

MARTINIS

Our House Martinis and Cocktails, prepared with The Grill-style generous portions, are carefully crafted by our master bartenders to guarantee your satisfaction.

The Manhattan Experience	15.00
<i>Broken Bell Bourbon, Caballero Orange Liqueur, Sweet Vermouth, Jamaican #2 Bitters, Cardamom</i>	
Bonita Applebum	15.00
<i>Old Tom Gin, Berentzen Apple Liqueur, Apple Juice, St. Germain</i>	
Club Cocktail	14.00
<i>Copper and King's Aged Brandy, Maraschino Liqueur, Pineapple Juice, Peychaud's Bitters</i>	
Cosmopolitan	14.00
<i>Absolut Citron Vodka, Cointreau, Splash of Cranberry Juice</i>	
Blinker	13.00
<i>Rittenhouse Rye, Grapefruit Juice, Grenadine, Raspberry Syrup</i>	
Dixon's Girl	14.00
<i>Hendrick's Gin, Cocchi Americano, Prosecco</i>	
Absolut Wreck	13.00
<i>Absolut Citron, Mandarin and Kurant, Sweet and Sour, Pineapple Juice, Grenadine</i>	
Ultimate Chocolate	13.00
<i>Absolut Vanilla, Baileys Irish Cream, Tempus Fuget Crème de Cacao</i>	
Frisco	15.00
<i>Rittenhouse Rye, Benedictine Liqueur, Lemon</i>	

COCKTAILS

Jungle Bird	9.75
<i>Mount Gay Rum, Campari, Pineapple Juice, Lime Juice, Simple Syrup, Blackstrap</i>	
Huckleberry Margarita	9.50
<i>Sauza Extra Gold Tequila, Lime Juice, Cointreau, Huckleberry Syrup</i>	
Thieves in the Temple	12.00
<i>Classic Templeton Rye Old Fashioned with Lemon, Sugar, Orange, Bitters</i>	
Prestige	9.75
<i>Don Pancho 8 yr., Dry Vermouth, Lime Juice, Velvet Falernum, Pineapple Juice</i>	
Minnesota Mule	8.50
<i>Prairie Organic Vodka, Ginger Beer, Simple Syrup, Fresh Lime, Candied Ginger, served in a Copper Mug</i>	
Jameson Ginger	8.50
<i>Jameson Irish Whiskey, Ginger Ale</i>	
Highland Crossing	10.00
<i>Chivas Scotch, St. Germain, Honey, Orange Juice, Lemon Juice</i>	
Blood and Sand	10.00
<i>Chivas Scotch, Cherry Herring, Sweet Vermouth, Blood Orange</i>	
Paloma	9.75
<i>Tequila, Grapefruit, Simple Syrup, Soda, Salt, Lime</i>	

**The St. Paul Grill Gift Cards...
Perfect For Everyone On Your List!**

An MHC Managed Property | morriseyhospitality.com

BEER

DRAFTS (16 oz.)

Michelob Golden Light , <i>St. Louis, MO</i>	6.50
Surly Hell , <i>Minneapolis, MN</i>	7.50
Summit Pale Ale , <i>St. Paul, MN</i>	7.50
Heineken , <i>Amsterdam</i>	7.50
Surly Furious , <i>Minneapolis, MN</i>	7.50
Indeed Midnight Ryder Black Ale , <i>Minneapolis, MN</i>	7.50
Summit Saga IPA , <i>St. Paul, MN</i>	7.50
Lift Bridge Farm Girl Saison , <i>Stillwater, MN</i>	7.50
Badger Hill White IPA , <i>Shakopee, MN</i>	7.50
Insight Yuzu Pale Ale , <i>Minneapolis, MN</i>	7.50

