



Est. 1990

DINNER

STARTERS

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>	

SOUPS & SALADS

Cream of Minnesota Wild Rice Soupcup 4.95 bowl 7.95	
 Chicken Pepper Noodle Soupcup 4.95 bowl 7.95	
French Onion Soup	8.95
Mixed Greens	7.95
<i>Cucumber, Red Onion and Vine Ripe Tomato Wedges with Choice of Dressing</i>	
Caesar Salad	8.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
 Strawberry Spinach Salad	9.95
<i>Baby Spinach topped with Sliced Strawberries, Creamy French Brie Cheese, Candied Walnuts and Raspberry Poppy Seed Dressing</i>	
The Grill Wedge	10.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with 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>	
 Landmark Salad	19.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
Duck Salad	21.95
<i>Romaine Lettuce and Napa Cabbage, Crisp Vegetables, Fresh Herbs, Spicy Cashews and Sweet Orange Vinaigrette</i>	
Charred Salmon Salad	23.95
<i>Hoisin Seasoned Salmon over Balsamic Dressed Greens with Red Pepper, Lemon and Spicy Ginger Aioli</i>	
Grilled Asparagus and Tenderloin Salad	26.95
<i>Grilled Asparagus and Tenderloin with Fresh Mozzarella, Basil-Marinated Tomatoes and Lime Herb Vinaigrette</i>	

POULTRY

 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>	
 Rotisserie Chicken	25.95
<i>Half Chicken marinated with Lemon, Garlic and Rosemary with a Light Pan Sauce and Sautéed Broccolini</i>	
Duck Breast	29.95
<i>Pan Seared with Butternut Squash, Apples, Brussels Sprouts and Cider Glaze</i>	

STEAKS & CHOPS

SLOW ROASTED	
Tenderloin	34.95
<i>Sliced and served with our Sauce of the Day</i>	
STEAKS, Aged 28 Days	
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
CHOPS	
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

FISH & SEAFOOD

Trout	27.95
<i>Grilled Lemon Thyme Rainbow Trout with Asparagus</i>	
 Salmon	28.95
<i>With Seven Spice Butter on a Bed of Sautéed Spinach</i>	
Swordfish	29.95
<i>Herb Crusted on Spinach with Crispy Bacon and Lemon Butter Caper Sauce</i>	
Tuna	32.95
<i>Wasabi Pea Crusted Tuna over Pea Pods, Bell Peppers, Shaved Pineapple and Chile Coconut Sauce</i>	
 Walleye	35.95
<i>Pan fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	
Sea Bass	40.95
<i>Miso Marinated with Sliced Porcini Mushrooms, Green Beans and Roast Carrots</i>	
 Crabcakes	29.95
<i>Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli</i>	
Scampi	32.95
<i>Jumbo Shrimp sautéed in Lemon, White Wine and Garlic, finished with Sweet Cream Butter, Sautéed Leeks and Shiitake Mushrooms</i>	
Seafood Linguine	34.95
<i>Lobster, Shrimp, Clams and Freshly Cut Fish tossed in a Lemon Garlic Cream</i>	
Scallops	38.95
<i>Potato and Cauliflower Mash with Roasted Parsnips and Carrots, Toasted Pine Nuts and Red Wine Glaze</i>	
Lobster	59.95
<i>10 oz Tail grilled and served with Lemon and Butter</i>	

SIDES

Serves 2-4

Hand-Cut Idaho Potato Fries <i>With Choron Sauce</i>	7.95
Baked Potato	8.95
Au Gratin Potatoes	9.95
Classic Mashed Potatoes <i>With Buttermilk, Butter and Sour Cream</i>	9.95
 Hash Browns <i>With Bacon and White Onions</i>	14.95
Baked Mac and Cheese <i>With Tillamook Cheddar and Bacon</i>	9.95
Onion Rings <i>With Jalapeno-Lime Mayo</i>	9.95
Carrots <i>With Sliced Almonds, Honey and Thyme</i>	10.95
Creamed Spinach <i>With Asiago Cheese</i>	10.95
Mushrooms <i>Sautéed with Fresh Herbs, Garlic and Shallots</i>	12.95
Brussels Sprouts <i>Nueske's Bacon, Blue Cheese and Port Wine Onions</i>	12.95
Sautéed Broccolini <i>With Roasted Red Pepper, Olive Oil and Garlic</i>	12.95
Fresh Asparagus Spears <i>With Hollandaise</i>	half 12.95 full 18.95

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