



Est. 1990

LUNCH

SOUPS

- French Onion Soup** 7.95
- Homemade Chicken Pepper Noodle Soup** cup 3.95 bowl 6.95
- Cream of Minnesota Wild Rice Soup** cup 3.95 bowl 6.95

SALADS

- Mixed Greens Salad** 6.95
Cucumber, Red Onion and Vine Ripe Tomato Wedges and Choice of a Grill Dressing with a Cup of Soup 9.95
- The Grill Wedge** 8.95
Bacon, Crumbled Blue Cheese and Tomato with Choice of a Grill Dressing
- Strawberry Spinach Salad** 7.95
Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese and Raspberry Poppy Seed Dressing
- Roasted Beet Salad** 9.95
Roasted Golden Beets and Mixed Greens tossed in Sweet Onion Vinaigrette with Fried Goat Cheese, Dried Cranberries and Hazelnuts
- Caesar Salad** 7.95
Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons
- Grilled Chicken* 12.95
- Hot Peppered Shrimp or Grilled Salmon* 15.95
- Blackened Scallops or Grilled Tenderloin Medallions* 16.95
- Landmark Salad** 12.95
Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette
- Classic Cobb Salad** *With Your Choice of a Grill Dressing* 13.95
- Charred Salmon Salad** 15.95
Hoisin Seasoned Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli
- Chopped Salad** 13.95
Bacon, Blue Cheese, Chicken, Pasta Rings, Scallions, Tomatoes and Buttermilk Ranch Dressing
- Grilled Asparagus and Tenderloin** 16.95
Grilled Asparagus and Tenderloin with Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette

The Grill Dressings from Scratch

Blue Cheese, Buttermilk Ranch, Raspberry Poppy Seed, Champagne and Dijon Vinaigrettes, French, Thousand Island, Ranch and Italian Dressings

COLD SANDWICHES

Sandwiches and Burger are served with Choice of French Fries or Potato Chips, Substitute Fresh Fruit, Side Garden or Caesar Salad for an additional 2.75

- Featured Half Sandwich with a Cup of Soup** Priced Daily
Please Ask Your Server for Today's Sandwich
- B.L.T.** 9.95
Thick Cut Bacon, Lettuce, Tomato and Mayo
- Fresh Tuna Salad Sandwich** 11.95
Fresh Ahi Tuna with Mayo, Celery and Onions on Marble Rye
- Cashew Chicken Sandwich** 10.95
Tender Chicken with Cashews and Grapes on a Croissant
- Roasted Turkey Club** 12.95
Thick Cut Bacon, Avocado Mayo, Lettuce and Tomato on Wheat Toast

BURGERS

Sandwiches and Burger are served with Choice of French Fries or Potato Chips, Substitute Fresh Fruit, Side Garden or Caesar Salad for an additional 2.75

- Featured Burger** Priced Daily
- Bacon Cheddar** 11.95
With Thick Cut Bacon and Cheddar Cheese
- Black and Blue** 12.95
Cajun Spices with Blue Cheese and Caramelized Onions
- Vegetarian Portobello Mushroom** 12.95
Garlic-Rosemary Marinated Portobello with Boursin Cheese, Roasted Red Peppers and Asparagus

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
An MHC Managed Property | morrisseyhospitality.com 110911

HOT SANDWICHES

Sandwiches and Burger are served with Choice of French Fries or Potato Chips, Substitute Fresh Fruit, Side Garden or Caesar Salad for an additional 2.75

- Hot Pastrami & Swiss** 9.95
Shaved and Stacked High with Thousand Island Dressing on Rye
- The Market Street** 12.95
Grilled Chicken Breast, Thick Cut Bacon, Swiss, and Cheddar on Grilled Ciabatta with Sriracha Mayo
- Beer Battered Walleye** 14.95
Roasted Red Pepper Remoulade on Grilled Marble Rye with Sweet Potato Chips
- Prime Rib French Dip** 14.95
On Toasted Ciabatta with au Jus and Horseradish Cream Sauce
- The Grill Charlie's** 16.95
Two Grilled Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise
- Ahi Tuna Charlie's** 15.95
Two Ahi Tuna Minis with Light Asian Seasoning served with Wasabi Mayo

SPECIALTIES

- Featured Omelet** Priced Daily
- Chicken Pot Pie** *The Original* 13.95
- Chicken Dijon** 14.95
With Sautéed Broccolini and Roasted Red Peppers with Dijon Cream Sauce
- Chicken Rigatoni** 13.95
Pulled Rotisserie Chicken and Fresh Rigatoni Tossed with Creamy Four Cheese Sauce
- Bourbon Pork Chop** 19.95
Marinated, Center-Cut Pork Chop with The Grill Apple Sauce
- Grilled Filet Mignon** 6 oz. 22.95
With Sautéed Vegetables

FISH & SEAFOOD

- Featured Fresh Fish Selection** Priced Daily
- Beer Battered Walleye** 15.95
With Hand-Cut Idaho Fries
- Trout** 16.95
Grilled Lemon Thyme Rainbow Trout with Asparagus
- Salmon** 15.95
With Seven Spice Butter on a Bed of Sautéed Spinach
- Swordfish** 19.95
Herb Crusted on Spinach with Crispy Bacon and Lemon Butter Caper Sauce
- Walleye** 17.95
Pan fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables
- Tuna** 18.95
Grilled and served over Napa Cabbage, Radish, Green Onion and Cucumber Salad with Sweet Chili Vinaigrette and Hot Mustard
- Sea Bass** 26.95
Miso Marinated over Baby Bok Choy, Shiitake Mushrooms and Roasted Red Peppers
- Crabcake** 18.95
Lump Crab on a Bed of Sautéed Spinach with Citrus Tarragon Aioli
- Scallops** 19.95
Seared with Roasted Butternut Squash and Goat Cheese Risotto with Red Wine Glaze
- Scampi** 17.95
Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms

SIDES

- Hash Browns** *Bacon and White Onions* 7.95
- Onion Rings** *With Jalapeno-Lime Mayo* 6.95
- Hand-Cut Idaho Potato Fries** *With Choron Sauce* 5.95
- Baked Mac and Cheese** 5.95
Elbow Macaroni, Tillamook Cheddar and Bacon
- Fresh Asparagus Spears** *With Hollandaise* 7.95