BOTTLED

Miller Lite , <i>Milwaukee, WI</i>	6.00
Budweiser , <i>St. Louis, MO</i>	6.00
Coors Light , <i>Golden, CO</i>	6.00
Bud Light , <i>St. Louis, MO</i>	6.00
Fulton Lonely Blonde , <i>Minneapolis, MN</i>	7.00
Crispin Cider , <i>Colfax, CA</i>	8.00
Stella Artois , <i>Belgium</i>	7.00
Red Stripe , <i>Jamaica</i>	7.00
Newcastle Nut Brown Ale , <i>England</i>	7.00
Amstel Light , <i>Holland</i>	7.00
Guinness Draught , <i>Ireland</i>	7.00
Bard's Gluten Free , <i>Minneapolis, MN</i>	7.00
Buckler N/A , <i>Holland</i>	6.00

WINE

WHITE

GLASS

White Zinfandel , <i>Beringer, California</i>	7.00
Riesling , <i>Rudi Wiest, Germany</i>	8.50
Pinot Grigio , <i>Bella Ambiance, California</i>	8.50
Sauvignon Blanc , <i>The Loop, New Zealand</i>	8.75
Rose , <i>Guy Saget, Loire Valley</i>	7.50
Torrontes , <i>Colome, Argentina</i>	9.75
Chardonnay , <i>Salmon Creek, California</i>	7.50
Chardonnay , <i>A to Z Unoaked, Oregon</i>	11.00
Chardonnay , <i>Hess Collection, Napa</i>	12.00

RED

Pinot Noir , <i>Folie a Deux, Sonoma Coast</i>	12.00
Pinot Noir , <i>Domaine Serene, "Yamhill Cuvee", Oregon</i>	25.00
Red Blend , <i>Locations, California</i>	16.00
Malbec , <i>Finca la Linda, Argentina</i>	8.75
Zinfandel , <i>Robert Hall, Passo Robles</i>	9.50
Merlot , <i>Seven Falls, Washington</i>	8.50
Cabernet Sauvignon , <i>Salmon Creek, California</i>	7.50
Cabernet Sauvignon , <i>Columbia Crest, "Grand Estate", Washington</i>	9.00
Cabernet Sauvignon , <i>Napa Cellars, Napa</i>	16.00

SWEET & SPARKLING

Moscato , <i>Beringer, California</i>	7.50
Sauternes , <i>Chateau Roumieu-Lacoste, France</i>	14.00
Brut , <i>Domaine Laurier, Sparkling Wine, California, 187ml</i>	15.00
Prosecco , <i>IL, Italy</i>	8.50

BAR MENU STARTERS

Hand-Cut Idaho Potato Fries	7.95
<i>With Choron Sauce</i>	
Onion Rings	9.95
<i>With Jalapeno-Lime Mayo</i>	
Sizzling Bacon	9.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
Escargots	10.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
Ahi Tuna	15.95
<i>Spicy Sesame Seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad</i>	
Calamari	15.95
<i>Calamari dusted with Seasoned Flour and fried Golden with Lemon Aioli</i>	
Crabcake	15.95
<i>Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli</i>	
Classic Shrimp Cocktail	16.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
Bone Marrow	16.95
<i>Beef Bone Marrow grilled and served with Fig Jam and Crostini</i>	
Pepper Crusted Lamb	17.95
<i>Grilled and Sliced with Rosemary Demi Glace and Whipped Feta with Cucumber</i>	
Crab and Artichoke Bake	17.95
<i>Fresh Snow Crab, Artichoke Hearts, Parmesan, Pecorino Toscano and Cream Cheeses baked and served with Grilled Bread</i>	
Cajun Beef Bites	18.95
<i>Beef Tenderloin Bites tossed with Cajun Seasoning with Horseradish Cream</i>	
Hot Peppered Shrimp	18.95
<i>Cajun dusted in a Sweet, Tangy Hot Sauce</i>	
Warm Cheese Sampler	18.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Almond Chutney and Grilled Crostini</i>	
Hot Sampler Serves 4 - 6	58.95
<i>Crab and Artichoke Bake, Hot Peppered Shrimp and Cajun Beef Bites</i>	
Seafood Sampler Serves 4 - 6	68.95
<i>Crabcakes with Citrus Tarragon Aioli, Calamari with Lemon Aioli, Shrimp Cocktail with Cocktail Sauce and Seared Ahi Tuna with Ponzu Sauce</i>	
French Onion Soup	8.95
The Grill Wedge	10.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Your Choice of Dressing</i>	
Roasted Beet Salad	11.95
<i>Roasted Golden Beets and Mixed Greens tossed in a Sweet Onion Vinaigrette with Fried Goat Cheese, Dried Cranberries and Hazelnuts</i>	
Caesar Salad	8.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
Grilled Chicken. . .	18.95
Grilled Salmon. . .	21.95
Blackened Scallops. . .	28.95
Landmark Salad	19.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grape and Almonds with Champagne Vinaigrette</i>	
Charred Salmon Salad	23.95
<i>Hoisin Seasoned Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	

