



## BEGINNINGS

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

Mignonette, Lemon, Tabasco

### BIG EYE TUNA 23

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

### PAN-ROASTED BRUSSEL SPROUTS **GF** 17

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

### STUFFED KING CRAB BITES 35

Garlic, Butter, Sauce Bearnaise, Herb Breadcrumbs

### BEEF CARPACCIO **GF** 23

Roasted Wild Mushrooms, Shaved Black Truffle, Parmesan Cheese, Herb Oil, Micro Greens



## SOUP AND SALADS

### FRENCH ONION SOUP 10

Elephant Garlic, Fontina and Gruyere, Truffle Garlic Crouton

### WINTER KALE SALAD 16

Farro, Roasted Butternut Squash, Feta Cheese, Warm Bacon Vinaigrette

### WEDGE CAESAR SALAD 14

[ add Anchovies +2 ]

Grated Parmesan, Chili Sage Croutons, Caesar Dressing

### THE "CHAR" SALAD **GF V** 15

Mixed Greens, Cucumber, Confit Tomatoes. Charred Red Onions, Smoked Bleu Cheese, Choice of Dressing



## SHAREABLES 12 ea

### ROASTED GARLIC MASHED POTATOES **GF V**

### TWICE BAKED POTATO BACON AU GRATINS **GF**

### BOURSIN MAC-N-CHEESE **V**

### BROCCOLINI **GF V**

### HERB AND BUTTERED WILD MUSHROOMS **GF V**

### GRILLED ASPARAGUS **GF V**

### ROASTED SPAGHETTI SQUASH **GF V**

### WILD RICE PILAF **GF**

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

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



## FROM THE GRILL

**8 oz PRIME FILET MIGNON** GF DF 67

**5 oz PETITE FILET** GF DF 49

**14 oz PRIME NY STRIP** GF DF 71

**24 oz BONE-IN RIBEYE** GF DF 90

**16 oz RIBEYE STEAK** GF DF 77

**VENISON RACK** GF DF 68

### 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 / Bordelaise / Hollandaise (*served warm*) / Béarnaise (*served warm*)

### TOPPERS GF 4 ea

Blue Cheese / Bone Marrow Butter / Truffle Butter / Wild Mushrooms

Crab Oscar | 8



## PRIME RIB GF\*

**FRIDAY & SATURDAY EVENINGS**

**16 oz PAUL BUNYAN CUT** GF DF 44

**20 oz BABE BLUE OX CUT** GF DF 59

*\* Creamy horsey sauce served on the side is not gluten friendly.*



## COMPOSED ENTREES

**CHAR'S SIGNATURE BLACK TRUFFLE STUFFED BEEF RIBEYE** 98

Garlic Mashed Potatoes, Vegetable Of The Moment, Truffle Demi-Glace

**CLASSIC BEEF WELLINGTON** 79

Potato Puree, Glazed Root Vegetables, Red Wine Demi-Glace

**SUPERIOR SHORES SEARED SALMON** 48

Roasted Spaghetti Squash, Blood Orange Agre Dolce, Toasted Breadcrumbs, Pickled Fennel, Pea Trendle Salad

**COTE FAMILY WALLEYE** 43

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

**DUO LOBSTER TAIL** 63

Wild Rice Pilaf, Drawn Butter, Grilled Asparagus

**STEAK OSCAR** GF 77

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

**WILD ACRES HALF ROASTED CHICKEN** 44

Garlic Mashed Potatoes, Pan Jus, Root Vegetables

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.