

## OYSTER BAR

- Oysters Rockefeller** (4 per order)  
Spinach / Bacon / Pernod / Hollandaise (470 cal) 16.5
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- Each
- M&S Cali Kumo Oysters\*** (50 cal) 2.7
- M&S Johnny Shuck's Oysters\*** (50 cal) 2.8
- Connecticut Blue Point\*** (50 cal) 2.8

## APPETIZERS

- Calamari "Fritto Misto"**  
Roasted Tomato Sauce / Cilantro Jalapeño Aioli (500 cal) 15.5
- Steamed Mussels**  
Tomatoes / White Wine / Herbs (890 cal) 14.8
- Seared Ahi Tuna\***  
Pickled Lipstick Peppers / Yuzu Dressing (250 cal) 15.5
- Chilled Jumbo Shrimp Cocktail** (160 cal) 16.5
- Shrimp Kisses**  
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings (690 cal) 14.8
- Coconut Shrimp**  
Orange Horseradish Marmalade (470 cal) 14
- Lump Crab Cake**  
Fire Roasted Corn Salsa (730 cal) 17.5
- Crab & Shrimp Stuffed Mushrooms**  
Baked (440 cal) | Fried (470 cal) 13.3
- Tableside Tartare\***  
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg (210 cal) 13.8

## SOUPS & SALADS

- New England Clam Chowder**  
Award Winning / Clams / Potato / Bacon  
Cup (160 cal) 6.8 | Bowl (240 cal) 8.5
- Maine Lobster Bisque**  
Sherry Cream  
Cup (400 cal) 9 | Bowl (670 cal) 15
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- Hearts of Romaine Caesar**  
Parmesan Crisp / Garlic Croutons (490 cal) 10
- 10 Greens Chopped Salad**  
Bacon / Blue Cheese Crumbles / Olives / Tomatoes (440 cal) 9
- Walnut Mixed Greens**  
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette (450 cal) 9.5
- Grilled Chopped Salads**  
Chicken (630 cal) 18 | Salmon (660 cal) 19  
Shrimp (590 cal) 18.5
- Heirloom Tomato Caprese**  
Fresh Mozzarella / Basil / Balsamic Reduction (80 cal) 12
- Strawberry Bibb Salad**  
Candied Walnuts / Goat Cheese, Dijon Dressing (370 cal) 9.5
- Lobster Cobb Tower**  
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado (900 cal) 26.8

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

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

- Red Lake Nation, Red Lake, MN- Walleye
- Premier Food Product, Roseville, MN, Chocolate, Specialty Bakery
- Red Table Meat Co., Minneapolis, MN- Artisan Meats, Cheese
- Mainstreet Bakery, Minneapolis, MN , Brioche, Buns, Sourdough Bread

## CHEF SEGURA'S RECOMMENDATIONS

**Alaskan Halibut**  
Pan Seared and Served with a Roasted Mushroom Risotto and Vine Ripe Tomato Confit with Fresh Herbs (430 cal) 41

**Crab & Shrimp Stuffed Salmon**  
Stuffed with a Blend of Crab Meat, Shrimp, Brie Cheese, Artichoke Hearts, Sundried Tomatoes and Arugula served with Mashed Potatoes and Seasonal Vegetables (870 cal) 33



## SIGNATURE FISH



- Simply Prepared Fresh Fish** Any Fish / Grilled / Seasonal Roasted Baby Vegetables (380-530 cal)
- Open Blue Cobia** Grilled / Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta (770 cal) 41.5
- Pesto Halibut** Simply Grilled / Summer Vegetable Ragout / Basil Pesto (640 cal) 41
- Bourbon Glazed Salmon** Sautéed Spinach / Mashed Potatoes (720 cal) 32
- Miso Chilean Sea Bass** Udon Noodles / Stir-Fry Vegetables / Ginger-Miso Broth (1010 cal) 43
- Blackened Swordfish** Crabmeat Sauté / Andouille Mashed Potatoes / Spinach (880 cal) 38
- Sesame Crusted Ahi Tuna\*** Wasabi Mashed Potatoes / Baby Bok Choy / Mongolian Pepper Sauce (790 cal) 32
- Herb Crusted Walleye** Roasted Vegetables & Potatoes / Lemon Butter (620 cal) 32
- Grilled Sixty South Salmon** Asparagus / Spring Peas / Green Onions / Roasted Mushrooms / Basil Pesto (570 cal) 29

## SEAFOOD SPECIALTIES

- Craft Beer Battered Fish & Chips** Alaskan Cod / Chesapeake Fries / Tartar Sauce (1250 cal) 22.8
- Lump Crab Cakes** Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables (1000 cal) 36
- Seared Sea Scallops** Roasted Corn Hash / Avocado Cilantro Lime Puree (750 cal) 35
- Chesapeake Buttermilk Fried Shrimp** Chesapeake Fries / Cocktail Sauce (910 cal) 23.8
- Classic Shrimp Scampi** Linguini / Garlic / White Wine / Fresh Herbs (1770 cal) 26
- Salmon Pesto Rigatoni** Asparagus / Mushrooms / Artichoke / Cream Sauce (1010 cal) 20
- Lump Crab Stuffed Shrimp** Red Pepper White Cheddar Mash (790 cal) 31
- Twin North Atlantic Lobster Tails** Lobster Bisque Mashed Potatoes (720 cal) 35 or Three Tails (920 cal) 46



One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 41  
Steamed (670 cal) | Classic Scampi (1200 cal)

## MIXED GRILL SELECTIONS

- McCormick's Seafood Trio\*** Grilled Shrimp / Stuffed Shrimp / Grilled Salmon (1080 cal) 33.8
- Ultimate Mixed Grill\*** Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon (1400 cal) 39.8
- Steak & Twin Lobster Tails\*** Tender Beef Medallions / Bordelaise Sauce / Steamed Lobster Tails (860 cal) 37
- Center Cut Filet Mignon & Twin Maine Lobster Tails\*** The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal) 55

## STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

- Center Cut Filet Mignon\* (6oz)** (700 cal) 35 **(8oz)** (840 cal) 40.5
- U.S.D.A. Choice New York Strip\* (13oz)** (1130 cal) 41.5
- Dry Rubbed Black Angus Ribeye Steak - Center Cut\* (13oz)** (1380 cal) 40.5
- Dry Rubbed Black Angus Ribeye Steak - Bone In\* (20oz)** (1760 cal) 48.8
- Beef Medallions Bordelaise\*** Bordelaise Sauce / Roasted Mushroom / Spinach Saute (630 cal) 29
- Blackened Chicken Fettuccini** Mushrooms / Bell Peppers / Cajun Cream Sauce (1430 cal) 19
- American Kobe Style Burger\*** Mushrooms / Fontina Cheese / Red Onion Aioli (1240 cal) 19

GREAT WITH STEAK

SIGNATURE SIDES

SMALL BATCH MASH

- Truffle Butter (390 cal) 5
- Truffle Frites (400 cal) 6
- Lobster Tail (250 cal) 14
- Oscar Style (220 cal) 9

- Grilled Asparagus (110 cal) 9.5
- Pan Roasted Mushrooms (590 cal) 9.8
- Lobster Mashed Potatoes (720 cal) 12.5
- Pancetta Potato & Brussels (340 cal) 8.5
- Truffle Mac & Cheese (680 cal) 8

- Blue Cheese & Onion (810 cal) 8
- Truffle Chive (1010 cal) 8
- Red Pepper White Cheddar (560 cal) 7

## PRIVATE PARTIES AND CELEBRATIONS

### THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

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 **Fernando Santa** Executive Chef **Filiberto Segura**