



Est. 1990

*Our House Martinis and Cocktails, prepared with The Grill-style generous portions, are carefully crafted by our master bartenders to guarantee your satisfaction.*

## MARTINIS

<b>Cosmopolitan</b> .....	13.00
<i>House Infused Opulent Vodka with Cointreau, Splash of Cranberry Juice</i>	
<b>Cucumber Spa</b> .....	15.00
<i>Hendrick's Gin, Simple Syrup, Cucumber Essence, Soda, Lime Juice</i>	
 <b>Bristol Manhattan</b> .....	14.00
<i>Makers Mark, Harvey's Bristol Cream Sherry, Citrus Bitters, Maraschino Cherries</i>	
<b>Apple Martini</b> .....	12.00
<i>Absolut Vodka, Sour Apple Pucker, Lemon Wedge</i>	
<b>Metropolitan</b> .....	13.00
<i>Absolut Kurant, Cointreau, Cranberry Juice</i>	
 <b>Sienna</b> .....	13.00
<i>Absolut Vodka, Lemon Juice, Pineapple Juice and Basil Simple Syrup</i>	
 <b>Kentucky Peach</b> .....	15.00
<i>Maker's Mark Bourbon, White Peach Puree, Lemon Juice and Bitters</i>	
<b>Ultimate Chocolate</b> .....	13.00
<i>Absolut Vanilla Vodka, Bailey's Irish Cream, Godiva Dark Liqueur</i>	

## COCKTAILS

<b>Raspberry Rum Shrub</b> .....	8.50
<i>Goslings Black Seal Rum, Raspberry Shrub Syrup, Ginger Ale and Raspberries</i>	
<b>Blackberry Cabernet Caipirinha</b> .....	9.00
<i>Cachaca Rum, Cabernet Sauvignon, Orange Juice, Lime Juice, Simple Syrup and Blackberries</i>	
<b>Huckleberry Margarita</b> .....	8.50
<i>Sauza Extra Gold Tequila, Huckleberry Syrup, Triple Sec, Sweet and Sour, Agave Nectar, Salted Rim</i>	
<b>Jameson Ginger</b> .....	7.50
<i>Jameson Irish Whiskey and Ginger Ale</i>	
<b>Dark &amp; Stormy</b> .....	8.50
<i>Gosling's Black Seal Rum, Ginger Beer, Fresh Lime</i>	
<b>Minnesota Mule</b> .....	8.50
<i>Prairie Organic Vodka, Ginger Beer, Simple Syrup, Fresh Lime, Candied Ginger, Served in a Copper Mug</i>	
<b>Bora Brew</b> .....	8.50
<i>Malibu Rum, Pineapple Juice, Grenadine, Ginger Ale</i>	

# BEER

## DRAFTS (16 oz.)

<b>Michelob Golden Light</b> .....	6.00
<b>Surly Bender</b> .....	6.00
<b>Summit Pale Ale</b> .....	6.00
<b>Stella Artois</b> .....	7.00
<b>Surly Furious</b> .....	7.00
<b>Brooklyn Brewing IPA</b> .....	6.00
<b>Deschutes Black Butte Porter</b> .....	6.00
<b>Summit Seasonal</b> .....	6.00
<b>Blue Moon</b> .....	6.00
<b>Alaskan Brewing Amber Ale</b> .....	6.00

## BOTTLED

<b>Miller Lite</b> .....	5.00
<b>Budweiser</b> .....	5.00
<b>Coors Light</b> .....	5.00
<b>Bud Light</b> .....	5.00
<b>Fulton Lonely Blonde</b> .....	6.00
<b>Crispin Cider</b> .....	6.00
<b>Heineken</b> .....	6.00
<b>Corona</b> .....	6.00
<b>Newcastle Nut Brown Ale</b> .....	6.00
<b>Amstel Light</b> .....	6.00
<b>Guinness Draught</b> .....	7.00
<b>Buckler N/A</b> .....	5.00

# WINE

## WHITE

	GLASS
<b>White Zinfandel</b> , Beringer, California, 2007 .....	6.75
<b>Chardonnay</b> , Callaway, California, 2009 .....	7.50
<b>Chardonnay</b> , Joel Gott Unoaked, Monterey, 2009 .....	9.25
<b>Chardonnay</b> , Barnett Sangiacomo, Napa, 2010 .....	16.00
<b>Sauvignon Blanc</b> , Wither Hills, New Zealand, 2011 .....	8.25
<b>Pinot Gris</b> , Columbia Crest H3, Washington, 2009 .....	8.50
<b>Riesling</b> , NxNW, Washington, 2010 .....	9.00
<b>Pinot Blanc</b> , Steele, Santa Barbara, 2010 .....	9.75
<b>White Blend</b> , Conundrum, California, 2009 .....	12.00

