



MINNEAPOLIS CLUB



SMALLS



SWEET POTATO STEW\$7/\$10
root vegetables, kale, white beans, roasted tomato, fall spice

TURKEY WILD RICE\$6/\$9
roasted turkey, creamed bone broth, mirepoix,
MN wild rice

MEDITERRANEAN SPREAD\$18
hummus, baba gounish, vegetable crudite, Za'tar seasoning, pita, olives

***CHARCUTERIE BOARD**\$24
soppressata, prosciutto, rillette, WI cheese, accoutrements

PORK BELLY TACO\$13
pork belly, salsa verde, brasca slaw, radish,
queso fresco. Spicy it up! MPLS Club hot sauce - \$2

HONEY BRUSSELS\$13
fried brussels sprouts, crispy prosciutto, almonds, creme fraiche

BONE-IN WINGS\$14
Our signature MPLS Club dry rub served with
celery & ranch or blue cheese

KOREAN POUTINE\$11
french fries, cheese curds, kimchi, Korean BBQ glaze



BURGERS & SANDWICHES



All sandwiches are served with your choice of potato chips, french fries, fresh fruit, or side salad.

***SALMON AVOCADO TOAST**\$15
house cured salmon, avocado mousse, roasted red peppers, harissa
beets, frissee

CURRY CHICKEN SANDWICH\$13
curry chicken salad, cashews, grapes, sourdough

MPLS CLUB SMASHBURGER\$15
american cheese, bib lettuce, caramelized onion, special sauce,
substitute Impossible burger (add \$3) or turkey burger

TURKEY RACHEL\$15
roasted turkey, house kraut, shallots, swiss cheese, thousand island

MPLS CLUB BLT\$13
pork belly, tomato, mayo, bib lettuce, choice of bread

SOUP & SANDWICH\$13
choice of soup and 1/2 sandwich-BLT, turkey club,
ham & Swiss. Make it a full sandwich - \$5



ENTRÉES



WHISKEY BEEF TIPS\$25
short rib tips, whiskey gravy, herbed pappardelle, creme fraiche

***FIRE GRILLED SALMON**\$32
marble potatoes, pork belly, hibiscus beurre blanc, frisee

***DRY AGED PORK CHOP**\$32
12oz duroc dry aged chop, butternut squash sauce, sweet potato
croquette, black lentils, apple slaw

***FILET MIGNON**\$60
8oz. CAB Filet, herb roasted yukon golds, asparagus, cabernet jus

AUTUMN RISOTTO\$25
butternut squash risotto, maple vin, crispy leeks



SIDES



GRILLED ASPARAGUS\$8
shaved gouda, sumac, lemon

CHARRED CARROTS\$8
green top carrots, carrot top pesto,
thai basil

HOUSE SALAD\$6
bib lettuce, cucumber, radish, parm, lemon, EVO

FRENCH FRIES\$6

BAGUETTE\$4



SALADS



CHOPPED CLUB SALAD\$15
chicken, bacon, avocado, tomato, hard-boil egg,
chick pea, carrot, homemade buttermilk dressing

CAESAR SALAD\$14
homemade caesar dressing, shaved parm, house croutons. Add
Chicken (\$5). Add 3oz. *Salmon (\$6). Add 6 oz. *Salmon (\$10).

***SALMON SALAD**\$22
grilled salmon filet, organic greens, bacon, avocado, orange vin,
house croutons

AUTUMN HARVEST SALAD\$15
organic greens, craisins, walnuts, apple, squash,
maple vinaigrette. Add Chicken (\$5). Add 3oz. *Salmon (\$6). Add 6
oz. *Salmon (\$10).

**Consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*