

Experience

MINNESOTA RESTAURANT WEEK

3 COURSES | \$35 PER PERSON

1ST COURSE

Caesar Salad

Romaine, olive oil croutons, asiago cheese

Clam Chowder

Topped with house-made bacon breadcrumbs

Add a "pre-course" \$6

Hot Crab and Artichoke Dip Sweet onion, Parmesan, warm house bread

Seared Teriyaki Tidbits pickled ginger, sushi rice

Crispy Calamari lemon and house-made dipping sauce

2ND COURSE

10oz. Herb Crusted Roasted Prime Rib

Mashed potatoes, au jus, spicy horseradish, seasonal vegetable

Upgrade to 7 oz. Filet Mignon +15

Add Grilled Garlic Prawns + 7

Add a Lobster Tail +15

Grilled Pacific Coho Salmon

Rock salt roasted fingerling potatoes, golden beet pistachio and goat cheese trail mix, wilted rainbow chard, pomegranate reduction

Chicken Roulade

Cherry blue cheese and almond stuffed, roasted fingerling potatoes, asparagus, bacon, beurre blanc

Asiago Crusted Walleye

Yukon mashed potatoes, grilled asparagus, caper beurre blanc, fresh lemon

SIDES

Fried Brussels Sprouts +7

Grilled Asparagus with Bearnaise +7

Truffle Yukon Gold Mashed Potatoes +7

3RD COURSE

Key Lime Pie Nellie with Joe's Key West lime juice

Vanilla Crème Brûlée