



MINNEAPOLIS CLUB

LIGHTER FARE

Turkey Wild Rice Soup *Lightly Creamed* | 4.75 / 5.75

Soup of the Day | 4.75 / 5.75

Caesar Salad *House Dressing, Fresh Parmesan, Garlic Croutons* | 11

Mixed Greens Salad *Young Lettuce, Cucumber, Tomato, Peppers, Carrot, Roasted Shallot Vinaigrette* | 11

Hearty Greens Salad *Juniper Blue Cheese Crumbles, Green Apples, Spiced Candied Pecans, Apple Cider Vinaigrette* | 12

Beef Thai Peanut Lettuce Wrap *Rice Noodles, Raw Vegetables, Honey Lime Vinaigrette* | 14

ADD TO ANY SALAD

Parmesan-Breaded Eggplant | 7

10 oz New York Strip | 23.00

Salmon Fillet | 11

Garlic Shrimp | 9

Chicken Breast | 7

Crusted Tuna Patty | 11

SANDWICHES | *Served with Soup, Fruit, Salad or Shoestring Fries*

Turkey Sandwich *Smoked Wild Acres Turkey, Nitrate-Free Bacon, Avocado, Tomato, Mayo, Toasted Multi Grain Bread* | 13

Chicken Salad Sandwich *Coconut Yellow Curry Chicken, Grapes, Cashews, Puffed Rice Noodles, Nori, Toasted House-Made Gluten Free Bread* | 13

Cold Smoked Salmon Sandwich *Hard Boiled Eggs, Pickled Red Onions, Horseradish-Mustard Mayo, Radicchio, Rye Bread* | 13

Tuna Salad Sandwich *Lemon Butter, House-Made Southern Style Pickles, Watercress, Radish, Crunchy Capers, White Bread* | 13



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BURGERS | *Served with Soup, Fruit, Salad or Shoestring Fries*

Salmon-Crab Cake Burger *Smoked Salmon, Lemon Aioli, Pickled Red Onions, Scandinavian Remoulade, House-Made Oat Bun* | 13

Sweet Potato Burger *Buffalo Cauliflower, Frank's Hot Sauce Mayo, Giardiniera, Blue Cheese Crumbles, House-Made Oat Bun* | 12

Ahi Tuna Burger *Crusted Rare Seared Ahi Tuna, Nori-Puffed Black Rice, Ponzu Mayo, Wasabi, Watermelon Rind Kimchi, House-Made Sesame Bun* | 16

Turkey Burger *Wild Acres Turkey (Ground In-House), Roasted Tomato Mayo, Smoked Onions, Relish, House-Made Poppy Seed Bun* | 12

Wagyu Beef Burger *Roasted Tomato Mayo, Smoked Onions, Relish, House-Made Poppy Seed Bun* | 13

MORE SUBSTANTIAL FARE

Loch Duart Salmon *Crispy Seared Skin-On Salmon, Horseradish Mashed Potatoes, Sauteed Spinach, Cherry Tomato, Chive, Lemon Cream Sauce* | 27

Penne *Artichokes, Roasted Tomato, Spinach, Olives, Roasted Garlic Oil, Herbs* | 14

Pan Fried Pork Tenderloin Schnitzel *Mashed Potatoes, Glazed Brussels Sprouts, Parsley Cream Sauce* | 21

Ham & Leek Quiche *Frisee-Bibb Lettuce, Roasted Beet Vinaigrette, Goat Cheese* | 15

BEVERAGES

Cold *Milk | Orange Juice | Apple Juice | Grapefruit Juice | Cranberry Juice
Pineapple Juice | Tomato Juice | Iced Tea | Arnie Palmer | Lemonade | Coke
Diet Coke | Diet Caffeine Free Coke | Sprite | Pellegrino | IBC Root Beer
Ginger Ale | Ginger Beer*

Hot *Coffee | Cappuccino | Latte | Espresso | Double Espresso | Decaf Espresso
Hot Chocolate | Hot Tea (selections available upon request)*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Many items can be prepared gluten free. If you have dietary restrictions, please inform your server.*

THE GRILL | LUNCH