

Dinner Menu

Starters

Soup du Jour	\$4.00
Bread & Butter	\$4.00
Caesar Salad grilled romaine, parmesan, focaccia crouton, anchovy	\$7.00
MN Market Salad farm greens, buttermilk vinaigrette, tarragon, scallion, pecans	\$6.00

Small Plates

Meat on a Stick inquire within regarding today's selection	\$6.50
Grilled Shrimp Tacos tortillas, slaw, chilies, lime	\$8.25
The Nibbler marcona almonds, Castelveltrano olives, fresh fruit	\$6.00
Brussels Sprouts lentils, lemon, balsamic onions, garlic, olive oil, parmigiano croutons	\$8.75
Poutine Obscene french fries, pork belly, white cheddar, port wine gravy	\$9.00
French Fries bacon ketchup and remoulade	\$7.00
Crispy Fried Veggies spicy Italian munchies, pickled in house	\$3.50
Fried Oysters parsley, capers, chile aioli	\$6.25
The Devil's Eggs chile oil and curry	\$4.50
Duck Confit roasted squash, hominy, chilies, pickled beans	\$11.50
Beans & Toast cannelinis, sage, Sicilian extra virgin, red onion	\$5.00
Tenderloin Schiacciatta grassfed beef, egg, greens, lemon, truffle oil, croustade	\$10.50
Au Bon Canard Foie Gras with assemblage du jour	\$25.00

Sandwiches

Hamburger lettuce, tomato, onion, Kaiser roll	\$10.25
Chef's Loaded Burger the Chef's loaded.... This is what he wants on his burger	\$12.75
Fried Oyster Po' Boy chile aioli, red onion, watercress	\$11.50
Hot Schnitzel breaded pork, spicy vegetables, lemon, mayonnaise	\$13.00

Meat & Fish

Meat

Grilled New York Strip grilled lemon and poached carrots	\$34.00
Grilled Filet Mignon grilled lemon and poached carrots	\$39.00
Grilled Tri Tip Steak grilled lemon and poached carrots	\$24.00
Sauce Accompaniment	
"Farmer Bob and Fries" Farmer Bob tomatoes, scallions, Buttermilk Bleu, Balsamic, French Fries	\$7.00
"Bleu Movie" Buttermilk Bleu and scallions	\$5.00
"Spicy, Creamy, Dreamy" Dijon, brandy, green peppercorn, cream	\$3.00
"Tuscan Titillation" cannelinis, onions, garlic, sage	\$4.00
"Le Moulin Rouge" Criminis in red wine rosemary glaze	\$6.00
"Love You Long Time" ginger, scallions, red chilies, sesame, soy	\$3.00
"Shrimp Trampi" citrus, herbs, garlic, white wine	\$9.00
Pork Belly S.O.B. charros, queso fresco, fried tortilla, crème fraiche, chilies	\$23.00
Duck Breast romano and black pepper polenta, bell pepper, shiitake, pistachio	\$22.00

Fish

Hot Shrimp Risotto shrimp, sage, chilies, squash, Arborio, smoked salmon, crème fraiche	\$22.00
Fish du Jour assemblage, species and market vegetables change daily	market price

All of our beef is grass fed and hormone-free, supplied by Thousand Hills Cattle Company and Grassrun Farms
Substitutions politely declined
Vegetarians regarded with benevolent amusement

We reserve the right to add a 20% gratuity to guest checks over \$200
as well as unsigned credit card slips