## RED

<b>Malbec Blend</b> , Amalaya, Argentina, 2010 .....	8.50
<b>Merlot</b> , Irony, Napa, 2009 .....	8.50
<b>Zinfandel</b> , Writer's Block, Lake County, 2008 .....	9.75
<b>Cabernet Sauvignon</b> , Callaway, California, 2010 .....	7.50
<b>Cabernet Sauvignon</b> , Sean Minor, Napa, 2009 .....	11.00
<b>Cabernet Sauvignon</b> , Joseph Phelps, Napa, 2008 .....	20.00
<b>Red Blend</b> , Bernardus Marinus, Caramel Valley, 2005 .....	14.00
<b>Pinot Noir</b> , Left Coast, Willamette Valley, 2007 .....	12.00
<b>Pinot Noir</b> , Sequana, Santa Lucia Highlands, 2009 .....	15.00
<b>Syrah</b> , Columbia Winery, Washington, 2005 .....	8.75
<b>Rhone Blend</b> , Robert Hall Rhone de Robles, Central Coast, 2007 .....	11.75

## SWEET & SPARKLING

<b>Moscato</b> , Terra d'Oro, California, 2009 .....	8.00
<b>Sauternes</b> , Chateau Roumieu-Lacoste, France, 2005 .....	11.00
<b>Brut</b> , Domaine Ste. Michelle, Columbia Valley, WA, N/V .....	8.75
<b>Prosecco</b> , La Marca, Italy, NV .....	8.75

# BAR MENU

## STARTERS

<b>Sizzling Bacon</b> .....	3.95
<i>Extra Thick Nueske's Bacon By the Slice</i>	
<b>Onion Rings</b> .....	6.95
<i>With Jalapeno-Lime Mayo</i>	
 <b>Escargots</b> .....	8.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
<b>Classic Shrimp Cocktail</b> .....	13.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Fresh Horseradish and Lemon</i>	
<b>Crab and Artichoke Bake</b> .....	12.95
<i>Fresh Snow Crab, Artichoke Hearts, Parmesan, Pecorino Toscano and Cream Cheeses Baked and Served with Grilled Bread</i>	
<b>Calamari</b> .....	11.95
<i>Calamari dusted with Seasoned Flour and Fried Golden Brown with Lemon Aioli</i>	
<b>Ahi Tuna</b> .....	14.95
<i>Sesame Seared with Ponzu Sauce, Pickled Ginger, Wasabi and Julienned Vegetables</i>	
 <b>Crabcake</b> .....	12.95
<i>Sweet, Tender Lump Crab on a Bed of Sautéed Spinach with Citrus Tarragon Aioli</i>	
<b>Cajun Beef Bites</b> .....	13.95
<i>Beef Tenderloin Bites tossed with Cajun Seasoning with Horseradish Cream</i>	
 <b>Hot Peppered Shrimp</b> .....	14.95
<i>Cajun dusted in a Sweet, Tangy Hot Sauce</i>	
<b>Seared Tenderloin Tartare</b> .....	15.95
<i>Hand Chopped Choice Tenderloin Seasoned and Seared Rare with Pickled Vegetables and Grilled Bread</i>	
<b>Warm Cheese Sampler</b> .....	14.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Almond Chutney and Grilled Crostini</i>	
<b>Hot Sampler</b> Serves 4 - 6 .....	34.95
<i>Crab and Artichoke Bake, Hot Peppered Shrimp and Cajun Beef Bites</i>	
<b>Seafood Sampler</b> Serves 4 - 6 .....	39.95
<i>Calamari with Lemon Aioli, Classic Shrimp Cocktail with House Cocktail Sauce and Seared Ahi Tuna with Ponzu Sauce</i>	
<b>Hand-Cut Idaho Potato Fries</b> .....	5.95
<i>With Choron Sauce</i>	
<b>French Onion Soup</b> .....	7.95
<b>Mixed Greens Salad</b> .....	6.95
<i>Cucumber, Red Onion and Vine Ripe Tomato Wedges with Your Choice of a Grill Dressing</i>	
<b>The Grill Wedge</b> .....	8.95
<i>Bacon, Crumbled Blue Cheese and Tomato with Your Choice of a Grill Dressing</i>	
<b>Caesar Salad</b> .....	7.95
<i>Hearts of Romaine with Our Signature Caesar Dressing and Baked Croutons</i>	
Grilled Chicken .....	17.95
Hot Peppered Shrimp or Grilled Salmon .....	19.95
Grilled Tenderloin Medallions .....	21.95
<b>Landmark Salad</b> .....	17.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	


