

# Dinner Menu

## Starters

<b>Soup du Jour</b>	\$4.00
<b>Bread &amp; Butter</b>	\$4.00
<b>Caesar Salad</b> grilled romaine, parmesan, focaccia crouton, anchovy	\$7.00
<b>Fried Shrimp Salad</b> bibb lettuce, daikon, scallion, peanuts, kimchee	\$9.00
<b>MN Market Salad</b> greens, fennel, crispy onions, Moroccan olives, cider vinaigrette	\$6.00

## Small Plates

<b>Meat on a Stick</b> inquire within regarding today's selection	\$6.50
<b>Grilled Shrimp Tacos</b> tortillas, slaw, crema agria, lime	\$8.25
<b>The Nibbler</b> marcona almonds, Castelveltrano olives, fresh fruit	\$6.00
<b>Molly's Coddle</b> grilled asparagus, coddled duck egg, oyster mushrooms, pea sprouts	\$8.75
<b>Poutine Obscene</b> french fries, pork belly, white cheddar, port wine gravy	\$9.00
<b>French Fries</b> bacon ketchup and remoulade	\$7.00
<b>Crispy Fried Veggies</b> spicy Italian munchies, pickled in house	\$3.50
<b>Fried Oysters</b> parsley, capers, chile aioli	\$6.25
<b>The Devil's Eggs</b> chile oil and curry	\$4.50
<b>Hot Collie</b> roasted cauliflower, hominy, parmigiano, citrus, truffle oil	\$6.00
<b>Duck Confit</b> pickled cherries, ginger, peanuts, grilled scallion, daikon	\$11.50
<b>Beans &amp; Toast</b> cannellini, sage, Sicilian extra virgin, red onion	\$5.00
<b>Tenderloin Schiacciatta</b> grassfed beef, egg, greens, lemon, truffle oil, croustade	\$10.50
<b>Meat to Please You</b> housemade charcuterie, pickles, preserves, croustade	\$10.00
<b>Au Bon Canard Foie Gras</b> with assemblage du jour	\$25.00

## Sandwiches

<b>Hamburger</b> lettuce, tomato, onion, Kaiser roll	\$10.25
<b>Chef's Loaded Burger</b> the Chef's loaded... This is what he wants on his burger	\$12.75
<b>Fried Oyster Po' Boy</b> chile aioli, red onion, watercress	\$11.50
<b>Hot Schnitzel</b> breaded pork, spicy vegetables, lemon, mayonnaise	\$13.00

## Meat & Fish

### Meat

<b>Grilled New York Strip</b> grilled lemon and poached carrots	\$34.00
<b>Grilled Filet Mignon</b> grilled lemon and poached carrots	\$39.00
<b>Grilled Tri Tip Steak</b> grilled lemon and poached carrots	\$24.00
<b>Sauce Accompaniment</b>	
"Farmer Bob and Fries" Farmer Bob tomatoes, scallions, Buttermilk Bleu, Balsamic, French Fries	\$7.00
"Bleu Movie" Buttermilk Bleu and scallions	\$5.00
"Spicy, Creamy, Dreamy" Dijon, brandy, green peppercorn, cream	\$3.00
"Tuscan Titillation" cannellini, 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
"Shrimp Trampi" citrus, herbs, garlic, white wine	\$9.00
<b>Pork Belly Noodle Bowl</b> soba, dashi, kimchee, ramps, daikon, egg	\$23.00
<b>Duck Breast</b> curry, coconut milk, rutabaga, apples, lentils, green onion chutney	\$22.00

### Fish

<b>Hot Shrimp Farrotto</b> farro, olives, arugula, marconas, farmer's cheese, chilies, citrus	\$22.00
<b>Fish du Jour</b> assemblage, species and market vegetables change daily	market price

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

We reserve the right to add a 20% gratuity to guest checks over \$200  
as well as unsigned credit card slips