



Est. 1990

# DINNER

## STARTERS

<b>Sizzling Bacon</b> .....	16.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
<b>Warm Cheese Sampler</b> .....	17.95
<i>St. André Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Grilled Crostini</i>	
<b>Shrimp Cocktail</b> .....	19.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
 <b>Hot Peppered Shrimp</b> .....	20.95
<i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i>	
<b>Cajun Beef Bites</b> *.....	21.95
<i>Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream</i>	
<b>Calamari</b> .....	22.95
<i>Dusted with Seasoned Flour and fried golden with Lemon Aioli</i>	
 <b>Crab Cake</b> .....	25.95
<i>Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli</i>	
<b>Oysters</b> *.....	half dozen 24.95   dozen 42.95
<i>On the Half Shell with Mignonette and Cocktail Sauce</i>	
<b>Hot Sampler</b> Serves 4 - 6.....	64.95
<i>Cajun Beef Bites, Hot Peppered Shrimp and Calamari</i>	

## SOUPS & SALADS

<b>Cream of Minnesota Wild Rice Soup</b> .....cup 6.95   bowl 9.95	
<b>French Onion Soup</b> .....	11.95
<b>Caesar Salad</b> .....	12.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
<b>Mixed Greens</b> .....	13.95
<i>Cucumber, Red Onion, Vine Ripe Tomato, Croutons and Choice of Dressing</i>	
<b>Beet Salad</b> .....	15.95
<i>Roasted Beets with Baby Kale, Feta Cheese, Candied Walnuts and a Citrus herb Vinaigrette</i>	
<b>The Grill Wedge Salad</b> .....	16.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing</i>	
 <b>Landmark Salad</b> .....	22.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
<b>Charred Salmon Salad</b> *.....	25.95
<i>Hoisin Seasoned Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	

## POULTRY

<b>Chicken Pesto Pasta</b> .....	23.95
<i>Pulled Chicken, Asparagus, Ricotta Salata and Pine Nuts tossed with Pesto and Lemon Preserve</i>	
 <b>Chicken Pot Pie</b> <i>The Original</i> .....	25.95
 <b>Rotisserie Chicken</b> .....	26.95
<i>Half Chicken with a Light Pan Sauce and Sautéed Broccolini</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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## STEAKS & CHOPS

STEAKS, Aged 28 Days

<b>Filet Mignon</b> * 6 oz. ....	45.95
8 oz. ....	55.95
<b>New York Strip</b> * 18 oz. U.S.D.A. Prime.....	78.95
<b>Ribeye</b> * 16 oz. U.S.D.A. Prime.....	72.95
 <b>Bone-In Ribeye</b> * 30 oz. ....	85.95

CHOPS


 <b>Bourbon Pork Chop</b> *.....	
<i>Marinated, Center-Cut Pork Chop with The Grill Apple Sauce</i>	
One Chop.....	26.95
Two Chops.....	36.95

## FISH & SEAFOOD

<b>Trout</b> .....	32.95
<i>Panko Encrusted Lemon Thyme Rainbow Trout with Asparagus</i>	
 <b>Salmon</b> *.....	37.95
<i>Topped with Seven Spice Butter on a Bed of Sautéed Spinach</i>	
 <b>Walleye</b> .....	38.95
<i>Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
 <b>Crab Cakes</b> .....	40.95
<i>Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli</i>	
<b>Scallops</b> *.....	55.95
<i>Pan Seared Scallops over Butternut Squash and Goat Cheese Risotto with toasted Pumpkin Seeds and a Red Wine Glaze</i>	
<b>Lobster</b> .....	95.95
<i>10 oz. Tail grilled and served with Lemon and Butter</i>	

## SIDES

Serves 2-4

<b>Hand-Cut Idaho Potato Fries</b> <i>with Choron Sauce</i> .....	8.95
<b>Baked Potato</b> .....	10.95
<b>Classic Mashed Potatoes</b> <i>with Buttermilk, Butter and Sour Cream</i> .....	10.95
<b>Au Gratin Potatoes</b> .....	10.95
<b>Mushrooms</b> <i>Sautéed with Fresh Herbs, Garlic and Shallots</i> .....	13.95
<b>Onion Rings</b> <i>with Jalapeño-Lime Mayo</i> .....	15.95
 <b>Hash Browns</b> <i>with Bacon and White Onions</i> .....	16.95
<b>Brussels Sprouts</b> .....	18.95
<i>Serrano Ham, Toasted Hazelnuts, Garlic Aioli, Lemon and Manchego Cheese</i>	
<b>Asparagus Spears</b> <i>with Hollandaise</i> .....	half 14.95   full 20.95

## Accompaniments

Enhance your entree by adding any of the following:

<b>Béarnaise Sauce, Creamy Horseradish, Charon Sauce or Caramelized Onions</b> .....	4.95
<b>Sautéed Mushrooms or Blue Cheese Crust</b> .....	6.95
<b>Au Poivre</b> <i>Pepper Crusted and Served with Cracked Peppercorn Cream Sauce</i> .....	7.95
<b>Oscar</b> <i>Asparagus, Colossal Blue Crab, Béarnaise</i> .....	17.95
<b>Crab Cake</b> <i>Citrus Tarragon Aioli</i> .....	22.95