BURGERS & 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*

Black and Blue	14.95
<i>Cajun Spices with Blue Cheese and Caramelized Onions</i>	
Bacon Cheddar	15.95
<i>With Thick Cut Bacon and Cheddar Cheese</i>	
Breakfast Burger	16.95
<i>Topped with a Fried Egg, Bacon, American Cheese and Spicy Mayo on a Pretzel Bun</i>	
The Market Street	15.95
<i>Grilled Chicken Breast, Thick Cut Bacon, Swiss, and Cheddar on Grilled Ciabatta with Sriracha Mayo</i>	
Ahi Tuna Charlie's	16.95
<i>Grilled and Glazed Tuna Steaks with Sweet and Spicy Pickled Cucumbers, Arugula and Wasabi Mayo on Potato Rolls</i>	
Lobster Roll	21.95
<i>Chilled Lobster Salad with Bibb Lettuce on a Fresh Griddled Bun</i>	
The Grill Charlie's	21.95
<i>Two Grilled Medallions of Beef Tenderloin on Potato Rolls topped with Caramelized Onions and Horseradish Mayo, served with Béarnaise</i>	

ENTRÉES

Chicken Pot Pie <i>The Original</i>	16.95
Chicken Rigatoni	23.95
<i>Pulled Chicken and Fresh Rigatoni tossed in a Cajun Spiced Cream Sauce with Spinach, Bell Peppers, Onions, Tomatoes and Shaved Pecorino Toscano Cheese</i>	
Filet Mignon 6 oz.	32.95
8 oz.	44.95
Bone-In Filet 14 oz.	64.95
Top Sirloin 10 oz. U.S.D.A. Prime	28.95
New York Strip 16 oz.	48.95
Ribeye 16 oz.	42.95
Bone-In Ribeye 30 oz.	68.95
Lamb Chops	64.95
<i>Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly</i>	
Bourbon Pork Chop	
<i>Marinated, Center-Cut Pork Chop with The Grill Apple Sauce</i>	
One Chop	19.95
Two Chops	29.95
Salmon	28.95
<i>With Seven Spice Butter on a Bed of Sautéed Spinach</i>	
Walleye	35.95
<i>Pan fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
Lobster	59.95
<i>10 oz Tail grilled and served with Lemon and Butter</i>	

SIDES

Au Gratin Potatoes	9.95
Hash Browns <i>Bacon and White Onions</i>	14.95
Baked Mac and Cheese <i>Elbow Macaroni, Tillamook Cheddar and Bacon</i>	9.95
Carrots <i>With Sliced Almonds, Honey and Thyme</i>	10.95
Brussels Sprouts <i>Nueske's Bacon, Blue Cheese and Port Wine Onions</i>	12.95
Fresh Asparagus Spears <i>With Hollandaise</i>	half 12.95 full 18.95

DESSERTS

*The St. Paul Grill is proud to serve desserts made fresh daily,
in-house by our pastry chef. Several items are for sharing.
Please ask your server for suggestions!*

