



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>Side Car</b> .....	14.00
<i>Christian Brothers Brandy, Cointreau, Sweet &amp; Sour</i>	
<b>Metropolitan</b> .....	13.00
<i>Absolut Kurant, Cointreau, Cranberry Juice</i>	
 <b>Sazerac</b> .....	15.00
<i>r1 rye, Absinthe, Sweet Vermouth, Bitters, Sugar Rim</i>	
 <b>Toasted Drop</b> .....	14.00
<i>Absolut Citron, Lemon Juice &amp; Black Walnut Liqueur</i>	
<b>Ultimate Chocolate</b> .....	13.00
<i>Absolut Vanilla Vodka, Bailey's Irish Cream, Godiva Dark Liqueur</i>	

## COCKTAILS

<b>Vodka Thyme Lemonade</b> .....	9.50
<i>Absolut Citron Vodka, Lemoncello, Thyme, Simple Syrup, Sugared Rim, Splash of Soda</i>	
<b>Huckleberry Margarita</b> .....	8.50
<i>Sauza Extra Gold Tequila, Huckleberry Syrup, Triple Sec, Sweet &amp; Sour, Agave Nectar, Salted Rim</i>	
<b>Jameson &amp; 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 and Candied Ginger served in a Copper Mug</i>	
<b>Bora Brew</b> .....	8.50
<i>Malibu Rum, Pineapple Juice, Grenadine and 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> .....	6.00
<b>Surly Furious</b> .....	6.00
<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>New Belgium Seasonal</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>Leinenkugel's Honey Weiss</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> , <i>Beringer, California, 2007</i> .....	6.75
<b>Chardonnay</b> , <i>Callaway, California, 2009</i> .....	7.50
<b>Chardonnay</b> , <i>Glen Caralou, South Africa, 2009</i> .....	10.00
<b>Chardonnay</b> , <i>Ferrari-Carano, Sonoma, 2008</i> .....	12.00
<b>Pinot Gris</b> , <i>A to Z, Oregon, 2009</i> .....	8.50
<b>Sauvignon Blanc</b> , <i>Seaglass, Santa Barbara, 2009</i> .....	8.00
<b>Torrontes</b> , <i>Alta Vista, Argentina, 2009</i> .....	9.50
<b>Riesling</b> , <i>Anthony Road, Finger Lakes, New York, 2009</i> .....	9.50

## RED

<b>Malbec</b> , <i>IQUE, Mendoza, 2010</i> .....	8.00
<b>Merlot</b> , <i>Columbia Winery, Washington, 2008</i> .....	9.00
<b>Zinfandel</b> , <i>Shooting Star, Mendocino, 2008</i> .....	9.50
<b>Cabernet Sauvignon</b> , <i>Callaway, California, 2010</i> .....	7.50
<b>Cabernet Sauvignon</b> , <i>Ghost Pines, California, 2008</i> .....	12.50
<b>Red Blend</b> , <i>Stag's Leap Wine Cellars 'Hand of Time,' Napa, 2008</i> .....	19.00
<b>Pinot Noir</b> , <i>Talbott 'Kali Heart', Monterey, 2009</i> .....	13.00
<b>Syrah Blend</b> , <i>Bridlewood, Central Coast, 2009</i> .....	9.00
<b>Tre</b> , <i>Brancaia, Italy, 2008</i> .....	12.00

## SWEET & SPARKLING


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

# BAR MENU


## STARTERS

<b>Sizzling Bacon</b> .....	2.95
<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> .....	7.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
<b>The Grill Toast</b> .....	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>	
<b>Boursin Cheese Dip</b> .....	9.95
<i>Fresh Herbs, Roasted Garlic, Grilled Red Bell Peppers and Leeks served with Grilled Ciabatta</i>	
<b>Classic Shrimp Cocktail</b> .....	12.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Fresh Horseradish and Lemon</i>	
<b>Calamari</b> .....	10.95
<i>Calamari dusted with Seasoned Flour, Fried Golden Brown with Lemon Aioli</i>	
<b>Crabmeat Avocado Tower</b> .....	13.95
<i>Chopped Greens, Bacon and Tomato with French Cocktail Sauce</i>	
<b>Ahi Tuna</b> .....	12.95
<i>Sesame Seared with Ponzu Sauce, Pickled Ginger, Wasabi and Julienned Vegetables</i>	
 <b>Crabcake</b> .....	13.95
<i>Sweet, Tender Lump Crab on a Bed of Sautéed Spinach with Citrus Tarragon Aioli</i>	
<b>Cajun Beef Bites</b> .....	12.95
<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>Hot Sampler</b> Serves 4 - 6 .....	34.95
<i>Boursin Cheese Dip, 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>Homemade Chicken Pepper Noodle Soup</b> ... cup 3.95 bowl 6.95	
<b>Cream of Minnesota Wild Rice Soup</b> .....	cup 3.95 bowl 6.95
<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>	
<i>Grilled Chicken</i> .....	17.95
<i>Hot Peppered Shrimp or Grilled Salmon</i> .....	19.95
<i>Grilled Tenderloin Medallions</i> .....	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