# SANDWICHES

 <b>Bacon Cheeseburger</b> .....	11.95
<i>With Thick Cut Bacon and Cheddar Cheese</i>	
<b>Black and Blue Burger</b> .....	12.95
<i>Cajun Spices with Blue Cheese and Caramelized Onions</i>	
 <b>The Market Street</b> .....	12.95
<i>Grilled Chicken Breast, Thick Cut Bacon, Swiss and Cheddar on Grilled Ciabatta with Sriracha</i>	
 <b>Grill Charlie's</b> .....	16.95
<i>Two Grilled Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayonnaise. Served with a Side of Béarnaise</i>	
<b>Ahi Tuna Charlie's</b> .....	15.95
<i>Two Ahi Tuna Mini's with Light Asian Seasoning served with Wasabi Mayo</i>	
<i>All sandwiches are served with Choice of French Fries or Potato Chips. Substitute Fresh Fruit for an additional 2.25.</i>	

# ENTRÉES

 <b>Chicken Pot Pie</b> <i>The Original</i> .....	16.95
<b>Chicken Dijon</b> .....	19.95
<i>With Sautéed Broccolini and Roasted Red Peppers with Dijon Cream Sauce</i>	
<b>Filet Mignon</b> 8 oz. ....	36.95
12 oz. ....	42.95
 <b>Bone In Filet</b> 14 oz. ....	48.95
<b>Top Sirloin</b> 10 oz. U.S.D.A. Prime .....	27.95
<b>New York Strip</b> 16 oz. ....	46.95
<b>Bone-In Ribeye</b> 24 oz. ....	58.95
<b>Ribeye</b> 16 oz. ....	38.95
<b>Porterhouse</b> 24 oz. U.S.D.A. Prime .....	54.95
<b>Bourbon Pork Chop</b> .....	19.95
<i>Marinated, Center Cut Pork Chop with The Grill Apple Sauce</i>	
 <b>Walleye</b> .....	27.95
<i>Pan-Fried and Dusted with Almond Flour and topped with Pecan Frangelico Butter Sauce and House Vegetables</i>	
<b>Salmon</b> .....	25.95
<i>Brushed with Seven Spice Butter on a Bed of Sautéed Spinach</i>	

# SIDES

 <b>Hash Browns</b> <i>Bacon and White Onions</i> .....	8.95
<b>Baked Mac and Cheese</b> .....	6.95
<i>Elbow Macaroni, Tillamook Cheddar and Bacon</i>	
<b>Au Gratin Potatoes</b> .....	6.95
<b>Fresh Asparagus Spears</b> <i>With Hollandaise</i> .....	14.95

# DESSERTS

*The St. Paul Grill is proud to serve desserts made fresh daily, in-house  
by our pastry chef. Several items are for sharing.*

*Please ask your server for suggestions!*

**Featured Dessert** ..... Priced Daily

**Burnt Crème** ..... 5.95



**Turtle Tart** ..... 7.95

*Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle*

**Carrot Cake** ..... 6.95

*Lightly Spiced, Layered with Rich Cream Cheese Frosting,  
Caramel Sauce and Toasted Coconut*

**Chocolate Molten Lava Cake** ..... 9.95

*Warm Chocolate Lava Cake spiked with Kentucky Bourbon  
and served with Butterscotch Ice Cream and Bourbon Caramel Sauce*

**New York Cheesecake** ..... 6.95

*With a Dollop of Whipped Cream topped with Fresh Berries*

**Mixed Berries** ..... 8.95

*Fresh Mixed Berries with Brown Sugar and Chambord served atop Fresh Whipped Cream*

**Key Lime Pie** ..... 7.95

*Tangy Custard with Graham Cracker Crust, Whipped Cream and Lime Zest*

**Banana Cream Pie** ..... 6.95

*Creamy Banana Custard with Layers of Fresh Bananas*



**Apple Crisp** ..... 7.95

*Fresh Seasonal Apples with Spices and Streusel Topping  
Add Cinnamon or Vanilla Bean Ice Cream \$2.00*

**Ghirardelli Chocolate Sundae** ..... 8.95

*Four Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce,  
Fresh Whipped Cream and Pecans*

