





Est. 1990

DINNER

STARTERS

Sizzling Bacon	3.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
 Escargots	8.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
Calamari	11.95
<i>Calamari dusted with Seasoned Flour and fried Golden Brown with Lemon Aioli</i>	
Crab and Artichoke Bake	12.95
<i>Fresh Snow Crab, Artichoke Hearts, Parmesan, Pecorino Toscano and Cream Cheeses baked and served with Grilled Bread</i>	
Classic Shrimp Cocktail	13.95
<i>Jumbo Shrimp with House Cocktail Sauce, grated Fresh Horseradish and Lemon</i>	
Ahi Tuna	14.95
<i>Sesame Seared with Ponzu Sauce, Pickled Ginger, Wasabi and Julienned Vegetables</i>	
 Crabcake	12.95
<i>Sweet, Tender Lump Crab on a Bed of Sautéed Spinach with Citrus Tarragon Aioli</i>	
Cajun Beef Bites	13.95
<i>Beef Tenderloin Bites tossed with Cajun Seasoning with Horseradish Cream</i>	
 Hot Peppered Shrimp	14.95
<i>Cajun dusted in a Sweet, Tangy Hot Sauce</i>	
Seared Tenderloin Tartare	15.95
<i>Hand Chopped Choice Tenderloin seasoned and seared rare with Pickled Vegetables and Grilled Bread</i>	
Warm Cheese Sampler	14.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Almond Chutney and Grilled Crostini</i>	
Hot Sampler Serves 4 - 6.....	34.95
<i>Crab and Artichoke Bake, Hot Peppered Shrimp and Cajun Beef Bites</i>	
Seafood Sampler 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>	

SOUPS & SALADS

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
Mixed Greens Salad	6.95
<i>Cucumber, Red Onion and Vine Ripe Tomato Wedges with Choice of a Grill Dressing</i>	
The Grill Wedge	8.95
<i>Bacon, Crumbled Blue Cheese and Tomato with Choice of a Grill Dressing</i>	
 Strawberry Spinach Salad	7.95
<i>Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese and Raspberry Poppy Seed Dressing</i>	
Roasted Beet Salad	9.95
<i>Roasted Golden Beets and Mixed Greens tossed in Sweet Onion Vinaigrette with fried Goat Cheese, Dried Cranberries and Hazelnuts</i>	
Caesar Salad	7.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
<i>Grilled Chicken</i>	17.95
<i>Hot Peppered Shrimp or Grilled Salmon</i>	19.95
<i>Blackened Scallops or Grilled Tenderloin Medallions</i>	21.95
Landmark Salad	17.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	

The Grill Dressings from Scratch

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

POULTRY



Chicken Dijon	19.95
<i>Served with Sautéed Broccoli and Roasted Red Peppers with Dijon Cream Sauce</i>	
 Rotisserie Chicken	22.95
<i>Half Chicken marinated with Lemon, Garlic and Rosemary with a Light Pan Sauce and Sautéed Broccoli</i>	
Chicken Rigatoni	21.95
<i>Pulled Rotisserie Chicken and Fresh Rigatoni tossed with Creamy Four Cheese Sauce</i>	
 Chicken Pot Pie <i>The Original</i>	16.95

STEAKS & CHOPS

SLOW ROASTED

Tenderloin	29.95
<i>Sliced and served with our Sauce of the Day</i>	

STEAKS, Aged 28 Days

Filet Mignon 8 oz.	36.95
12 oz.	42.95
 Bone-In Filet 14 oz.	48.95
Top Sirloin 10 oz. U.S.D.A. Prime.....	27.95
New York Strip 16 oz.	46.95
 Bone-In Ribeye 24 oz.	58.95
Ribeye 16 oz.	38.95
Porterhouse 24 oz. U.S.D.A. Prime.....	54.95

CHOPS

Lamb Chops	39.95
<i>Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly</i>	
 Bourbon Pork Chop	
<i>Marinated, Center-Cut Pork Chop with The Grill Apple Sauce</i>	
<i>One Chop</i>	19.95
<i>Two Chops</i>	29.95

FISH & SEAFOOD

Trout	26.95
<i>Grilled Lemon Thyme Rainbow Trout with Asparagus</i>	
 Salmon	25.95
<i>With Seven Spice Butter on a Bed of Sautéed Spinach</i>	
Swordfish	29.95
<i>Herb Crusted on Spinach with Crispy Bacon and Lemon Butter Caper Sauce</i>	
 Walleye	27.95
<i>Pan fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
Tuna	28.95
<i>Grilled and Served over Napa Cabbage, Radish, Green Onion and Cucumber Salad with Sweet Chili Vinaigrette and Hot Mustard</i>	
Sea Bass	36.95
<i>Miso Marinated over Baby Bok Choy, Shiitake Mushrooms and Roasted Red Peppers</i>	
 Crab Cake	28.95
<i>Sweet, Tender Lump Crab on a Bed of Sautéed Spinach with Citrus Tarragon Aioli</i>	
Scallops	29.95
<i>Seared with Roasted Butternut Squash and Goat Cheese Risotto with Red Wine Glaze</i>	
 Scampi	27.95
<i>Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms</i>	
Lobster	49.95
<i>10 oz. Australian Tail with Drawn Butter and Lemon</i>	

SIDES

Serves 2-4

 Hash Browns <i>With Bacon and White Onions</i>	8.95
Baked Potato	5.95
Classic Mashed Potatoes <i>With Buttermilk, Butter and Sour Cream</i>	5.95
 Au Gratin Potatoes	6.95
Hand-Cut Idaho Potato Fries <i>With Choron Sauce</i>	5.95
Baked Mac and Cheese <i>With Tillamook Cheddar and Bacon</i>	6.95
Onion Rings <i>With Jalapeno-Lime Mayo</i>	6.95
Sautéed Button Mushrooms	6.95
Fresh Asparagus Spears <i>With Hollandaise</i>	8.95
Creamed Spinach <i>With Asiago Cheese</i>	7.95
Sautéed Broccoli <i>With Roasted Red Pepper, Olive Oil and Garlic</i>	5.95

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
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