 **Bacon Cheeseburger** ..... 11.95  
*With Thick Cut Bacon and Cheddar Cheese*

**Black and Blue Burger** ..... 12.95  
*Cajun Spices with Blue Cheese and Caramelized Onions*

 **The Market Street** ..... 12.95  
*Grilled Chicken Breast, Thick Cut Bacon, Swiss and Cheddar on Grilled Ciabatta with Sriracha*

 **Grill Charlie's** ..... 16.95  
*Two Grilled Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayonnaise. Served with a Side of Béarnaise*

**Ahi Tuna Charlie's** ..... 15.95  
*Two Ahi Tuna Mini's with Light Asian Seasoning served with Wasabi Mayo*

*All sandwiches are served with Your Choice of French Fries or Potato Chips.  
 Substitute Fresh Fruit for an additional 2.25.*

# ENTRÉES

 **Chicken Pot Pie** *The Original* ..... 16.95

**Chicken Dijon** ..... 22.95  
*With Sautéed Broccolini and Roasted Red Peppers with Dijon Cream Sauce*

**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

**Bourbon Pork Chop** ..... 19.95  
*Marinated, Center Cut Pork Chop with The Grill Apple Sauce*

**Walleye** ..... 26.95  
*Pan-Fried and Dusted with Almond Flour and topped with Pecan Frangelico Butter Sauce and House Vegetables*

**Salmon** ..... 25.95  
*Brushed with Seven Spice Butter on a Bed of Sautéed Spinach*

**Seafood Fettuccine** ..... 26.95  
*Shrimp, Salmon, Swordfish, Sea Bass, Asparagus, and Oyster Mushrooms with Roasted Red Pepper Cream Sauce*

# SIDES

 **Hash Browns** *Bacon and White Onions* ..... 8.95

**Baked Mac and Cheese** ..... 6.95  
*Elbow Macaroni, Tillamook Cheddar and Bacon*

**Au Gratin Potatoes** ..... 6.95

**Fresh Asparagus Spears** *With Hollandaise* ..... 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

*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 Lust Cake** Serves 2 ..... 8.95

*Sinful Layers of Devils Food, Chocolate Cheesecake and Rich Chocolate Truffle Cake  
topped with Fudge Icing and Chocolate Cookie Crumbles*

**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

*Key Lime Custard, Graham Cracker Crust, Fresh Whipped Cream and Lime Zest*

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

*Creamy Banana Custard with Layers of Fresh Bananas*



**Apple Crisp** ..... 6.95

*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's, Brown Sugar and Coffee topped with Whipped Cream*

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

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

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

*Stoli Vanil, Bailey's Irish Cream and 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 10 yr . . . .	9.00
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 . . . . .	18.00
Glenlivet French Oak . . .	17.00
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
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
Springbank 18 yr. . . . .	30.00

## HIGHLAND

Edradour 10 yr. . . . .	10.00
Dalmore Cigar Blend. . . .	11.00
Dalmore 21 yr. . . . .	32.00
Glendronach 12 yr. . . . .	14.00
Glengarioch 10yr . . . . .	8.50

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 . . . . .	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 16 yr . . . . .	24.00
Talisker 10 yr . . . . .	16.00
Talisker 25 yr . . . . .	52.00
Tobermory. . . . .	10.50

## ISLAY

Ardbeg 10 yr . . . . .	18.00
Black Bottle . . . . .	11.00
Bruichladdich . . . . .	13.00
Bunnahabhain. . . . .	14.00
Bowmore Dusk . . . . .	13.00
Bowmore Dawn . . . . .	13.00
Bowmore Legend . . . . .	9.00
Lagavulin 16 yr . . . . .	22.00
Laphroaig 10 yr . . . . .	12.50

### 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

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

# WHISKEY

Crown Royal.....	7.00	Gentleman Jack .....	8.00	Jack Daniels	
Crown Royal Reserve....	8.00	Jack Daniels .....	7.00	Single Barrel .....	9.50

# BOURBON

Bakers .....	11.00	Blanton's .....	15.00	Maker's Mark.....	7.50
Basil Hayden .....	10.00	Bookers.....	13.50	Wild Turkey 101 .....	6.50
		Knob Creek .....	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.*

Larressingle.....	8.00	Delamain Tres Venerable	38.00	Martell Extra .....	38.00
Courvoisier Erte .....	55.00	Hennessy VS .....	9.00	Martell Cordon Bleu ...	16.00
Courvoisier VS .....	7.50	Hennessy VSOP .....	9.50	Remy Martin VSOP....	10.50
Courvoisier VSOP.....	8.50	Hennessy Paradis.....	45.00	Remy Martin 1758.....	10.50
Courvoisier Initiale ...	38.00	Martell VS.....	7.50	Remy Martin	
Courvoisier Napoleon ..	19.00	Martell VSOP.....	8.50	Louis XIII .....	150.00
Delamain Vesper .....	20.00	Martell XO .....	26.00		

# PORT & SHERRY

Dry Sack .....	6.75	Grahams 20 yr .....	15.00	Harvey's Bristol Cream..	6.75
Fonseca Bin #27.....	8.00	Grahams 30 yr .....	25.00	Taylor Fladgate	
Grahams 10yr .....	8.50	Grahams 40 yr .....	35.00	Late Bltd 2000.....	9.50

**The St. Paul Gift Cards...  
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