





Est. 1990

DINNER

STARTERS

Warm Cheese Sampler	17.95
<i>Mango Ginger Stilton, St. Angel Brie, Honey Goat Cheese, Apricot Preserves</i>	
Shrimp Cocktail	20.95
<i>Jumbo Shrimp, Cocktail Sauce, Horseradish, Lemon</i>	
 Hot Peppered Shrimp	20.95
<i>Sweet & Tangy Hot Sauce</i>	
 Cajun Beef Bites *.....	21.95
<i>Horseradish Cream</i>	
Calamari	22.95
<i>Seasoned Flour, Lemon Aioli</i>	
Bourbon Maple Glazed Bacon	23.95
<i>Fig Jam, Shot of Whiskey</i>	
Oysters *.....	half dozen 24.95 dozen 42.95
<i>Cucumber Pepper Citrus Relish, Sea Bean, Lime, Hot Sauce</i>	

SOUPS & SALADS

Cream of Minnesota Wild Rice Soup	cup 6.95 bowl 9.95
Caesar Salad	12.95
<i>Romaine Hearts, Parmesan, House-made Crouton</i>	
Grill Wedge	16.95
<i>Baby Iceberg, Nueske Bacon, Tomato, Egg, Penta Cream Cheese, Choice of Dressing</i>	
Beet Salad	16.95
<i>Roasted Beets, Kale, Honey Goat Cheese, Pomegranate Seeds, Maple Candied Pecans, Sweet Red Onion Vinaigrette</i>	
Burrata	18.95
<i>Arugula, Roasted Sweet Peppers, Artichoke Hearts, Pomodaccio Tomato, Tangerine Olives, Basil Pesto, Balsamic Reduction</i>	

CLASSICS

Crab Cake	Single 25.95 Double 48.95
<i>Citrus Tarragon Aioli</i>	
Charred Salmon Salad	26.95
<i>Hoisin, Mixed Greens, Champagne Vinaigrette, Red Pepper & Spicy Ginger Aioli</i>	
Rotisserie Chicken	28.95
<i>Half Chicken, Light Pan Jus, Sauteed Broccolini</i>	
Salmon *.....	37.95
<i>Seven Spice Butter, Sauteed Spinach</i>	
Bourbon Pork Chop *.....	Single 27.95 Double 38.95
<i>Marinade, Grill Apple Sauce</i>	
Pan Fried Walleye	39.95
<i>Almond Flour, Pecan Frangelico Butter Sauce, Sauteed Vegetables</i>	

STEAKS

STEAKS, Aged 28 Days

Filet Mignon * 6 oz.	45.95
8 oz.	55.95
Ribeye * 16 oz.	72.95
New York Strip * 18 oz. U.S.D.A. Prime.....	78.95
Delmonico * 14 oz.	79.95
Bone-In Ribeye * 30 oz.	85.95
Tomahawk Ribeye * 34 oz.	165.95
<i>Carved Tableside</i>	

Accompaniments

Enhance your entree by adding any of the following:

Béarnaise Sauce, Creamy Horseradish, Charon Sauce or Caramelized Onions	4.95
Sautéed Mushrooms or Blue Cheese Crust	6.95
Bone Marrow <i>Broiled with Charred Lemon</i>	14.95
Oscar <i>Asparagus, Colossal Blue Crab, Béarnaise</i>	17.95

ENTREES

Duck *.....	34.95
<i>Honey & Fennel Glaze, Root Vegetables, Cous Cous, Cherry Demi</i>	
Wild Salmon *.....	38.95
<i>Carrot Orange Puree, Leeks, Oyster Mushrooms, Charred Scallion Vinaigrette</i>	
Miso Marinated Sea Bass	55.95
<i>Pan Seared, Rice Noodles, Oyster Mushrooms, Red Pepper, Miso Orange Cream Sauce, Crushed Wasabi Pea</i>	
Scallops *.....	55.95
<i>Butternut Squash Risotto, Goat Cheese, Toasted Pumpkin Seeds, Red Wine Glaze</i>	
Lamb Chops *.....	79.95
<i>Giant Bean Cassolet, Rosemary Demi</i>	

SHAREABLE SIDES

Hand-Cut Idaho Potato Fries <i>Charon Sauce</i>	8.95
Classic Mashed Potatoes <i>Buttermilk, Butter, Sour Cream</i>	10.95
Baked Potato	10.95
Asparagus Spears <i>Hollandaise</i>	half 14.95 full 20.95
Mushrooms <i>Local Oyster & Crimini, Sweet Pepper, Charred Scallion Vinaigrette</i>	15.95
 Hash Browns <i>Bacon, White Onion</i>	16.95
Brussel's Sprouts	16.95
<i>Port Red Onion, Nueske Bacon, Penta Cream, Toasted Hazelnut</i>	

A 4% surcharge will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more.

* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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