



MINNEAPOLIS CLUB

LIGHTER FARE

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

Soup of the Day | 4.75 / 5.75

Caesar Salad *Fresh Parmesan, Garlic Croutons, Minneapolis Club Traditional Caesar Dressing* | 11

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

Assorted Lettuce Greens Salad *Hard Boiled Egg, Sweet Potato, Green Beans, Pickled Red Cabbage, Herb Croutons, Creamy French Dressing* | 11

Black Quinoa Grain Bowl *Kale, Toasted Sunflower Seeds, Broccoli, Roasted Tomato, Pomegranate Vinaigrette* | 11

ADD TO ANY SALAD

7oz Tenderloin | 19

Salmon Fillet | 11

Garlic Shrimp | 10

Chicken Breast | 7

Crusted Tuna Patty | 11

Parmesan-Breaded Eggplant | 7

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

The "Ruchel" Sandwich *1/2 Corned Beef, 1/2 Turkey, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Rye Bread* | 12

House-Made Grass Fed Beef Pastrami Sandwich *Cole Slaw, Southern Style Pickles, Pimento Cheese, Tomato Flour Tortilla Wrap* | 13



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

Breaded Lobster Cake Burger *Saffron Aioli, Tomato Relish, Pickled Fennel, House-Made Brioche Bun* | 29

Black Bean & Beet Burger *Roasted Garlic Aioli, Giardiniera, Goat 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 *Sorghum-Artichoke Medley, Spinach, Lobster Broth, Dill* | 27

MN Made Potato-Pork Sausage *Parsnip Purée, Baby Red Potato, Cabbage, Mustard, Parsely* | 13

Authentic Swedish Meatballs *Mashed Potato, Pickled Cucumber, Lingonberry, Traditional Cream Sauce* | 18

Chicken Schnitzel *Baby Tri-Colored Carrots, Mashed Potato, Chunky Orange Bourbon Gravy* | 16

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