CELIAC FRIENDLY LUNCH

The St Paul Grill®
Est. 1990

STARTERS

Sizzling Bacon 12.95
Extra Thick Nueske's Bacon by the Slice

Warm Cheese Sampler 15.95
St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Gluten Free Crackers

Ahi Tuna 16.95
Spicy Sesame Seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad

Pepper Crusted Lamb 18.95
Grilled and sliced with Rosemary Demi-Glace and Whipped Feta with Cucumber

Classic Shrimp Cocktail 18.95
Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon

Hot Peppered Shrimp 19.95
Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce

Cajun Beef Bites 19.95
Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream

COMBOS

Half Sandwich or Charlie 13.95
Served without bread and with choice of Mixed Greens or Caesar Salad and Chips.

Half Cashew Chicken Sandwich
Ahi Tuna Charlie
Market Street Charlie
The Grill Tenderloin Charlie *Add 4.00*
Half Lobster Roll *Add 4.00*

SALADS

Mixed Greens 8.95
Cucumber, Red Onion, Vine Ripe Tomato and Choice of Dressing

Strawberry Spinach Salad 10.95
Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing

The Grill Wedge Salad 11.95
Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing

Tomato Mozzarella Salad 12.95
Fresh Steakhouse Tomatoes, Buffalo Mozzarella, Fresh Basil, Shallots, Extra Virgin Olive Oil and Balsamic Reduction

Caesar Salad 9.95
Hearts of Romaine and Our Signature Caesar Dressing
Grilled Chicken 14.95
Grilled Salmon 17.95
Blackened Scallops 21.95

Chopped Salad 14.95
Bacon, Crumbled Blue Cheese, Grilled Chicken, Scallions, Tomato and Buttermilk Ranch Dressing

Landmark Salad 17.95
Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette

Classic Cobb Salad *With Choice of Dressing*
Grilled Chicken 15.95
Grilled Flank Steak 17.95

Salmon Salad 19.95
Seared Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aïoli

Avocado Crab Tower 21.95
Chopped Greens, Bacon and Tomato with a French Cocktail Dressing

The Grill Dressings from Scratch
Raspberry Poppy Seed, Champagne, Dijon and Italian Vinaigrettes, Blue Cheese, Buttermilk Ranch, French and Thousand Island Dressings

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 061317

SANDWICHES

Sandwiches are served without Bread and with Potato Chips.
Substitute Fresh Fruit, Mixed Greens or Caesar Salad for an additional 2.95

Cashew Chicken Sandwich 13.95
Tender Chicken with Cashews and Grapes

Hot Pastrami and Swiss 14.95
Shaved and stacked high with Thousand Island Dressing

B.L.T. 15.95
Thick-Cut Bacon, Lettuce, Tomato and Mayo

Turkey Pepper Jack Melt 15.95
Hand Carved Fresh Turkey, Melted Pepper Jack Cheese, Smoked Bacon, Shredded Lettuce, Tomato and Chipotle Mayo

Roasted Turkey Club 16.95
Thick-Cut Bacon, Avocado Mayo, Lettuce and Tomato

Lobster Roll 19.95
Chilled Lobster Salad with Bibb Lettuce

CHARLIES

Charlies are served without Bread and with Potato Chips.
Substitute Fresh Fruit, Mixed Greens or Caesar Salad for an additional 2.95

The Market Street 15.95
Grilled Chicken Breast, Thick-Cut Bacon, Swiss and Cheddar with Sriracha Mayo

Ahi Tuna 16.95
Seared Ahi, Pickled Cucumbers, Arugula and Wasabi Mayo

The Grill Tenderloin 21.95
Two Grilled Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise

BURGERS

Burgers are served without Bread and with Potato Chips.
Substitute Fresh Fruit, Mixed Greens or Caesar Salad for an additional 2.95.

Black and Blue 15.95
Cajun Spices with Blue Cheese and Caramelized Onions

Bacon Cheddar 17.95
Thick-Cut Bacon, Cheddar Cheese, Lettuce, Tomato and Red Onion

SPECIALTIES

Salmon 21.95
Topped with Seven Spice Butter on a Bed of Sautéed Spinach

Trout 22.95
Grilled Rainbow Trout with Asparagus

Swordfish 26.95
Pan Seared on Spinach with Nueske's Bacon and Lemon Butter Caper Sauce

Walleye 28.95
Broiled and topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables

Grilled Filet Mignon *6 oz.* 28.95
Sautéed Vegetables and Béarnaise Sauce

DESSERTS

Burnt Crème 6.95

Turtle Tart 8.95
Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle

Ghiradrdelli Chocolate Sundae 9.95
Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans