



Est. 1990

DINNER

STARTERS

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




SOUPS & SALADS

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

POULTRY

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

STEAKS & CHOPS

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

FISH & SEAFOOD

Trout	28.95
<i>Panko Encrusted Lemon Thyme Rainbow Trout with Asparagus</i>	
 Salmon	30.95
<i>Topped with Seven Spice Butter on a Bed of Sautéed Spinach</i>	
Swordfish	32.95
<i>Herb Crusted on Spinach with Crispy Bacon and Lemon Butter Caper Sauce</i>	
Tuna	34.95
<i>Wasabi Pea Crusted Tuna over Pea Pods, Bell Peppers, Shaved Pineapple and Chile Coconut Sauce</i>	
 Walleye	36.95
<i>Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
Sea Bass	46.95
<i>Miso Marinated with Porcini Mushrooms, Green Beans and Roast Carrots</i>	
 Crabcakes	32.95
<i>Sweet, Tender Colossal Blue Crab with Citrus Tarragon Aioli</i>	
Shrimp Scampi	30.95
<i>Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms</i>	
Seafood Linguine	35.95
<i>Lobster, Shrimp, Mussels and Freshly Cut Fish tossed in a Lemon Garlic Cream</i>	
Scallops	38.95
<i>Pan Seared over Butternut Squash and Goat Cheese Risotto with Red Wine Glaze and Toasted Pumpkin Seeds</i>	
Lobster	59.95
<i>10 oz. Tail grilled and served with Lemon and Butter</i>	

SIDES

Serves 2-4

Hand-Cut Idaho Potato Fries <i>With Choron Sauce</i>	7.95
Baked Potato	8.95
Au Gratin Potatoes	9.95
Classic Mashed Potatoes <i>With Buttermilk, Butter and Sour Cream</i>	9.95
 Hash Browns <i>With Bacon and White Onions</i>	14.95
Baked Mac and Cheese <i>With Tillamook Cheddar and Bacon</i>	9.95
Onion Rings <i>With Jalapeño-Lime Mayo</i>	9.95
Creamed Spinach <i>With Parmesan Cheese</i>	10.95
Carrots <i>With Sliced Almonds, Honey and Thyme</i>	11.95
Mushrooms <i>Sautéed with Fresh Herbs, Garlic and Shallots</i>	12.95
Brussels Sprouts <i>Nueske’s Bacon, Blue Cheese and Port Wine Onions</i>	12.95
Sautéed Broccolini <i>With Roasted Red Pepper, Olive Oil and Garlic</i>	12.95
Fresh Asparagus Spears <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