



Est. 1990

DINNER

STARTERS

- Warm Cheese Sampler 17.95
Shrimp Cocktail 19.95
Hot Peppered Shrimp 20.95
Cajun Beef Bites 21.95
Sizzling Bacon 22.95
Calamari 22.95
Crab Cake 25.95
Grilled Spanish Octopus 23.95
Oysters 24.95/42.95

SOUPS & SALADS

- Cream of Minnesota Wild Rice Soup 6.95/9.95
French Onion Soup 11.95
Strawberry Spinach Salad 11.95
Caesar Salad 12.95
Mixed Greens 13.95
Pear Berry Salad 14.95
The Grill Wedge Salad 16.95
Landmark Salad 22.95
Charred Salmon Salad 25.95

POULTRY

- Chicken Pesto Pasta 23.95
Chicken Pot Pie 25.95
Rotisserie Chicken 26.95

A 4% surcharge will be added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience.

\* Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients.

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STEAKS & CHOPS

- Filet Mignon 6 oz. 45.95, 8 oz. 55.95
New York Strip 18 oz. U.S.D.A. Prime 78.95
Ribeye 16 oz. 72.95
Delmonico Ribeye 14 oz. 79.95
Bone-In Ribeye 30 oz. 85.95

CHOPS

- Bourbon Pork Chop 26.95/36.95

FISH & SEAFOOD

- Salmon 37.95
Walleye 38.95
Swordfish 39.95
Crab Cakes 40.95
Scallops 55.95
Twin 6oz Canadian Lobster Tails 72.95

SIDES

Serves 2-4

- Hand-Cut Idaho Potato Fries 8.95
Baked Potato 10.95
Classic Mashed Potatoes 10.95
Au Gratin Potatoes 10.95
Oyster Mushrooms 13.95
Onion Rings 15.95
Hash Browns 16.95
Half Roasted Cauliflower 18.95
Asparagus Spears 14.95/20.95

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 14.95
Oscar 17.95
Crab Cake 22.95