

Please inform your server if you have any dietary concerns, an allergy situation or food preparation questions.
Consuming raw or under cooked meat, fish or shellfish may be dangerous to your health.

appetizers

french onion soup 9
melted gruyère cheese

lobster bisque 12
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 80/160/225
king crab - seared tuna - chilled shrimp
lobster tail - grilled scallops - oysters

king crab cake fritters 18
corn veloute

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

escargot 12
garlic butter sauce - grilled bread

salads

kale & quinoa 12
wild rice - 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 14
baby iceberg lettuce - tomatoes - red onion
blue cheese - nitrate-free bacon

tenderloin steak salad 26
whole romaine - avocado - tomatoes - parmesan dressing

bibb lettuce salad 10
apple cider vinaigrette

seasonal vegetable 12
potatoes papallete 20
mashed potatoes 6/10

hash browns 16
house cut fries 7
sautéed spinach - roasted garlic & olive oil 9



STEAKS

100% hormone & antibiotic free certified humane 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	20 oz usda prime	60
dry aged ny strip	16 oz bone-in, usda prime	59
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 9
steamed broccoli - hollandaise 9
green beans - soy sauce - sesame seeds 12

creamed corn - bacon 10
baked potato - all the fixin's 6
creamed spinach 10

lake & seafood

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 35
lobster - king crab - louie dressing

seared new bedford scallops 36
parsnip puree - curry oil

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

two north atlantic lobster tails 85
12 oz each

chops & other

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

long bone pork chop 30
18 oz double loin chop - creamed corn - bacon - pear mostarda

rack of lamb chops 35
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)