



BEGINNINGS

HALF DOZEN RAW OYSTERS ON THE HALF SHELL **GF DF** 29

Mignonette, Lemon, Tabasco

BIG EYE TUNA 24

Avocado, Roasted Minnesota Corn, Micro Greens, Soy Glaze, Wasabi Aioli, Seaweed Salad, Sesame Crisp

PAN-ROASTED BRUSSEL SPROUTS **GF** 23

Candied Bacon, Toasted Pecans, Pecorino Cheese, Honey Maple Glaze

MISO-GLAZED CHARRED GARDEN CARROTS **DF V** 19

Pecorino, Herb Oil

CRAB CAKES 28

Lump Jumbo Crab, Mustard Aioli, Pepper Salsa

BROILED HEIRLOOM TOMATOES **GF V** 19

Sea Salt, Smoked Blue Cheese, Balsamic Reduction, Herb Oil

HOUSE CURED GRAVLAX 22

Cold Smoked Salmon, Whipped Cream Cheese, Brioche Toast, Osetra Caviar, Shaved Egg

BONE MARROW WITH PARSLEY SALAD 25

Roasted Beef Marrow Bones, Grilled Sourdough, Sea Salt



SOUP AND SALADS

FRENCH ONION SOUP 10

Elephant Garlic, Fontina and Gruyere, Truffle Garlic Crouton

CHAR SALAD **GF DF V VG** 7 / 14

Local Greens, Sliced tomatoes, Red Onions, Shredded Carrots, Purple Cabbage

GRAND CAESAR SALAD 7 / 14

Local Romaine, House Dressing, Parmesan Croutons, Anchovies

SUMMER SALAD **V** 19

Frisse Greens, Prosciutto, Cucumbers, Radish, Heirloom Tomatoes, Asparagus, Watermelon Radish, Burrata Cheese, Citrus Lemon Vinaigrette



SHAREABLES 15 ea

ROASTED GARLIC MASHED POTATOES **GF V**

GRAND VIEW SIGNATURE BACON AND POTATO AU GRATINS **GF**

TRUFFLE MAC-N-CHEESE **V** +5

BROCCOLINI **GF V**

HERB BUTTERED WILD MUSHROOMS **GF V**

CHARRED ASPARAGUS **GF V**

Hollandaise +4



SEAFOOD TOWER

Market Price

CHILLED SEAFOOD TOWER

Cocktail Sauce / Lemon

Chilled Béarnaise **GF**

JUMBO SHRIMP

OYSTERS

KING CRAB

OSETRA CAVIAR

LOBSTER

GF Gluten Friendly | **DF** Dairy Free | **V** Vegetarian | **VG** Vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.



SIMPLY CHAR GRILLED

5 oz PETITE FILET GF DF 49

8 oz FILET MIGNON GF DF 69

14 oz PRIME NY STRIP GF DF 73

16 oz RIBEYE STEAK GF DF 78

20 oz PORTERHOUSE STEAK GF DF 89

24 oz BONE-IN RIBEYE GF DF 92



PRIME RIB GF DF*

16 oz PAUL BUNYAN CUT 59

20 oz BABE BLUE OX CUT 68

** Creamy Horsey Sauce served on the side is not dairy free.*

ADD-ONS

COLD WATER LOBSTER TAIL GF Market Price

1 LB ALASKAN KING CRAB GF Market Price
Lemon, Drawn Butter

STEAK SAUCES 4 ea

Chef's Recipe Steak Sauce GF DF / Bordelaise GF DF / Hollandaise GF / Béarnaise GF

TOPPERS GF 4 ea

Blue Cheese / Bone Marrow Butter / Truffle Butter Crab Oscar - 12 / King Crab Cake - 25



COMPOSED ENTREES

INSPIRED BY
CHEF JUSTIN

BLACK TRUFFLE-STUFFED BEEF RIBEYE GF 98

Garlic Mashed Potatoes, Vegetable of the Moment, Truffle Demi-Glace, Herb Oil, Red Wine Reduction

COTE FAMILY WALLEYE 43

Pan Fried, Blackened or Broiled, Wild Rice Pilaf, Broiled Asparagus, Bacon Braised Sweet Corn