Featured Dessert	Priced Daily
Burnt Crème	6.95
Banana Cream Pie	6.95
<i>Creamy Banana Custard with Layers of Fresh Bananas</i>	
 Turtle Tart	7.95
<i>Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle</i>	
Carrot Cake	7.95
<i>Lightly Spiced, Layered with Rich Cream Cheese Frosting, Caramel Sauce and Toasted Coconut</i>	
Key Lime Pie	7.95
<i>Tangy Custard with Graham Cracker Crust, Whipped Cream and Lime Zest</i>	
 Apple Crisp	8.95
<i>Fresh Seasonal Apples with Spices and Streusel Topping Add Cinnamon or Vanilla Bean Ice Cream \$2.00</i>	
New York Cheesecake	8.95
<i>Topped with Caramel, Chocolate Curls and Cocoa Powder</i>	
Mixed Berries	9.95
<i>Fresh Mixed Berries with Brown Sugar and Chambord served atop Fresh Whipped Cream</i>	
 Chocolate Molten Lava Cake	9.95
<i>Warm Chocolate Lava Cake spiked with Kentucky Bourbon and served with Butterscotch Ice Cream and Bourbon Caramel Sauce</i>	
Ghirardelli Chocolate Sundae	8.95
<i>Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans</i>	

FEATURED DESSERT DRINKS

Coffee	3.00
Rishi Tea	3.00
Espresso	3.50
Cappuccino or Café Au Lait	4.75
Irish Coffee	7.50
<i>Jameson, Brown Sugar, Coffee, topped with Whipped Cream</i>	
Winter Carnival	8.50
<i>Baileys Irish Cream, Tia Maria, Hot Cocoa, Coffee, topped with Whipped Cream</i>	
The Ultimate Chocolate Martini	13.00
<i>Absolut Vanilla, Baileys Irish Cream, Tempus Fuget Crème de Cacao</i>	

SINGLE MALT SCOTCH

The exact origins of Scotch are unknown. Originally called *Uisge beatha* or *aqua vitae* (the Latin for "Water of Life"). Tradition has it that the secrets of distilling came to Scotland from Ireland and were introduced there by St. Patrick in the 400's A.D. There are traditionally four distilling regions: Lowland, Highland, Islay and Campbeltown.

The St. Paul Grill encourages you to enjoy the differences each region offers!

LOWLAND

Auchentoshan 3 Wood . . .	17.00
Auchentoshan 12 yr . . .	12.00
Glenkinchie 10 yr	14.00

SPEYSIDE

Aberlour 12 yr	14.00
Aberlour 16 yr	19.00
Aberlour a'bunadh . . .	24.00
Balvenie 12 yr	
DoubleWood	15.00
Balvenie 15 yr	24.00
Balvenie 21 yr	
PortWood	44.00
Benromach 10yr	14.00
Cragganmore 12 yr . . .	18.00
Dalwhinnie 15 yr	18.00
Glenfarclas 10 yr	14.00
Glenfarclas 12 yr	17.00
Glenfarclas 17 yr	28.00
Glenfarclas 21 yr	33.00
Glenfarclas 25 yr	36.00
Glenfarclas 105	
Cask Strength	20.00
Glenfiddich 12 yr	12.00
Glenfiddich 15 yr	16.00
Glenfiddich 18 yr	24.00
Glenlivet 12 yr	11.00
Glenlivet 18 yr	22.00
Glenlivet 21 yr	39.00
Glenlivet	
French Oak 15 yr . . .	17.00
Glenlivet Nadura 16 yr .	19.00
G&M Glenlivet 40 yr . .	85.00
Glenrothes Reserve	16.00

Macallan 12 yr	16.00
Macallan 15 yr	25.00
Macallan 18 yr	42.00
Macallan 19 yr	
First Edition	54.00
Macallan 25 yr	95.00
Macallan 30 yr	175.00
Macallan 55 yr	750.00
Macallan "M"	350.00
Macallan Rare Cask . . .	85.00
Speyburn 10 yr	9.50
Speyside 12 yr	10.50
Tomatin 15 yr	14.00

