



Est. 1990

# DINNER

## STARTERS

<b>Sizzling Bacon</b> .....	9.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
 <b>Escargots</b> .....	10.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
<b>Ahi Tuna</b> .....	14.95
<i>Spicy Sesame Seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad</i>	
 <b>Crabcake</b> .....	15.95
<i>Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli</i>	
<b>Calamari</b> .....	16.95
<i>Calamari dusted with Seasoned Flour and fried golden with Lemon Aioli</i>	
<b>Pepper Crusted Lamb</b> .....	16.95
<i>Grilled and sliced with Rosemary Demi-Glace and Whipped Feta with Cucumber</i>	
<b>Crab and Artichoke Bake</b> .....	17.95
<i>Fresh Snow Crab, Artichoke Hearts, Parmesan, Pecorino Toscano and Cream Cheeses, served with Grilled Bread</i>	
<b>Bone Marrow</b> .....	17.95
<i>Beef Bone Marrow grilled and served with Fig Jam and Crostini</i>	
<b>Grilled Octopus</b> .....	18.95
<i>Roasted Potatoes, Chorizo and Salsa Verde</i>	
<b>Cajun Beef Bites</b> .....	18.95
<i>Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream</i>	
 <b>Hot Peppered Shrimp</b> .....	19.95
<i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i>	
<b>Classic Shrimp Cocktail</b> .....	19.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
<b>Warm Cheese Sampler</b> .....	19.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Almond Chutney and Grilled Crostini</i>	
<b>Hot Sampler Serves 4 - 6</b> .....	58.95
<i>Crab and Artichoke Bake, Hot Peppered Shrimp and Cajun Beef Bites</i>	
<b>Seafood Sampler Serves 4 - 6</b> .....	68.95
<i>Crabcakes, Calamari, Shrimp Cocktail and Ahi Tuna</i>	

## SOUPS & SALADS

<b>Cream of Minnesota Wild Rice Soup</b> .....cup 4.95 bowl 7.95	
 <b>Chicken Pepper Noodle Soup</b> .....cup 4.95 bowl 7.95	
<b>French Onion Soup</b> .....	8.95
<b>Mixed Greens</b> .....	8.95
<i>Cucumber, Red Onion, Vine Ripe Tomato, Croutons and Choice of Dressing</i>	
<b>Caesar Salad</b> .....	9.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
<b>The Grill Wedge</b> .....	9.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing</i>	
 <b>Strawberry Spinach Salad</b> .....	10.95
<i>Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing</i>	
<b>Roasted Beet Salad</b> .....	10.95
<i>Roasted Golden Beets and Mixed Greens tossed in Sweet Onion Vinaigrette with Fried Goat Cheese, Dried Cranberries and Hazelnuts</i>	
 <b>Landmark Salad</b> .....	20.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
<b>Charred Salmon Salad</b> .....	22.95
<i>Hoisin Seasoned Salmon over Champagne Vinaigrette Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	
<b>Grilled Asparagus and Tenderloin Salad</b> .....	28.95
<i>Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette</i>	

## POULTRY

 <b>Chicken Pot Pie</b> <i>The Original</i> .....	16.95
<b>Chicken Linguine Pomodoro</b> .....	21.95
<i>Pulled Chicken, Shiitake Mushrooms, Fresh Tomatoes, Basil and Parmesan</i>	
 <b>Rotisserie Chicken</b> .....	24.95
<i>Half Chicken with a Light Pan Sauce and Sautéed Broccolini</i>	
<b>Duck Breast</b> .....	26.95
<i>Pan Seared with Braised Fennel, Carrots and Cherry Demi-Glace</i>	

## STEAKS & CHOPS

SLOW ROASTED	
<b>Tenderloin</b> .....	34.95
<i>9 oz. Sliced and served with our Sauce of the Day</i>	
STEAKS, Aged 28 Days	
<b>Filet Mignon</b> 6 oz. ....	36.95
8 oz. ....	48.95
 <b>Bone-In Filet</b> 14 oz. ....	68.95
<b>Top Sirloin</b> 10 oz. U.S.D.A. Prime .....	28.95
<b>New York Strip</b> 16 oz. ....	52.95
<b>Ribeye</b> 16 oz. ....	46.95
 <b>Bone-In Ribeye</b> 30 oz. ....	72.95
CHOPS	
<b>Lamb Chops</b> .....	64.95
<i>Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly</i>	
 <b>Bourbon Pork Chop</b> .....	
<i>Marinated, Center-Cut Pork Chop with The Grill Apple Sauce</i>	
One Chop.....	19.95
Two Chops.....	29.95

## FISH & SEAFOOD

<b>Trout</b> .....	28.95
<i>Panko Encrusted Lemon Thyme Rainbow Trout with Asparagus</i>	
 <b>Salmon</b> .....	30.95
<i>Topped with Seven Spice Butter on a Bed of Sautéed Spinach</i>	
<b>Swordfish</b> .....	32.95
<i>Herb Crusted on Spinach with Crispy Bacon and Lemon Butter Caper Sauce</i>	
<b>Tuna</b> .....	34.95
<i>Wasabi Pea Crusted Tuna over Pea Pods, Bell Peppers, Shaved Pineapple and Chile Coconut Sauce</i>	
 <b>Walleye</b> .....	36.95
<i>Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
<b>Sea Bass</b> .....	46.95
<i>Miso Marinated with Porcini Mushrooms, Green Beans and Roast Carrots</i>	
 <b>Crabcakes</b> .....	32.95
<i>Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli</i>	
<b>Shrimp Scampi</b> .....	30.95
<i>Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms</i>	
<b>Seafood Linguine</b> .....	35.95
<i>Lobster, Shrimp, Mussels and Freshly Cut Fish tossed in a Lemon Garlic Cream</i>	
<b>Scallops</b> .....	38.95
<i>Pan Seared over Butternut Squash and Goat Cheese Risotto with Red Wine Glaze and Toasted Pumpkin Seeds</i>	
<b>Lobster</b> .....	59.95
<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> .....	7.95
<b>Baked Potato</b> .....	8.95
<b>Au Gratin Potatoes</b> .....	9.95
<b>Classic Mashed Potatoes</b> <i>With Buttermilk, Butter and Sour Cream</i> .....	9.95
 <b>Hash Browns</b> <i>With Bacon and White Onions</i> .....	14.95
<b>Baked Mac and Cheese</b> <i>With Tillamook Cheddar and Bacon</i> .....	9.95
<b>Onion Rings</b> <i>With Jalapeño-Lime Mayo</i> .....	9.95
<b>Creamed Spinach</b> <i>With Parmesan Cheese</i> .....	10.95
<b>Carrots</b> <i>With Sliced Almonds, Honey and Thyme</i> .....	11.95
<b>Mushrooms</b> <i>Sautéed with Fresh Herbs, Garlic and Shallots</i> .....	12.95
<b>Brussels Sprouts</b> <i>Nueske's Bacon, Blue Cheese and Port Wine Onions</i> .....	12.95
<b>Sautéed Broccolini</b> <i>With Roasted Red Pepper, Olive Oil and Garlic</i> .....	12.95
<b>Fresh Asparagus Spears</b> <i>With Hollandaise</i> .....	half 12.95 full 18.95

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE  
\*Consumer Advisory: Please note that there are health risks involved in consuming raw or undercooked meats, poultry, seafood fish & egg. An MHC Managed Property | morrisseyhospitality.com 031516