

# SOUPS & SALADS

<b>Cream of Minnesota Wild Rice Soup</b>	cup 6.95	bowl 9.95
<b>Caesar Salad</b> <sup>GF</sup>	11.95	
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>		
<i>Grilled Chicken</i>	7.95	
<i>Shrimp</i>	12.95	
<i>Grilled Salmon *</i>	17.95	
<b>The Grill Wedge Salad</b> <sup>GF</sup>	16.95	
<i>Baby Iceberg, Nueske's Bacon, Tomato, Egg, Penta Blue Cheese, Choice of Dressing</i>		
<b>Pear Berry Salad</b> <sup>GF</sup>	14.95	
<i>Mixed Greens, Berries, Asian Pears, Manchego Cheese, Candied Pecans and Raspberry Poppyseed Vinaigrette</i>		
<b>Classic Cobb Salad</b> <i>With Choice of Dressing</i> <sup>GF</sup>	12.95	
<i>Grilled Chicken</i>	7.95	
<i>4oz Steak</i>	21.95	
 <b>Landmark Salad</b> <sup>GF</sup>	21.95	
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>		
<b>Charred Salmon Salad</b> *	26.95	
<i>Hoisin and Peanut Seasoned Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>		
<b>Crab and Avocado Tower</b>	35.95	
<i>Colossal Crab, Bacon, Avocado, Tomato Bruschetta, Mixed Greens, French Cocktail Sauce</i>		

## The Grill Dressings from Scratch

*Raspberry Poppy Seed, Balsamic, Champagne, Dijon and Italian Vinaigrettes, Blue Cheese, Buttermilk Ranch, French, Thousand Island Dressing and Sweet Red Onion Vinaigrette*




# LUNCH CLASSICS

<b>Crab Cake.</b>	25.95
<i>Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli</i>	
<b>Fresh Rigatoni Pasta.</b>	24.95
<i>Oyster Mushrooms, English Peas, Lemon Garlic Cream Sauce, Sun Dried Tomato Oil, Ricotta Cheese</i>	
<i>Chicken</i>	.7.95
<i>Shrimp</i>	12.95
<i>Salmon *</i>	17.95
<b>Chicken Pot Pie</b>	26.95
<i>The Original</i>	
<b>Fish and Chips.</b>	27.95
<i>Beer Battered Walleye, Tartar Sauce, Hand-Cut Fries and Coleslaw</i>	
<b>Salmon</b> * <sup>GF</sup>	38.95
<i>Roasted Corn Relish, Sautéed Spinach and Chili Molasses Butter Sauce</i>	
<b>Filet Mignon</b> * <sup>GF</sup> 6 oz.	45.95
<i>Sautéed Vegetables and Béarnaise Sauce</i>	
<b>Halibut</b> * <sup>GF</sup>	47.95
<i>Pan Seared over Steamed Asparagus, Crispy Prosciutto, and Lemon Butter Caper Sauce</i>	

# CHARLIES, BURGERS, & SANDWICHES

*Served on locally sourced Country White Potato Rolls with choice of Hand-Cut Fries or Potato Chips. Substitute Fresh Fruit, Mixed Greens or Caesar Salad for an additional 3.95*

 <b>The Market Street</b>	19.95
<i>Grilled Chicken Breast, Thick-Cut Bacon, Swiss and Cheddar with Sriracha Mayo</i>	
<b>Beer Battered Walleye</b>	21.95
<i>Roasted Red Pepper Remoulade on Potato Rolls</i>	
 <b>The Grill Tenderloin</b> *	32.95
<i>Two Grilled Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise</i>	

<b>USDA Prime Top Sirloin Sandwich.</b>	23.95
<i>Marinated Prime Top Sirloin, Chipotle Lime Crema, Cabbage &amp; Radish Slaw, Soft Hoagie Roll</i>	
<b>The Grill Wagyu Burger</b>	25.95
<i>Rancher's Legacy Minnesota Wagyu, Pepperjack Cheese, Tomato, Avocado Relish, Pretzel Bun</i>	
 <b>Crab Roll</b> <sup>GF</sup>	25.95
<i>Colossal Crab, Red Pepper, Cucumber-Arugula Salad, Garlic Aioli on Classic Crab Roll Bun</i>	

# SIDES

<b>Hand-Cut Idaho Potato Fries</b> <sup>GF</sup>	5.95
<i>with Choron Sauce</i>	
<b>Asparagus Spears</b> <sup>GF</sup>	14.95
<i>with Hollandaise</i>	
<b>Mushroom</b> <sup>GF</sup>	15.95
<i>Sourced Locally with Sweet Pepper, Fresh Dill, and Gruyere Cheese</i>	
<b>Corn Succotash</b> <sup>GF</sup>	16.95
<i>Edamame, Diced Bacon, Red Peppers, Red Onions, and Cream Sauce</i>	



Executive Chef: Gheorghe Vatafu  
SPRING/SUMMER | LUNCH MENU

*A 4% hospitality fee 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 hospitality fee 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. © Select items can be prepared Gluten Friendly with minor modifications. AN MHC MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM LUNCH 041524*