



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

Cosmopolitan	13.00
<i>House Infused Opulent Vodka with Cointreau, Splash of Cranberry Juice</i>	
Cucumber Spa	15.00
<i>Hendrick's Gin, Simple Syrup, Cucumber Essence, Soda, Lime Juice</i>	
 Bristol Manhattan	14.00
<i>Makers Mark, Harvey's Bristol Cream Sherry, Citrus Bitters, Maraschino Cherries</i>	
Apple Martini	12.00
<i>Opulent Vodka, Sour Apple Pucker, Lemon Wedge</i>	
 Side Car	14.00
<i>Christian Brothers Brandy, Cointreau, Sweet & Sour</i>	
Metropolitan	13.00
<i>Absolut Kurant, Cointreau, Cranberry Juice</i>	
 Sazerac	15.00
<i>r1 rye, Absinthe, Sweet Vermouth, Bitters, Sugar Rim</i>	
Ultimate Chocolate	13.00
<i>Stoli Vanil, Bailey's Irish Cream, Godiva Dark Liqueur</i>	

COCKTAILS

Basil Gin and Tonic	8.75
<i>Tanqueray, Basil Syrup, Tonic, Lime</i>	
Dark & Stormy	8.50
<i>Gosling's Black Seal Rum, Ginger Beer, Fresh Lime</i>	
Raspberry Mint Long Island	9.75
<i>Jeremiah Weed Sweet Tea Vodka, Bacardi, Beefeater, Sweet & Sour, Triple Sec, Fresh Raspberries, Mint</i>	
Blue Minnesotan	9.75
<i>Blue Curacao, Bacardi, Malibu, Orange Juice, Splash of Sprite</i>	
Golden Cadillac Margarita	9.75
<i>1800 Cuervo, Fresh Lime Juice, Grand Marnier on the Rocks or Blended</i>	
Moscow Mule	7.50
<i>Stoli, Ginger Beer, Simple Syrup, Fresh Lime and Candied Ginger served in a Copper Mug</i>	

BEER

DRAFTS (16 oz.)

Michelob Golden Light	6.00
Bud Light	6.00
Summit Pale Ale	6.00
Stella Artois	6.00

DOMESTIC

Miller Lite	5.00
Budweiser	5.00
Coors Light	5.00

SELECT

Heineken	6.00
Corona	6.00
Newcastle Nut Brown Ale	6.00
Amstel Light	6.00
Guinness Stout	6.00

NON-ALCOHOLIC

Haakebeck	5.00
O'Douls Amber	5.00

WINE

WHITE

GLASS

White Zinfandel , <i>Beringer, California, 2007</i>	6.75
Chardonnay , <i>Chateau Ste. Michelle, Washington, 2007</i>	7.00
Chardonnay , <i>The St. Paul Grill, Washington, 2007</i>	8.00
Chardonnay , <i>Buena Vista, Sonoma, 2007</i>	9.00
Pinot Grigio , <i>Tamas, Central Coast, 2008</i>	7.50
Riesling , <i>S.A. Prum, Germany, 2008</i>	9.50
Sauvignon Blanc , <i>Girard, Napa Valley, 2008</i>	9.75
Grenache Blanc , <i>Epiphany, California, 2008</i>	12.00

RED

Malbec , <i>Maipe, Mendoza, 2008</i>	7.00
Merlot , <i>Columbia Crest "H3", Washington, 2007</i>	9.75
Cabernet Sauvignon , <i>The St. Paul Grill, Chile, 2007</i>	8.00
Cabernet Sauvignon , <i>Ghost Pines, California, 2007</i>	12.00
Pinot Noir , <i>Barnett, Russian River, 2008</i>	15.00
Syrah , <i>Zaca Mesa, Santa Ynez, 2003</i>	12.50
Zinfandel , <i>XYZ 50 Year, Russian River, 2008</i>	15.00

