

OYSTER BAR

Oysters Rockefeller (4 per order)
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16

Each

M&S Cali Kumo Oysters* (50 cal) 3.5

M&S Johnny Shuck's Oysters* (50 cal) 2.9

Connecticut Blue Point* (50 cal) 3

ICE IT

Experience an Exquisite pairing

Top your oyster with finely shaved flavored ice. Your choice:
Cucumber Dill (100 cal) | Watermelon Mint (90 cal)
Yuzu Jalapeño (90 cal)
Add \$1.50 Half Dozen

APPETIZERS

- Calamari "Fritto Misto"**
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 14.3 | sm (320 cal) 7
- Seared Ahi Tuna***
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15
- Chilled Jumbo Shrimp Cocktail**
(160 cal) 16 sm (100 cal) 9
- Coconut Shrimp**
Orange Horseradish Marmalade (470 cal) 12.8
- Lump Crab Cake**
Fire Roasted Corn Salsa (730 cal) 16.5
- Shrimp Kisses**
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.5
- Portabella Mushroom Bruschetta**
Herbed Goat Cheese / Balsamic Drizzle (630 cal) 9
- Tableside Tartare***
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13
- Crispy Buttermilk Fried Sea Scallops**
Horseradish Slaw / Lemon Tabasco Aioli (250 cal) 15

SOUPS & SALADS

- New England Clam Chowder**
Award Winning / Clams / Potato / Bacon
Cup (160 cal) 6.7 | Bowl (240 cal) 8
- Maine Lobster Bisque**
Sherry Cream
Cup (400 cal) 8.7 | Bowl (670 cal) 14.8
- Hearts of Romaine Caesar**
Parmesan Crisp / Garlic Croutons (490 cal) 9.5
- 10 Greens Chopped Salad**
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 8.7
- Walnut Mixed Greens**
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 8.7
- Heirloom Tomato Caprese**
Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 11

Add Grilled Shrimp Skewer (150 cal) to any salad for 7

- Add a Walnut Mixed Green Salad or Caesar Salad to any entrée for 5 -

ENTRÉE SALADS

- Romano Chicken Chop Salad**
Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette (950 cal) 15.5
- Lobster Cobb Tower**
Tarragon Ranch / Blue Cheese Crumbles / Bacon Avocado (900 cal) 22.5
- Entrée Caesar Salad**
Grilled Chicken (820 cal) 14.5
Grilled Salmon (890 cal) 17.5
Calamari "Fritto Misto" (860 cal) 15.5
- Grilled Chopped Salads**
Chicken (630 cal) 14.5 | Salmon (660 cal) 16.5
Shrimp (590 cal) 16.5



SCOTTISH WILD ISLES SALMON



From the open ocean waters off Scotland's Shetland Isles, our salmon is sustainably raised and overnighed to our restaurant every day. As your Executive Chef, I highly recommend treating yourself to this delicious, buttery flavored fish.

Simply Grilled + Shrimp Scampi*

27

Blackened + Avocado Pico de Gallo*

26

Both selections are served with seasonal roasted baby vegetables and salsa verde

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Swordfish

Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil (410 cal) 18

Herb Broth Chilean Sea Bass

Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth (580 cal) 20.5

Pan Seared Alaskan Halibut

Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20

Grilled Wild Isles Sustainable Salmon

Saffron Butter / Roasted Summer Vegetable Orzo / Chili Oil (350 cal) 20



SIGNATURE FISH



- Simply Prepared Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables / Salsa Verde (380-530 cal)
- Crab & Shrimp Stuffed Salmon** Brie / Mashed Potatoes / Vegetables (870 cal) 26
- Stuffed Alaskan Halibut** Crab / Shrimp / Brie / Mashed Potatoes / Grilled Asparagus / Tomato Dill Butter (1220 cal) 33
- Herb Crusted Walleye** Roasted Vegetables & Potatoes / Lemon Butter (580 cal) 25
- Pan Sautéed Idaho Trout** Almond Crusted / Butternut Squash Orzo (850 cal) 18
- Grilled Wild Isles Sustainable Salmon** Simply Grilled / Summer Vegetable Succotash / Lemon Butter (600 cal) 22
- Hawaiian Bigeye Ahi Tuna*** Sesame Crusted / Wasabi Mashed / Baby Bok Choy / Mongolian Black Pepper Sauce (760 cal) 27

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

- American Kobe Style Burger*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 17
- McCormick's Cheeseburger*** Lettuce / Tomato / Onion / Cheddar Cheese / French Fries (1010 cal) 12.8
- Lump Crab Cake Sandwich** Roasted Poblano Tartar Sauce (890 cal) 18.5
- Lobster & Shrimp Roll + Chowder** Butter Toasted Roll / Chesapeake Fries / Cup of Clam Chowder (710 cal) 15
- A1 Blue Burger*** Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula (1420 cal) 16
- Grilled Chicken Sandwich** Bacon / Roasted Red Peppers / Gruyere Cheese (990 cal) 12
- Crispy Cod Sandwich** Malt Vinegar Aioli / Coleslaw / Fries (1200 cal) 12

LUNCH ENTRÉES

- Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 15
- Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 15.8
- Crispy Fish Tacos** Cilantro Aioli / Southwest Jicama Slaw / Black Beans (970 cal) 11.8
- Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 16.5
- Shrimp and Andouille "Mac & Cheese"** Four Cheese Sauce (1780 cal) 14
- Lump Crab Cake** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 23
- Seared Sea Scallops** Tomato Pesto / Crab Potato Hash / Sautéed Spinach (800 cal) 33
- Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 21
- McCormick's Seafood Trio** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 25.5
- Ultimate Mixed Grill** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 35

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

- Center Cut Filet Mignon* (6oz)** (700 cal) 32.5 **(8oz)** (840 cal) 37
- Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz)** (1380 cal) 38
- Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz)** (1760 cal) 46
- Beef Medallions Bordelaise*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 24
- | GREAT WITH STEAK | SIGNATURE SIDES | SMALL BATCH MASH |
|----------------------------|--------------------------------------|--------------------------------------|
| Truffle Butter (390 cal) 4 | Grilled Asparagus (110 cal) 8 | Herbed Goat Cheese (950 cal) 8 |
| Truffle Frites (400 cal) 5 | Pan Roasted Mushrooms (590 cal) 9.5 | Truffle Chive (1010 cal) 8 |
| Lobster Tail (250 cal) 12 | Mushroom Spinach Saute (340 cal) 8 | Red Pepper White Cheddar (560 cal) 7 |
| Oscar Style (220 cal) 8.5 | Lobster Mashed Potatoes (720 cal) 12 | |

We are proud to support local and sustainable farms, ranches, fisheries and breweries:

- Riverside Farms, Charleston, MN
- Red Table Meat C'o., Minneapolis, MN
- Vine Valley Farms, Foristell, MN
- Mainstreet Bakery, Minneapolis, MN

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

Managing Director Rob Kamm

Executive Chef Sina Taheri,

Executive Banquet Chef Jean Pierre Vazquez Ruiz

MSED 8/16/2018