

STARTERS

Fall Salad · baby kale, pickled cranberries, smoked bleu cheese, wild rice brittle, sherry vinaigrette 9

Warm Spinach Salad · onions, sweetango apples, goat feta, lardons, warm apple wood bacon vinaigrette 8

Mixed Green Salad · baby greens, carrots, cucumbers, onions, garden vinaigrette 6

Black Trumpet Dusted Scallop · celery root purée, sautéed trumpets, whiskey smoke truffle demi-glace 10

Minnesota Chicken Wild Rice Soup 6

Soup of the Day 6

SHARED

Butternut Squash Garden · caramelized butternut squash, butternut hummus, autumn vegetable crudité, naan 9

Charcuterie · local cheeses, house-made charcuterie, preserves 15

Steelhead Crudo* · pickled seabears, radish, steelhead roe, herb powder 8

Walleye Cake · wild rice, cabbage slaw, lemon caper emulsion 12

Mushroom Piadina · grilled herb dough, caramelized onions, locally foraged mushrooms, herbed ricotta, candied garlic 12

Baked Little Lucy · golden pastry, lingonberry jam, glass pecans, grilled farm bread 15

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any dietary restrictions so we may do our best to accommodate your needs.

PASTA

Available in side and half orders

Pappardelle Carbonara · pancetta, black trumpet mushrooms, egg, parmesan 8/11

Squid Ink Tagliatelle · shrimp, bay scallops, littleneck clams, fennel 12/15

Garganelli · black truffle, cheddar cheese 8/11

RISOTTO

Available in side and half orders

Lemon Parmesan · preserved lemon, parmigiano reggiano crisp 9/12

Wild Mushroom Chef-foraged Minnesota mushrooms, Lone Grazer's Northeazy 9/12

Seasonal Vegetable · Chef's choice 9/12

STEAKS

Served with Truffle Demi-Glace

Beef Tenderloin 28

Dry Aged NY Strip 30

Smoked Hanger 22

Chef's Signature Tasting Menu

seasonally-inspired multi-course menu
crafted to your taste by our talented culinary team
starting with 5 courses

MAIN

Crispy Skin Salmon · marble potatoes, huitlacoche, maple gastrique, root vegetable hash 26

Day Boat Scallops · baby vegetables, cauliflower gratin, apple chutney, speck 28

Walleye · pan seared walleye, golden beet purée, edamame, beets, hominy, onion, shaved black burgundy truffles 24

Herb Roasted Chicken · rye stuffing, cranberry, honey roasted carrots 26

Lamb · kabocha squash purée, charred polenta cake, Brussels sprouts, herb demi-glace 42

Short Rib · celery root purée, asparagus, pomegranate, braising jus 28

SIDES

All sides \$6

Grilled Asparagus

Roasted Marble Potatoes

Herb Roasted Baby Vegetables

Roasted Garlic Mashed Yukon Golds

Bourbon Honey Roasted Carrots

Wild Mushrooms

Brown Butter Broccolini

Butternut Risotto

Sugar Roasted Beets

Root Vegetable Hash

Kabocha Squash Purée

Cauliflower Gratin