




Est. 1990

DINNER

STARTERS

 Escargots	9.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
Sizzling Bacon	12.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
Warm Cheese Sampler	15.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Grilled Crostini</i>	
Ahi Tuna	16.95
<i>Spicy Sesame Seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad</i>	
 Crab Cake	16.95
<i>Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli</i>	
Calamari	17.95
<i>Calamari dusted with Seasoned Flour and fried golden with Lemon Aioli</i>	
Crab and Artichoke Bake	17.95
<i>Fresh Snow Crab, Artichoke Hearts, Parmesan, Pecorino Toscano and Cream Cheese, served with Grilled Bread</i>	
Classic Shrimp Cocktail	18.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
Pepper Crusted Lamb	18.95
<i>Grilled and sliced with Rosemary Demi-Glace and Whipped Feta with Cucumber</i>	
 Hot Peppered Shrimp	19.95
<i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i>	
Cajun Beef Bites	19.95
<i>Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream</i>	
Hot Sampler Serves 4 - 6	58.95
<i>Crab and Artichoke Bake, Hot Peppered Shrimp and Cajun Beef Bites</i>	
Seafood Sampler Serves 4 - 6	68.95
<i>Crab Cakes, Calamari, Shrimp Cocktail and Ahi Tuna</i>	

SOUPS & SALADS

Cream of Minnesota Wild Rice Soupcup 5.95 bowl 8.95	
 Chicken Pepper Noodle Soupcup 5.95 bowl 8.95	
French Onion Soup	9.95
Mixed Greens	8.95
<i>Cucumber, Red Onion, Vine Ripe Tomato, Croutons and Choice of Dressing</i>	
Caesar Salad	9.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
 Strawberry Spinach Salad	10.95
<i>Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing</i>	
The Grill Wedge Salad	11.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing</i>	
Tomato Mozzarella Salad	12.95
<i>Fresh Steakhouse Tomatoes, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Balsamic Reduction</i>	
 Landmark Salad	21.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
Charred Salmon Salad	23.95
<i>Hoisin Seasoned Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	
Avocado Crab Tower Salad	25.95
<i>Chopped Greens, Bacon and Tomato with a French Cocktail Dressing</i>	

POULTRY

 Chicken Pot Pie <i>The Original</i>	16.95
Pasta Pomodoro	21.95
<i>Pulled Chicken, Shiitake Mushrooms, Fresh Tomatoes, Basil and Parmesan</i>	
 Rotisserie Chicken	24.95
<i>Half Chicken with a Light Pan Sauce and Sautéed Broccolini</i>	
Duck Breast	28.95
<i>Roasted Duck with Burgundy Cherry Cous Cous, Cherry Vinaigrette and Herb Salad</i>	


STEAKS & CHOPS

SLOW ROASTED

Tenderloin	34.95
<i>9 oz. Sliced and served with our Sauce of the Day</i>	

STEAKS, Aged 28 Days


Filet Mignon 6 oz.	36.95
8 oz.	48.95

 Bone-In Filet 14 oz.	68.95
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Top Sirloin 10 oz. U.S.D.A. Prime	28.95
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New York Strip 18 oz. U.S.D.A. Prime	58.95
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Ribeye 16 oz.	44.95
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 Bone-In Ribeye 30 oz.	72.95
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CHOPS

Lamb Chops	56.95
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Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly

 Bourbon Pork Chop	
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Marinated, Center-Cut Pork Chop with The Grill Apple Sauce


One Chop.....	19.95
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Two Chops.....	29.95
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FISH & SEAFOOD

Trout	28.95
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Panko Encrusted Lemon Thyme Rainbow Trout with Asparagus

 Salmon	30.95
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Topped with Seven Spice Butter on a Bed of Sautéed Spinach

Tuna	32.95
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Sesame Seed Crusted with Spring Green Salad, Tomatoes and Passion Fruit Vinaigrette

Swordfish	34.95
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Herb Crusted on Spinach with Nueske's Bacon and Lemon Butter Capers Sauce

 Walleye	36.95
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Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables

Halibut	42.95
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Parmesan Horseradish Crust over Asparagus with Stone Ground Mustard Dill Butter Sauce

Sea Bass	48.95
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Pan Seared over Baby Bok Choy, Mushrooms and Roasted Red Pepper with White Wine Honey Sauce

 Crab Cakes	32.95
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Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli

Seafood Linguine	36.95
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Lobster, Shrimp and Freshly Cut Fish tossed in a Lemon Garlic Cream

Scallops	38.95
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Pea Puree, Toasted Cous Cous, Sweet Peppers, Sunburst Squash, Baby Zucchini, Preserved Lemon and Ver Jus Gastrique

Lobster	59.95
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10 oz. Tail grilled and served with Lemon and Butter

SIDES

Serves 2-4

Hand-Cut Idaho Potato Fries <i>With Choron Sauce</i>	7.95
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Baked Potato	8.95
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Classic Mashed Potatoes <i>With Buttermilk, Butter and Sour Cream</i>	9.95
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Au Gratin Potatoes	9.95
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 Hash Browns <i>With Bacon and White Onions</i>	14.95
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Baked Mac and Cheese <i>With Tillamook Cheddar and Bacon</i>	9.95
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Onion Rings <i>With Jalapeño-Lime Mayo</i>	9.95
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Mushrooms <i>Sautéed with Fresh Herbs, Garlic and Shallots</i>	12.95
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Sweet Corn Succotash <i>With Cojita Cheese</i>	12.95
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Sautéed Spinach <i>With Pine Nuts, Golden Raisins and Lemon Juice</i>	14.95
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Cauliflower <i>Tri-Color Gratin with Lime and Pumpkin Seeds</i>	14.95
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Fresh Asparagus Spears <i>With Hollandaise</i>	half 12.95 full 18.95
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18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*Consumer Advisory: Please note that there are health risks involved in consuming raw or undercooked meats, poultry, seafood fish & egg. An MHC Managed Property | morrisseyhospitality.com 053117