



MINNEAPOLIS CLUB

**STARTERS** | Available from 2:30 – 8:30 p.m.

**Poached Shrimp Cocktail** 3 Shrimp | 6

**Crostini & Dip** Smoked Salmon, Black Olive, and Artichoke Dip | 4.25

**Fried Chicken Spring Rolls** Sweet Chili Dipping Sauce | 5

**Poutine** Braised Grass-Fed Beef, Green Peppercorn Gravy, Cheese Curds, Shoestring Fries | 9

**Fried Cheese Curds** Pickled Beet Remoulade | 4

**Truffle Fries** Bearnaise Sauce | 7.75

**Cheese and Olives Plate** | 11

**APPETIZERS** | Available from 2:30 – 8:30 p.m.

**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 | 7

**Mixed Greens Salad** Young Lettuce, Cucumber, Tomato, Peppers, Carrot, Roasted Shallot Vinaigrette | 7

**Green Curry Coconut Mussels** Scallions, Bell Peppers, Cilantro | 11

**Tuna Poke** Seaweed Salad, Spicy Mayo, Crispy Wontons | 14

**Tomato Mozzarella Salad** Balsamic Vinegar Reduction, Basil Gel, Tangerine Olive Oil | 10

**HAPPY HOUR 4:30 – 6 P.M. | 20% OFF ALL MENU ITEMS**

**THE GRILL | DINNER**



MINNEAPOLIS CLUB

## CLUB FAVORITES | Available from 2:30 – 8:30 p.m.

*Burgers include choice of French Fries, Fruit, Salad or Soup*

**The Minneapolis Club Burger** *Wagyu Beef-Bacon Patty, Gouda Cheese, Onion Marmalade, Demi-Glace Mayo, Onion Bun | 13.75*

**Wagyu Beef Burger** *Roasted Tomato, Smoked Onions, Relish, Poppy Seed Bun | 13*

**Turkey Burger** *Wild Acres Turkey (Ground In-House), Roasted Tomato Mayo, Smoked Onions, Relish, Poppy Seed Bun | 11.50*

**Ahi Tuna Burger** *Crusted Rare Seared Ahi Tuna, Nori-Puffed Black Rice, Ponzu Mayo, Wasabi, Watermelon Rind Kimchi, House-made Sesame Bun | 15.50*

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

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

**Fried Halibut Fillets** *Shoestring Fries, Tartar Sauce, Lemon | 18*

## ENTREEE | Available from 4:30 – 8:30 p.m.

**Loch Duart Salmon** *Shrimp Risotto, Sauteed Spinach, Pickled Fennel Slaw, Shellfish Nage | 27*

**Pan-Roasted Halibut** *Creamy Polenta, Artichokes, Tomato, Olives, Smoked Red Pepper Coulis | 28*

**Roasted Chicken Breast** *Wild Acres Chicken, Chorizo Dirty Brown Rice, Sweet Corn Puree, Chimichurri Mayo | 29*

**Steak Frites** *Grilled Asparagus, Sauteed Organic Mushrooms, Shoestring Fries, Bearnaise Sauce | 7 oz Tenderloin Fillet / 34 | 10 oz Ribeye / 33 | 10 oz New York Strip / 32*

*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 | DINNER