## FEATURED DESSERT DRINKS

**Coffee** ..... 3.00

**Revolution Tea** ..... 3.00

**Espresso** ..... 3.50

**Cappuccino or Café Au Lait** ..... 4.50

**Irish Coffee** ..... 7.50

*Jameson, Brown Sugar and Coffee topped with Whipped Cream*

**Winter Carnival** ..... 8.50

*Bailey's Irish Cream, Tia Maria, Hot Cocoa, Coffee topped with Whipped Cream*

**The Ultimate Chocolate Martini** ..... 13.00

*Stoli Vanil, Bailey's Irish Cream, Godiva Dark Liqueur*

# SINGLE MALT SCOTCH

Voted Best Single Malt Scotch List by MPLS/STPAUL Magazine

The exact origins of Scotch are unknown. Originally called Uisge beatha or aqua vitae (the Latin for "Water of Life"). Tradition has it that the secrets of distilling came to Scotland from Ireland and were introduced there by St. Patrick in the 400's A.D. There are traditionally four distilling regions: Lowland, Highland, Islay and Campbeltown.

The St. Paul Grill encourages you to enjoy the differences each region offers!

## LOWLAND

Auchentoshan 3 Wood . 13.00  
 Auchentoshan 12 yr ... 11.00  
 Glenkinchie 10 yr..... 9.25

## SPEYSIDE

Aberlour 12 yr ..... 12.00  
 Aberlour 16 yr ..... 18.00  
 Balvenie 12 yr  
   DoubleWood ..... 14.50  
 Balvenie 15 yr..... 16.50  
 Balvenie 21 yr  
   PortWood ..... 36.00  
 Cragganmore 12 yr .... 18.00  
 Dalwhinnie 15 yr..... 13.00  
 Glenfarclas 10 yr ..... 14.00  
 Glenfarclas 12 yr ..... 16.00  
 Glenfarclas 17 yr ..... 28.00  
 Glenfarclas 21 yr ..... 32.00  
 Glenfarclas 25 yr ..... 36.00  
 Glenfarclas 105  
   Cask Strength ..... 19.00  
 Glenfarclas 1968 ..... 65.00  
 Glenfiddich 12 yr ..... 12.00  
 Glenfiddich 15 yr ..... 16.00  
 Glenfiddich 18 yr ..... 18.00  
 Glenlivet 12 yr ..... 10.00  
 Glenlivet 18 yr ..... 18.00  
 Glenlivet 21 yr ..... 39.00

Glenlivet Nadura 16 yr. 18.00  
 Glenlivet  
 French Oak 15 yr..... 17.00  
 Glenrothes Rsv. .... 16.00  
 Macallan 12 yr..... 14.00  
 Macallan 18 yr..... 38.00  
 Macallan Cask  
   Strength..... 18.00  
 Macallan 25 yr..... 95.00  
 Macallan 30 yr..... 155.00  
 Macallan 55 yr..... 750.00  
 Speyburn 10 yr..... 9.50  
 Speyside 12 yr..... 10.50  
 Strathisla 12 yr..... 16.00  
 Tomatin 12 yr..... 7.50

## CAMPBELTOWN

Springbank 15 yr..... 25.00  
 Springbank 10 yr..... 16.00

## HIGHLAND

Edradour 10 yr..... 10.00  
 Dalmore 12 yr..... 12.00  
 Dalmore 21 yr..... 32.00  
 Dalmore Cigar  
 Malt Reserve ..... 25.00  
 Glendronach 12 yr..... 14.00  
 Glengarioch 12yr ..... 11.00

Glengarioch 21 yr ..... 29.00  
 Glenmorangie 10 yr.... 15.00  
 Glenmorangie 18 yr.... 36.00  
 Oban 14 yr ..... 18.00  
 Oban 32 yr ..... 75.00  
 Tamdhu 10 yr..... 9.25

## ISLAND

Highland Park 12 yr... 12.00  
 Highland Park 18 yr... 28.00  
 Highland Park 25 yr... 65.00  
 Ledaig 10 yr ..... 10.50  
 Scapa 16 yr ..... 24.00  
 Talisker 10 yr ..... 16.00  
 Talisker 25 yr ..... 52.00  
 Tobermory 10 yr..... 10.50

## ISLAY

Ardbeg 10 yr ..... 18.00  
 Bruichladdich 12 yr ... 13.00  
 Bruichladdich  
 Octomore 5 yr ..... 35.00  
 Bunnahabhain 12 yr .. 14.00  
 Bowmore Legend ..... 9.00  
 Lagavulin 16 yr ..... 22.00  
 Laphroaig 10 yr ..... 12.50  
 Laphroaig 18 yr ..... 20.00

# SCOTCH BLENDS

Black Bottle 10 yr..... 11.00  
 Chivas 12 yr ..... 8.00  
 Chivas Century..... 14.50  
 Royal Salute ..... 32.00  
 Cutty Sark ..... 7.50

