



Est. 1990

LUNCH

SOUPS

- Cream of Minnesota Wild Rice Soup** cup 4.95 bowl 7.95
-  **Chicken Pepper Noodle Soup** cup 4.95 bowl 7.95
- French Onion Soup** 8.95

SALADS


- Mixed Greens** 7.95
Cucumber, Red Onion and Vine Ripe Tomato Wedges with Choice of a Grill Dressing
-  **Strawberry Spinach Salad** 9.95
Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing
- The Grill Wedge** 10.95
Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of a Grill Dressing
- Roasted Beet Salad** 11.95
Roasted Golden Beets and Mixed Greens tossed in Sweet Onion Vinaigrette with Fried Goat Cheese, Dried Cranberries and Hazelnuts
- Caesar Salad** 8.95
Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons
 - Grilled Chicken 14.95
 - Grilled Salmon 17.95
 - Blackened Scallops 21.95
- Chopped Salad** 14.95
Bacon, Blue Cheese, Chicken, Scallions, Tomatoes and Buttermilk Ranch Dressing
-  **Landmark Salad** 15.95
Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette
- Classic Cobb Salad** *With Choice of Grill Dressing*
 - Grilled Chicken 14.95
 - Grilled Flank Steak 16.95
- Duck Salad** 17.95
Romaine Lettuce and Nappa Cabbage, Crisp Vegetables, Fresh Herbs, Spicy Cashews and Sweet Orange Vinaigrette
- Charred Salmon Salad** 18.95
Hoisin Seasoned Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli
- Grilled Asparagus and Tenderloin Salad** 23.95
Grilled Asparagus and Tenderloin with Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette

The Grill Dressings from Scratch

Raspberry Poppy Seed, Champagne, Dijon and Italian Vinaigrettes, Blue Cheese, Buttermilk Ranch, French and Thousand Island Dressings

BURGERS

Sandwiches and Burger are served with choice of French Fries or Potato Chips, Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95

- Black and Blue** 14.95
Cajun Spices with Blue Cheese and Caramelized Onions
-  **Bacon Cheddar** 15.95
With Thick Cut Bacon and Cheddar Cheese
- Breakfast** 16.95
Topped with a Fried Egg, Bacon, American Cheese and Spicy Mayo on a Pretzel Bun
- Vegetarian Portobello Mushroom** 15.95
Garlic-Rosemary Marinated Portobello with Boursin Cheese, Roasted Red Peppers and Asparagus

COLD SANDWICHES

Sandwiches and Burger are served with choice of French Fries or Potato Chips, Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95


- Cashew Chicken Sandwich** 13.95
Tender Chicken with Cashews and Grapes on a Croissant
-  **B.L.T.** 14.95
Thick Cut Bacon, Lettuce, Tomato and Mayo
- Roasted Turkey Club** 16.95
Thick Cut Bacon, Avocado Mayo, Lettuce and Tomato on Wheat Toast
- Lobster Roll** 21.95
Chilled Lobster Salad with Bibb Lettuce on a Fresh Griddled Bun

HOT SANDWICHES

Sandwiches and Burger are served with choice of French Fries or Potato Chips, Substitute Fresh Fruit, side Garden or Caesar Salad for an additional 2.95

- Hot Pastrami and Swiss** 13.95
Shaved and Stacked High with Thousand Island Dressing on Rye
- Turkey Pepper Jack Melt** 14.95
Hand Carved Fresh Turkey, Melted Pepper Jack Cheese, Smoked Bacon, Shredded Lettuce, Tomatoes and Chipotle Mayo on a Pretzel Bun
-  **The Market Street** 15.95
Grilled Chicken Breast, Thick Cut Bacon, Swiss, and Cheddar on Grilled Ciabatta with Sriracha Mayo
- Ahi Tuna Charlie's** 16.95
Grilled and Glazed Tuna Steaks with Sweet and Spicy Pickled Cucumbers, Arugula and Wasabi Mayo on Potato Rolls
-  **The Grill Charlie's** 21.95
Two Grilled Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise
- Beer Battered Walleye** 19.95
Roasted Red Pepper Remoulade on Grilled Marble Rye with Sweet Potato Chips
- Open Faced Ribeye Steak** 24.95
Cajun Spiced with Caramelized Onions and Mushrooms on Grilled Ciabatta with Horseradish Cream

SPECIALTIES

-  **Chicken Pot Pie** *The Original* 14.95
- Chicken Rigatoni** 17.95
Pulled Chicken and Fresh Rigatoni tossed in a Cajun Spiced Cream Sauce with Spinach, Bell Peppers, Onions, Tomatoes and Shaved Pecorino Toscano Cheese
- Duck Breast** 19.95
Pan Seared with Butternut Squash, Apples, Brussels Sprouts and Cider Glaze
- Fresh Calves Liver** 21.95
Sautéed with Red and White Onions and Bacon
- Grilled Filet Mignon** 6 oz. 28.95
With Sautéed Vegetables and Béarnaise Sauce

FISH & SEAFOOD

- Beer Battered Walleye** 19.95
With Hand-Cut Idaho Fries
- Trout** 19.95
Grilled Lemon Thyme Rainbow Trout with Asparagus
-  **Salmon** 20.95
With Seven Spice Butter on a Bed of Sautéed Spinach
- Swordfish** 21.95
Herb Crusted on Spinach with Crispy Bacon and Lemon Butter Caper Sauce
- Tuna** 24.95
Wasabi Pea Crusted Tuna over Pea Pods, Bell Peppers, Shaved Pineapple and Chile Coconut Sauce
-  **Walleye** 27.95
Pan fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables
- Sea Bass** 32.95
Miso Marinated with Sliced Porcini Mushrooms, Green Beans and Roast Carrots
- Scampi** 24.95
Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms
-  **Crabcake** 18.95
Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli
- Seafood Linguine** 26.95
Lobster, Shrimp, Clams and Freshly Cut Fish tossed in a Lemon Garlic Cream

SIDES

- Hand-Cut Idaho Potato Fries** *With Choron Sauce* 7.95
- Onion Rings** *With Jalapeno-Lime Mayo* 9.95
- Baked Mac and Cheese** 9.95
Elbow Macaroni, Tillamook Cheddar and Bacon
-  **Hash Browns** *Bacon and White Onions* 12.95
- Fresh Asparagus Spears** *With Hollandaise* 12.95

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE
An MHC Managed Property | morrisseyhospitality.com 102514