DRAWN BUTTER
50

BURGER 19
brisket & shortrib patty
caramelized onions, mushrooms,
bourbon bbq sauce, aged swiss

BISON 38
10oz strip, wild mushrooms,
lingonberry preserves

**VEGAN KOREAN
SHORT RIBS 27**
seitan vegan ribs with Korean
barbeque sauce gochujang and
cabbage slaw

WALLEYE 34 ^G
pan fried, herb fingerlings, baby
tomato, basil

SALMON 33 ^G
mediterranean seasoning, arugula,
tomato, cucumber sauce

DOUBLE CUT PORKCHOP 38 ^G
farmer's market ratatouille,
rosemary demi-glace

SCALLOPS 34 ^G
sweet pea risotto, mint oil,
pea shoots

HALIBUT

HERB FINGERLINGS, ROASTED BROCCOLINI,
CRISP POTATO STRAWS
38

LOCAL PARTNERS

Sweetland Orchard *Webster, MN*
Red Table Meats *Minneapolis, MN*
Herbivorous Butcher *Minneapolis, MN*
In Harvest Wild Rice *Bemidji, MN*
Thousand Hills Cattle Co. *Cannon Falls, MN*
Carr Valley Cheese *La Valle, WI*
Our Roof Top Honey

FROM THE GRILL

PRIME CUTS

FLAT IRON ^G
10Z, BONELESS PRIME, CHILI
COFFEE RUB, CHIMICHURRI
35

RIB-EYE ^G
14OZ, BONELESS PRIME
52

RIB-EYE ^G
18oz, dry-aged, bone-in
50

PRIME RIB ^G
au jus, creamy horseradish
36

NEW YORK STRIP ^G
10oz, boneless, grass-fed
38

FILET ^G
10oz, center cut
46

PETITE FILET ^G
6oz, center cut
36

SAUCES/CRUST

au poivre 3 ^G
blue cheese 3 ^G
béarnaise 3 ^G
chimichurri 3 ^G

SEAFOOD ADD-ONS

shrimp 10 ^G
crab cake 8
lobster tail 30 ^G
oscar 8 ^G

SIDES

wild mushrooms 10 ^G
rosemary, shallot
asparagus 10 ^G
grilled broccolini 8 ^G
garlic, chili oil

lobster mac & cheese 14
asiago, white truffle oil, bacon
baked potato 7 ^G
sea salt, olive oil
mashed yukons 7 ^G
buttermilk, garlic

loaded mashed 9 ^G
butter, sour cream, cheddar,
bacon, chives
ratatouille 8 ^G
squash, zucchini, red peppers,
red onion, tomato