SWEET

Muscat , <i>Pacific Rim, California, N/V</i>	7.00
Sauternes , <i>Chateau Roumieu-Lacoste, France, 2005</i>	11.00

SPARKLING

Prosecco , <i>Astoria Lounge, Italy, N/V</i>	7.50
Cava , <i>Juve y Camps, Spain, 2005</i>	11.00

BAR MENU

STARTERS

Sizzling Bacon	2.95
<i>Extra Thick, By the Slice</i>	
 Escargots	7.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
Calamari	10.95
<i>Calamari tossed in Seasoned Flour, Fried Golden Brown with Lemon Aioli</i>	
 Hot Peppered Shrimp	12.95
<i>Cajun Dusted Shrimp in a Sweet, Tangy Hot Sauce</i>	
Boursin Cheese Dip	9.95
<i>Fresh Herbs, Roasted Garlic, Grilled Red Bell Peppers and Leeks with Grilled Ciabatta</i>	
Ahi Tuna	12.95
<i>Sesame Seared with Ponzu Sauce, Pickled Ginger, Wasabi and Julienned Vegetables</i>	
 Crabcake	13.95
<i>Sweet, Tender Lump Crab on a Bed of Sautéed Spinach with Citrus Tarragon Aioli</i>	
Cajun Beef Bites	12.95
<i>Beef Tenderloin Bites tossed with Cajun Seasoning with Horseradish Cream</i>	
Hot Sampler Serves 4-6	34.95
<i>Boursin Cheese Dip, Hot Peppered Shrimp and Cajun Beef Bites</i>	
Crabmeat Avocado Tower	11.95
<i>Chopped Greens, Bacon and Tomato with French Cocktail Sauce</i>	
The Grill Toast	8.95
<i>Grilled Thick Cut Toast rubbed with Garlic and Extra Virgin Olive Oil topped with Roma Tomatoes, Red Onion and Fresh Basil</i>	
Classic Shrimp Cocktail	12.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Fresh Horseradish and Lemon</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>	
Hand-Cut Idaho Potato Fries	5.95
<i>With Choron Sauce</i>	
Cream of Minnesota Wild Rice Soup	cup 3.95 bowl 6.95
 Homemade Chicken Pepper Noodle Soup ...	cup 3.95 bowl 6.95
Featured Soup	cup 3.95 bowl 6.95
Mixed Greens Salad	5.95
<i>Cucumber, Red Onion and Vine Ripe Tomato Wedges with Your Choice of a Grill Dressing</i>	
The Grill Wedge	8.95
<i>Bacon, Crumbled Blue Cheese and Tomato with Your Choice of a Grill Dressing</i>	
Caesar Salad	6.95
<i>Hearts of Romaine with 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>Grilled Tenderloin Medallions</i>	21.95
Landmark Salad	17.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	


SANDWICHES

 Bacon Cheeseburger	10.95
<i>With Thick Cut Bacon and Cheddar Cheese</i>	
Black and Blue Burger	11.95
<i>Cajun Spices with Blue Cheese and Caramelized Onions</i>	
 The Market Street	12.95
<i>Grilled Chicken Breast, Thick Cut Bacon, Swiss and Cheddar on Grilled Ciabatta with Sriracha</i>	
 Grill Charlie's	15.95
<i>Two Grilled Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayonnaise. Served with a Side of Béarnaise</i>	
Ahi Tuna Charlie's	14.95
<i>Two Ahi Tuna Mini's with Light Asian Seasoning served with Wasabi Mayo</i>	
<i>All sandwiches are served with Your Choice of French Fries or Potato Chips. Substitute Fresh Fruit for an additional 2.25.</i>	