CAMPBELTOWN

Springbank 15 yr	26.00
Springbank 10 yr	16.00

HIGHLAND

Dalmore 12 yr	13.00
Dalmore Cigar	
Malt Reserve	27.00
Edradour 10 yr	14.00
Glendronach 12 yr	14.00
Glenarioch 12yr	13.00
Glenmorangie 10 yr . . .	15.00
Glenmorangie 18 yr . . .	28.00
Glenmorangie La' Santa .	16.00
Glenmorangie	
Quinta Ruban	15.00
Glenmorangie	
Nectar d'Or	22.00
Glenmorangie Signet . .	53.00
Oban 14 yr	19.00
Old Pulteney 12 yr	12.00
Tamdhu 10 yr	10.00

ISLAND

Highland Park 12 yr . . .	14.00
Highland Park 18 yr . . .	32.00
Highland Park 25 yr . . .	65.00
Highland Park Origins .	24.00
Ledaig 10 yr	14.00
Scapa 16 yr	24.00
Talisker 10 yr	16.00
Talisker 25 yr	52.00
Tobermory 10 yr	10.50

ISLAY

Ardbeg 10 yr	18.00
Bruichladdich 10 yr . . .	15.00
Bunnahabhain 12 yr . . .	15.00
Bowmore Legend	11.00
Bowmore 12 yr	14.00
Lagavulin 16 yr	23.00
Laphroaig 10 yr	15.00
Laphroaig 16 yr	
First Edition	25.00
Laphroaig 18 yr	26.00
Laphroaig 25 yr	98.00
Laphroaig Cairdeas 2013	23.00
Laphroaig Cairdeas 2014	23.00
Laphroaig	
Cask Strength	19.00
Laphroaig	
Quarter Cask	19.00
Laphroaig Select	14.00
Laphroaig Triplewood . .	21.00
Port of Charlotte	
Peat Project	18.00

SCOTCH BLENDS

Black Bottle 10 yr	12.00	Dewar's	8.00	Johnnie Walker Black . . .	10.50
Chivas 12 yr	9.00	Dewar's 12 yr	10.00	Johnnie Walker Blue . . .	42.00
Chivas 18 yr	26.00	Famous Grouse	7.50	Johnnie Walker	
Chivas 21 yr	38.00	J&B	8.00	Platinum	25.00
Cutty Sark	8.00	Johnnie Walker Red	8.00	Pinch 15 yr	12.00

PREMIUM SCOTCHES

Macallan 55 yr. Old 750.00/pour
 Three Spanish Cherry Casks were chosen and filled on the same day...14th January, 1949...and have been matured in Speyside over the last 55 years.
 Only 48% was left when tapped, so the angels have certainly got their money's worth.

SCOTCH CLUB

Receive a complimentary pour of Macallan 55 yr when you try all single malt scotches on The St. Paul Grill bar menu.
 Ask your server for details and join today in-house or online!

IRISH WHISKEY

<i>Bushmill Irish</i>	8.00	<i>Jameson 12 yr</i>	14.00	<i>Midleton</i>	24.00
<i>Bushmill Blackbush</i>	13.00	<i>Jameson 18 yr</i>	22.00	<i>Paddy's</i>	8.00
<i>Jameson</i>	8.00	<i>Jameson Vintage</i>	50.00	<i>Red Breast 12 yr</i>	12.00
<i>Jameson Black Barrel</i>	11.00	<i>Jameson Gold</i>	24.00	<i>Tullamore Dew</i>	9.50
		<i>John Powers</i>	8.00		

WHISKEY

<i>Crown Royal</i>	8.00	<i>Gentleman Jack</i>	8.50	<i>Michters Sour Mash</i>	9.75
<i>Crown Royal Black</i>	9.00	<i>Jack Daniels</i>	8.00	<i>Penderyn Single Malt</i>	22.00
<i>Crown Royal Reserve</i>	12.00	<i>Jack Daniels</i>		<i>Stranahans</i>	13.00
<i>Few White</i>	8.50	<i>Single Barrel</i>	9.50		