DUO LOBSTER TAIL GF Market Price

Wild Rice Pilaf, Drawn Butter, Broiled Asparagus

SEARED SEABASS GF 58

Fennel and Micro Green Salad, Confit Tomato Ragout, Potato Puree

STEAK OSCAR GF 79

8 oz Grilled Filet Mignon, Crab Oscar, Roasted Garlic Mashed Potatoes, Broiled Asparagus, Hollandaise Sauce

WILD ACRES HALF ROASTED CHICKEN GF 39

Garlic Mashed Potatoes, Seasonal Vegetables, Pan Jus

CHILEAN SEA BASS 59

Chorizo-Almond Crumble, Braised Bok Choy, Saffron Cream

SURF AND TURF PASTA 39

Cajun Shrimp and Steak, Pappardelle Pasta, Parmesan Cream, Garlic, Lemon

No split checks on groups of 10 or more. We can accept multiple payments on one check.

18% gratuity automatically added to groups of 10 or more. All to-go orders will have a 10% charge added.

TAP BEER

ROTATING LOCAL BREWERIES

BOTTLE BEER

Bud
Coors Light
Guinness
Michelob Golden Light
Michelob Ultra
Stella Artois
Summit EPA
Loon Juice Cider
Stilly Seltzer
Surly Furious

ZERO-PROOF BEER

Athletic Upside Dawn Golden
Go Hazy IPA 0.0
Ultra Zero

BOURBONS & WHISKEYS

ROTATING AND LIMITED AVAILABILITY

FourRoses Small Batch
Angel's Envy Bourbon
Keeper's Heart American Irish Whiskey
Knob Creek Rye
Michter's Straight Rye
Michter's Small Batch Bourbon
Old Scout Bourbon
Tattersall Bourbon
Woodford Reserve Bourbon

TEQUILA

Clase Azul Platinum
Clase Azul Reposado
Don Julio 1942
Don Julio Alma Miel
Don Julio Rosado

PREMIUM WATER

Still or Sparkling in Liters

8

MARTINIS

THE VESPER 18
Aviation Dry Gin, Kettle One Vodka, Lillet Blanc, Lemon Twist

SIDECAR 18
Hennessy, Cointreau, Lemon Juice, Lemon Twist

THE LAST WORD 15
Aviation Gin, Izarra Green Chartreus,
Luxardo Liqueur, Lime Juice

BROOKLYN 14
Knob Creek Rye Whiskey, Dry Vermouth,
Luxardo Liqueur, Bitters, Cherry Garnish

STRAWBERRY MINT LEMON DROP 14
Absolut Citron, Strawberry Fruitful, Simple Syrup,
Lemon Juice

COCKTAILS

WHITE NEGRONI 14
Sông Cái Gin, Lillet Blanc, Italicus Liqueur, Lime

PEACH LYCHEE 12
Haiken Lychee Vodka, Lemon Juice, Club Soda

JALAPEÑO CUCUMBER MULE 14
Prairie Cucumber Vodka, Lime Juice, Muddled Jalapeños,
Ginger Beer, Jalapeños and Cucumber Garnish

THE BLACK PEARL 25
Chopin Vodka, Whipped Cream Cheese and Sturgeon,
Caviar Rim, Ama Blue Cheese Olives

BLACKBERRY GIMLET 14
Song Cai Gin, Blackberry Fruitful, Lime Juice,
Blackberry Garnish

PINEAPPLE MARGARITA 14
Libelula Tequila, Grand Marnier, Pineapple Fruitful,
Pineapple, Lemon and Lime Juice

ZERO-PROOF COCKTAILS

BERRY GINGER SMASH 8
Muddled Raspberries, Lemon Juice, Ginger Syrup,
Garnished with a Lemon Slice, Raspberries

NO-JITO 8
Lime Juice, Ginger Ale, Mint, Simple Syrup

APPLETEA 8
Black Iced Tea, Apple Cider, Lemon Lime Soda,
Apple Slice Garnish

TWEETY-BIRD 8
Everleaf, Pineapple Juice, Lime Juice, Simple Syrup