Dewar's ..... 7.50  
 Dewar's 12 yr..... 8.00  
 Famous Grouse..... 7.00  
 J&B..... 7.00  
 Johnnie Walker Red ... 8.00  
 Johnnie Walker Black... 8.50

Johnnie Walker Green . 14.00  
 Johnnie Walker Gold .. 16.00  
 Johnnie Walker Blue .. 36.00  
 Old Pulteney 12 yr..... 9.50  
 Pinch 15 yr ..... 12.00  
 The Antiquary 12 yr .... 11.00

## PREMIUM SCOTCHES

**Macallan 55 yr. Old** 750.00/pour

Three Spanish Cherry Casks were chosen and filled on the same day...14th January, 1949...and have been matured in Speyside over the last 55 years. Only 48% was left when tapped, so the angels have certainly got their money's worth.

## SCOTCH CLUB

Receive a complimentary pour of Macallan 55 yr when you try all single malt scotches on The St. Paul Grill bar menu. Ask your server for details and join today!

## IRISH WHISKEY

<i>Paddy</i> . . . . .	7.50	<i>Connemara</i>		<i>Jameson Gold</i> . . . . .	19.00
<i>Bushmill Irish</i> . . . . .	8.00	<i>Cask Strength</i> . . . . .	11.00	<i>John Powers</i> . . . . .	7.50
<i>Bushmill Blackbush</i> . . . . .	10.50	<i>Jameson</i> . . . . .	7.50	<i>Midleton</i> . . . . .	24.00
<i>Connemara</i>		<i>Jameson 12 yr.</i> . . . . .	8.00	<i>Red Breast 12 yr.</i> . . . . .	10.00
<i>Single Malt</i> . . . . .	10.50	<i>Jameson 18 yr.</i> . . . . .	18.00	<i>Tullamore Dew</i> . . . . .	7.50

## WHISKEY

<i>Crown Royal</i> . . . . .	7.50	<i>Crown Royal Reserve</i> . . . . .	8.00	<i>Jack Daniels</i> . . . . .	7.50
<i>Crown Royal Black</i> . . . . .	8.00	<i>Gentleman Jack</i> . . . . .	8.00	<i>Jack Daniels</i>	
				<i>Single Barrel</i> . . . . .	9.50

## BOURBON

<i>Bakers</i> . . . . .	11.00	<i>Bookers</i> . . . . .	13.50	<i>Woodford Reserve</i> . . . . .	9.50
<i>Basil Hayden</i> . . . . .	10.00	<i>Knob Creek</i> . . . . .	9.50	<i>Woodford Reserve</i>	
<i>Blanton's</i> . . . . .	15.00	<i>Maker's Mark</i> . . . . .	8.00	<i>Double Oak</i> . . . . .	11.50
		<i>Wild Turkey 101</i> . . . . .	7.50		

## COGNAC & ARMAGNAC

<i>Larressingle</i> . . . . .	8.00	<i>Delamain Tres Venerable</i> 38.00		<i>Martell XO</i> . . . . .	26.00
<i>Courvoisier VS</i> . . . . .	7.50	<i>Hennessy VS</i> . . . . .	9.00	<i>Martell Extra</i> . . . . .	38.00
<i>Courvoisier VSOP</i> . . . . .	8.50	<i>Hennessy VSOP</i> . . . . .	9.50	<i>Martell Cordon Bleu</i> . . . . .	16.00
<i>Courvoisier Initiale</i> . . . . .	38.00	<i>Hennessy Paradis</i> . . . . .	45.00	<i>Remy Martin VSOP</i> . . . . .	10.50
<i>Courvoisier Napoleon</i> . . . . .	19.00	<i>Martell VS</i> . . . . .	7.50	<i>Remy Martin</i>	
<i>Delamain Vesper</i> . . . . .	20.00	<i>Martell VSOP</i> . . . . .	8.50	<i>Louis XIII</i> . . . . .	175.00

## PORT & SHERRY

<i>Dry Sack</i> . . . . .	7.00	<i>Grahams 20 yr.</i> . . . . .	15.00	<i>Harvey's Bristol Cream</i> . . . . .	7.00
<i>Fonseca Bin #27</i> . . . . .	8.00	<i>Grahams 30 yr.</i> . . . . .	25.00	<i>Taylor Fladgate</i>	
<i>Grahams 10yr</i> . . . . .	8.50	<i>Grahams 40 yr.</i> . . . . .	35.00	<i>Late Bltd 2000</i> . . . . .	9.50

**The St. Paul Gift Cards...**  
**Perfect For Everyone**  
**On Your List!**

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