ENTRÉES

Chicken Pot Pie <i>The Original</i>	15.95
Grilled Chicken	21.95
<i>Bone-In Breast of Chicken with Champagne Mushroom Cream Sauce with Sautéed Baby Green Beans</i>	
Filet Mignon 8 oz.	34.95
12 oz.	40.95
Bone In Filet 14 oz.	46.95
Top Sirloin 10 oz. U.S.D.A. Prime	25.95
Bone-In Dry Aged New York Strip 18 oz.	45.95
Bone-In Ribeye 24 oz.	55.95
Ribeye 16 oz.	35.95
Porterhouse 24 oz. U.S.D.A. Prime	48.95
Bourbon Pork Chop	18.95
<i>Marinated, Center Cut Pork Chop with The Grill Apple Sauce</i>	
Walleye	24.95
<i>Pan-Fried and Dusted with Almond Flour and topped with Pecan Frangelico Butter Sauce and House Vegetables</i>	
Salmon	23.95
<i>Brushed with Seven Spice Butter on a Bed of Sautéed Spinach</i>	
Seafood Fettuccine	23.95
<i>Shrimp, Salmon, Swordfish, Sea Bass, Asparagus, and Oyster Mushrooms with Roasted Red Pepper Cream Sauce</i>	

SIDES

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

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
<i>Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle</i>	
Carrot Cake	6.95
<i>Lightly Spiced, Layered with Rich Cream Cheese Frosting, Caramel Sauce and Toasted Coconut</i>	
Chocolate Lust Cake Serves 2	8.95
<i>Sinful Layers of Devils Food, Chocolate Cheesecake and Rich Chocolate Truffle Cake topped with Fudge Icing and Chocolate Cookie Crumbles</i>	
New York Cheesecake	6.95
<i>With a Dollop of Whipped Cream topped with Fresh Berries</i>	
Mixed Berries	8.95
<i>Fresh Mixed Berries with Brown Sugar and Chambord served atop Fresh Whipped Cream</i>	
Key Lime Pie	7.95
<i>Tangy Custard with Graham Cracker Crust, Whipped Cream and Lime Zest</i>	
Banana Cream Pie	5.95
<i>Surrounded in Banana Custard and topped with Fresh Whipped Cream</i>	
 Apple Crisp	6.95
<i>Fresh Granny Smith Apples with Spices and Streusel Topping Add Cinnamon or Vanilla Bean Ice Cream \$2.00</i>	
Ghirardelli Chocolate Sundae	8.95
<i>Four Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans</i>	

FEATURED DESSERT DRINKS

Coffee	2.50
Revolution Tea	2.50
Espresso	2.95
Cappuccino or Café Au Lait	3.95
Irish Coffee	7.50
<i>Jameson's, Brown Sugar and Coffee topped with Whipped Cream</i>	
Winter Carnival	8.50
<i>Bailey's Irish Cream, Tia Maria, Hot Cocoa and Coffee topped with Whipped Cream</i>	
Ultimate Chocolate Martini	13.00
<i>Stoli Vanil, Bailey's Irish Cream and Godiva Dark Liqueur</i>	

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 Select 8.00
Auchentoshan 10 yr 9.00
Auchentoshan 3 Wood . . 13.00
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
Glenrothes Rsv. 16.00
Longmorn 15 yr 14.00
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
Old Pulteney 9.50
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
Glendronach 12yr 14.00
Glengarioch 10yr 8.50
Glengarioch 21 yr 29.00
Glenmorangie 10 yr. . . . 15.00
Glenmorangie 15 yr. . . . 16.00
Glenmorangie 18 yr. . . . 36.00

Oban 14 yr 18.00
Oban 32 yr 75.00
Tamdhu 9.25

ISLAND

Highland Park 12 yr. . . . 12.00
Highland Park 18 yr. . . . 28.00
Highland Park 25 yr. . . . 65.00
Isle of Jura
Superstition 13.00
Ledaig. 10.50
Scapa 14 yr 21.00
Scapa 16 yr 24.00
Talisker 10 yr 16.00
Talisker 25 yr 52.00
Tobermory 10.50