RYE WHISKEY

<i>Angel's Envy</i>	13.00	<i>Jack Daniel's Rested Rye</i>	13.00	<i>R1</i>	14.00
<i>Bulleit</i>	8.50	<i>Knob Creek</i>	13.00	<i>Rittenhouse</i>	9.50
<i>High West Double</i>	12.00	<i>Lock, Stock & Barrel 13 yr.</i>	15.00	<i>Sazerac</i>	9.00
<i>High West Mid-Winter</i>		<i>Old Overholt</i>	8.00	<i>Templeton</i>	12.00
<i>Night's Dram</i>	22.00				

BOURBON

<i>Angel's Envy</i>	14.00	<i>Four Roses Single Barrel</i>	11.00	<i>Maker's Mark 46</i>	9.50
<i>Bakers</i>	12.00	<i>Homestead</i>	9.50	<i>Michters</i>	11.00
<i>Basil Hayden</i>	12.00	<i>Jefferson Reserve</i>	14.00	<i>Old Grandad 114</i>	8.00
<i>Bib & Tucker</i>	12.00	<i>Jim Beam 12 yr</i>	12.00	<i>Ridgemont Reserve 1792</i>	9.00
<i>Blanton's</i>	14.00	<i>Jim Beam Black</i>	9.00	<i>Wild Turkey 101</i>	8.00
<i>Bookers</i>	14.00	<i>Jim Beam Craft</i>		<i>Wild Turkey Honey</i>	8.00
<i>Bookers 10 yr</i>		<i>Spanish Brandy</i>	13.00	<i>Woodford Reserve</i>	10.00
<i>25th Anniversary</i>	22.00	<i>Jim Beam Single Barrel</i>	9.50	<i>Woodford Reserve</i>	
<i>Broken Bell</i>	9.00	<i>Jim Beam Distiller's</i>		<i>Double Oak</i>	14.00
<i>Buffalo Trace</i>	8.50	<i>Masterpiece</i>	28.00	<i>Woodford Reserve</i>	
<i>Bulleit</i>	8.50	<i>Knob Creek</i>	10.00	<i>Master's Collection</i>	25.00
<i>Corner Creek</i>	8.50	<i>Knob Creek</i>		<i>W. L. Weller</i>	8.00
<i>Eagle Rare 10 yr</i>	9.50	<i>Single Barrel 9 yr</i>	14.00	<i>W. L. Weller Antique</i>	14.00
<i>Elmer T. Lee</i>	12.00	<i>Maker's Mark</i>	8.50		

ST. PAUL GRILL WHISKEY FLIGHTS

Irish

Jameson
Jameson 12 yr
Jameson Black

20.00/flight

Rye

Bulleit
Knob Creek
R1

18.00/flight

Bourbon

Bakers
Bookers
Knob Creek Single Barrel 9 yr

20.00/flight

COGNAC & ARMAGNAC

<i>Courvoisier VS</i>	12.00	<i>Delamain Tres Venerable</i>	38.00	<i>Martell VS</i>	9.00
<i>Courvoisier VSOP</i>	14.00	<i>Hennessy VS</i>	9.00	<i>Martell VSOP</i>	11.00
<i>Courvoisier Initiale</i>	44.00	<i>Hennessy VSOP</i>	16.00	<i>Martell XO</i>	34.00
<i>Courvoisier Napoleon</i>	16.00	<i>Hennessy XO</i>	35.00	<i>Martell Cordon Bleu</i>	32.00
<i>Courvoisier L'essence</i>	225.00	<i>Larressingle</i>	14.00	<i>Remy Martin VS</i>	11.00
<i>Grand Marnier</i>	8.75			<i>Remy Martin VSOP</i>	13.00
<i>Grand Marnier 100 yr</i>	17.00			<i>Remy Martin XO</i>	32.00
<i>Grand Marnier</i>				<i>Remy Martin</i>	
<i>Quintessence</i>	125.00			<i>Louis XIII</i>	250.00