

Please inform your server if you have any dietary concerns, an allergy situation or food preparation questions. Consuming raw or undercooked food including meats, poultry, seafood, fish, shellfish or eggs may increase your risk of food borne illness.

appetizers

french onion soup 10
melted gruyère cheese

lobster bisque 14
sherry - lobster garnish

burrata caprese 12
arugula - seared tomatoes - grilled bread

carpaccio 12
grass fed beef tenderloin - arugula - parmesan cheese

seared foie gras 16
mushrooms - pear mostarda

market oysters 3.5 ea
east coast or west coast

oysters rockefeller 4 ea
east coast or west coast

jumbo pacific white shrimp 6 ea
grilled or chilled

seafood tower indulgence 90/180/250
king crab - seared tuna - chilled shrimp
lobster tail - grilled scallops - oysters

king crab cake fritters 18
chili - corn sauce

zucchini crudo 8
almonds - pecorino cheese -
lemon-dill vinaigrette

seared ahi tuna 12
avocado sauce - smoked trout caviar

salads

wild rice - kale & quinoa 12
grilled pears - pear dressing - smoked almonds
add grilled chicken breast 16
add 4 oz tenderloin 18

pickled beets 10
red & golden beets - pickled carrot - ricotta salata

blt wedge 15
baby iceberg lettuce - tomatoes - red onion
blue cheese - nitrate-free bacon

tenderloin steak salad 28
whole romaine - avocado - tomatoes - parmesan dressing

bibb lettuce salad 10
apple cider vinaigrette

seasonal vegetable 12
potatoes papallete 20
truffled risotto 10

hash browns 16
house cut fries 8
sautéed spinach - roasted garlic & olive oil 9



STEAKS

100% hormone & antibiotic free - humanely raised & handled
served with béarnaise sauce and roasted garlic

small

top sirloin	8 oz usda prime	28
bavette	8 oz peterson limousin beef	29
flat iron	8 oz peterson limousin beef	30
filet mignon	6 oz usda choice	38
filet mignon	6 oz usda choice 100% grass fed	42

steakhouse traditions

filet mignon	8 oz usda choice	44
bone-in ribeye	22 oz usda prime	60
dry aged ny strip	16 oz bone-in, usda prime	58
bone-in filet	12 oz usda prime	60
t-bone	24 oz usda prime	65
ny strip	16 oz usda prime	52

toppings

black peppercorn or bleu cheese crust 2
green peppercorn-bourbon sauce 2
sautéed onions or mushrooms or both 3/5
grilled white jumbo shrimp 6 ea
lobster tail 42 | king crab legs 65
seared foie gras 12 | oscar 18

gianni's spun salad 12

crafted tableside with your choice of:
bay shrimp - red onion - black olives - pickled peppers - tomato
bacon - bleu cheese - white anchovies - hard boiled egg - croutons

side dishes

sautéed mushrooms 10
steamed broccoli - hollandaise 10
green beans - soy sauce - sesame seeds 12

creamed corn - bacon 12
baked potato - all the fixin's 8
creamed spinach 10

lake & seafood

sustainable & wild caught

today's fish mkt

cedar planked salmon 30
cucumber dill sauce

fresh red lake nation walleye 32
sautéed or cedar plank - side of tartar sauce - lemon

seafood louie 36
lobster - king crab - louie dressing

seared giant scallops 38
asparagus custard - lobster sauce

extra-jumbo king crab legs 65/130
split in half - 1 or 2 pounds

two north atlantic lobster tails 85
12/14 oz each

ahi tuna 36
arugula - panzanella salad - tomato sauce

chops & other

roasted 1/2 chicken 26
wild acres chicken - mushrooms - marsala sauce

long bone pork chop 32
18 oz double loin chop - creamed corn - bacon - pear mostarda

rack of lamb chops 36
14 oz new zealand - sweet roasted bell peppers - mint

veal porterhouse 38
pastured raised - green peppercorn & bourbon sauce

steak burger 18
usda prime sirloin & limousin brisket - house ground 1/2 lb
served with lettuce - tomato - fries - spicy pickle
cheddar - american - blue - gruyere - goat (+.50 ea)
avocado - bacon - sautéed mushrooms -
sautéed onions - fried egg (+.75 ea)
2 oz foie gras (+15)