

# STARTERS


<b>Cheese Sampler</b> <sup>GF</sup> . . . . .	17.95
<i>Manchego, Red Barn White Cheddar and Honey Goat Cheese with Black Garlic, Apricot Preserved, and Grilled Crostini</i>	
<b>Hot Peppered Shrimp</b> <sup>GF</sup> . . . . .	20.95
<i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i>	
<b>Shrimp Cocktail</b> <sup>GF</sup> . . . . .	20.95
<i>Jumbo Shrimp, Cocktail Sauce, Grated Horseradish, Lemon</i>	

<b>Seared Sirloin*</b> <sup>GF</sup> . . . . .	23.95
<i>Marinated Beef Top Sirloin with Ancho Mix with Chimichurri and Red Wine Glaze</i>	
<b>Calamari</b> . . . . .	22.95
<i>Dusted with Seasoned Flour and fried golden with Lemon Aioli</i>	
<b>Crab Cake</b> . . . . .	single 25.95
<i>Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli</i>	

# SOUPS & SALADS

<b>Cream of Minnesota Wild Rice Soup</b> . . . . .	cup 6.95 bowl 9.95
<b>Caesar Salad</b> <sup>GF</sup> . . . . .	12.95
<i>Romaine Hearts, Parmesan, House-made Crouton</i>	
<b>The Grill Wedge Salad</b> <sup>GF</sup> . . . . .	16.95
<i>Baby Iceberg, Nueske Bacon, Tomato, Egg, Penta Cream Cheese, Choice of Dressing</i>	

# STEAKS & CHOPS

 Chosen from the top 1-2% of all beef produced in the United States and is selected for superior quality, tenderness, and marbling. All our cuts are grain-fed, humanely raised, and sourced from a network of small family farms. Additionally, we age our steaks for a minimum of 28 days using a proprietary process to enhance and amplify their natural tenderness and flavor.

<b>Pork Chop*</b> <sup>GF</sup> . . . . .	45.95
<i>Duroc Double Bone Pork Chop, Cabbage Slaw, Spicy Lime Dressing and Chipotle Blueberry Demi</i>	
<b>Filet Mignon*</b> <sup>GF</sup> 6 oz USDA Angus Beef . . . . .	45.95
8 oz USDA Angus Beef . . . . .	55.95
<b>Dry Aged Kansas City Strip*</b> <sup>GF</sup> 18 oz. USDA Angus Beef . . . . .	74.95
<b>Ribeye*</b> <sup>GF</sup> 16 oz. USDA PRIME . . . . .	76.95
<b>New York Strip*</b> <sup>GF</sup> 18 oz. USDA PRIME . . . . .	78.95
<b>Delmonico Ribeye*</b> <sup>GF</sup> 14oz. USDA PRIME . . . . .	82.95

# BURGERS/CHARLIES

<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>The Grill Wagyu Burger</b> . . . . .	25.95
<i>Rancher's Legacy Minnesota Wagyu, Pepperjack Cheese, Tomato, Avocado Relish, Pretzel Bun</i>	

# FISH & SEAFOOD

<b>Salmon*</b> <sup>GF</sup> . . . . .	38.95
<i>Roasted Corn Relish, Sauté Spinach and Chili Molasses Sauce</i>	
<b>Crab Cake</b> . . . . .	Double 48.95
<i>Citrus Tarragon Aioli</i>	
<b>Scallops*</b> <sup>GF</sup> . . . . .	56.95
<i>Seared Scallop, Dill Pea Puree, Fennel Salad, and Red Pepper Coulis</i>	

# ACCOMPANIMENTS

Enhance your entree by adding any of the following:

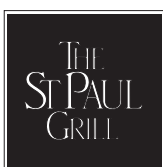
<b>Béarnaise Sauce, Creamy Horseradish, Charon Sauce, Caramelized Onion</b> <sup>GF</sup> . . . . .	4.95
<b>Oscar</b> <sup>GF</sup> . . . . .	17.95
<i>Asparagus, Colossal Blue Crab, Béarnaise</i>	

# SHAREABLE SIDES

<b>Hand-Cut Idaho Potato Fries</b> <sup>GF</sup> . . . . .	full 8.95
<i>with Choron Sauce</i>	
<b>Classic Mashed Potatoes</b> <sup>GF</sup> . . . . .	10.95
<i>with Buttermilk, Butter, and Sour Cream</i>	
<b>Asparagus Spears</b> <sup>GF</sup> . . . . .	half 14.95 full 20.95
<i>with Hollandaise</i>	

# DESSERTS

<b>Burnt Crème</b> . . . . .	10.95
<b>Apple Crisp</b> . . . . .	12.95
<i>Fresh Seasonal Apples with Spices and Streusel Topping</i>	
<b>Chocolate Molten Lava Cake</b> . . . . .	14.95
<i>Warm Chocolate Lava Cake Spiked with Kentucky Bourbon and Served with Almond Toffee Crunch Ice Cream and Bourbon Caramel Sauce</i>	
<b>Ghirardelli Chocolate Sundae</b> . . . . .	15.95
<i>Three Scoops of Vanilla Bean Ice cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans</i>	
<b>Cheesecake</b> . . . . .	15.95
<i>Caramel Sauce, Whipped Cream, Chocolate Shavings and Mixed Berries</i>	



Executive Chef: Gheorghe Vatafu  
 SPRING/SUMMER | SUNDAY DINNER 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. <sup>GF</sup> Select items can be prepared Gluten Friendly with minor modifications. AN MHC MANAGED PROPERTY | MORRISSEYHOSPITALITY.COM DINNER 041024

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