

Dinner Menu

Starters

Soup du Jour	\$4.00
Bread & Butter	\$4.00
Caesar Salad grilled romaine, parmesan, focaccia crouton, anchovy	\$7.00
MN Market Salad hothouse greens, poached pear, pecorino, hazelnuts, fennel vinaigrette	\$6.00

Small Plates

Ledebuhr's Wild Rice Sausage cherry mostarda, watercress, capers	\$4.50
Scandahuvian Bomber smoked salmon, French fries, watercress, crème fraiche	\$8.25
French Fries bacon ketchup and remoulade	\$7.00
Pig's Eye Poutine french fries, truffle gravy, cheese	\$9.00
Crispy Fried Veggies Italian munchies, pickled in house	\$3.50
Fried Oysters parsley, capers, chile aioli	\$6.25
ABC Foie Gras and Duck Confit Rilletes with pickled veggies and toasted ciabatta	\$14.00
Calamari lobster broth, squash, lentils, pine nuts, chile oil, raisins, croustade	\$6.50
The Devil's Eggs chile oil and curry	\$4.50
Salumi alla Sardegna flatbread, pecorino, salumi, dried fruit	\$9.25
Duck Confit market greens, fennel, oranges	\$11.50
Beans & Toast cannellinis, sage, Sicilian extra virgin, red onion	\$5.00
TSC Tenderloin Tartare grassfed beef, egg, chipotle, tomato, parmigiano croustade	\$10.50
Meat on a Stick inquire within regarding today's selection	\$6.50

Sandwiches

Hamburger lettuce, tomato, onion, Kaiser roll	\$10.25
Chef's Loaded Burger the Chef's loaded.... This is what he wants on his burger	\$12.75
Spanish Omelette Hoagie salumi, pimenton, roasted onions, watercress, ciabatta	\$10.00

Meat & Fish

Meat

Grilled New York Strip grilled lemon and poached carrots	\$32.00
Grilled Filet Mignon grilled lemon and poached carrots	\$36.00
Grilled Ribeye grilled lemon and poached carrots	\$26.00
Grilled Sirloin grilled lemon and poached carrots	\$19.00
Sauce Accompaniment	
"Bleu Movie" Northern Lights bleu and scallions	\$5.00
"Spicy, Creamy, Dreamy" Dijon, brandy, green peppercorn, cream	\$3.00
"Thai Me Up" peanuts, chilies, cilantro, lime, soy	\$5.00
"Tuscan Titillation" cannellinis, onions, garlic, sage	\$4.00
"Le Moulin Rouge" Criminis in red wine rosemary glaze	\$6.00
"Love You Long Time" ginger, scallions, red chilies, sesame, soy	\$3.00
"Whip Me, Beet Me" beets, ginger, lime, horseradish whipped cream	\$7.00
"Shrimp Trampi" citrus, herbs, garlic	\$9.00
Roasted Pork Shoulder heirloom potatoes, bok choy, five spice, clementines, sesame oil	\$20.00
Venison Osso Buco cannellinis, braising greens, grilled grapes	\$22.00
Boneless Duck Breast deep-fried mashed potatoes, Brussels sprouts, ginger-soy broth	\$21.00

Fish

Swordfish cauliflower, pecans, raisins, Castelveletranos, citrus, pea sprouts, brown butter	\$23.00
Shrimp Risotto alla Carbonara pancetta, scallion, egg, parmigiano, pecorino	\$20.00
Fish du Jour assemblage du jour with market vegetables	market price

All of our beef is grass fed and hormone-free, supplied by Thousand Hills Cattle Company
Substitutions politely declined
Vegetarians regarded with benevolent amusement