ISLAY

Ardbeg 10 yr 18.00
Bruichladdich 13.00
Bunnahabhain. 14.00
Bowmore 15 yr. 16.00
Bowmore Dusk 13.00
Bowmore Dawn 13.00
Bowmore Legend 9.00
Lagavulin 16 yr 22.00
Laphroaig 10 yr 12.50
Laphroaig 18 yr 20.00
Laphroaig 30 yr 42.00

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

Bushmill Malt 8.00
Bushmill Irish 8.00
Bushmill Blackbush . . . 10.50
Connemara
Single Malt 10.50
Connemara
Cask Strength 11.00
Jameson 7.00
Jameson 1780. 7.50
Jameson 18 yr. 18.00
John Powers 7.00
Midleton. 24.00
Red Breast 12 yr. 10.00
Tullamore Dew. 7.50

WHISKEY

<i>Crown Royal</i>	7.00	<i>Crown Royal XR</i>	23.00	<i>Jack Daniels</i>	7.00
<i>Crown Royal Reserve</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>Blanton's</i>	15.00	<i>Maker's Mark</i>	7.50
<i>Basil Hayden</i>	10.00	<i>Bookers</i>	13.50	<i>Wild Turkey 101</i>	6.50
		<i>Knob Creek</i>	9.50		

ARMAGNAC & COGNAC

Armagnac and Cognac derive from the Dutch term brandywijn, or burnt wine. The Dutch practice the art of distillation in order to avoid the spoilage that often afflicted their wine during the long journey back to Holland.

Armagnac is an eau-de-vie produced in Gascony in the southwest of France. Wine made from Ugni Blanc and occasionally Folle Blanche grapes is distilled once in a continuous still, producing a rich, full brandy.

Cognac, from the Charente Valley, is double distilled in a pot still, a process that is said to have originated in a dream where the devil threatens to "twice boil a knight's body in order to extract his soul." The dreamer awakes and decides to distill his brandy in order to "extract its soul."

Both Cognac and Armagnac are aged in oak barrels. On the palate, Cognac displays great complexity, balance and nuance – like light dancing in a chandelier. Armagnac is exuberant and occasionally a little gruff, acknowledging its origins in fire and earth.

<i>Larressingle</i>	8.00	<i>Hennessy VS</i>	9.00	<i>Martell L'OR</i>	125.00
<i>Courvoisier Erte</i>	55.00	<i>Hennessy VSOP</i>	9.50	<i>Martell Cordon Bleu</i> ...	16.00
<i>Courvoisier VS</i>	7.50	<i>Hennessy XO</i>	18.00	<i>Remy Martin VS</i>	8.50
<i>Courvoisier VSOP</i>	8.50	<i>Hennessy Paradis</i>	45.00	<i>Remy Martin VSOP</i>	10.50
<i>Courvoisier XO</i>	18.00	<i>Hine Triomphe</i>	26.00	<i>Remy Martin 1758</i>	10.50
<i>Courvoisier Initiale</i>	38.00	<i>Hine Antique</i>	12.50	<i>Remy Martin XO</i>	25.00
<i>Courvoisier Napoleon</i> ..	19.00	<i>Martell VS</i>	7.50	<i>Remy Martin Extra</i>	52.00
		<i>Martell VSOP</i>	8.50	<i>Remy Martin</i>	
		<i>Martell Extra</i>	38.00	<i>Louis XIII</i>	150.00

PORT, SHERRY & MADEIRA

<i>Dry Sack</i>	5.50	<i>Grahams 20 yr</i>	9.50	<i>Harvey's Bristol Cream</i>	
<i>Fonseca Bin #27</i>	8.00	<i>Grahams 30 yr</i>	13.50	5.50
<i>Grahams 10yr</i>	8.50	<i>Grahams 40 yr</i>	23.00	<i>Taylor Fladgate</i>	
				<i>Late Bltd 2000</i>	9.50

St. Paul Grill Gift Cards...
Perfect for Everyone On Your List!