

CAST & CRU

RESTAURANT

10/30/2019 Dinner

SALADS & SOUP

CAESAR SALAD *gf*

Romaine lettuce, Caesar dressing, parmesan, cured egg yolk, croutons small 8, large 12

HOUSE SALAD *gf*

Field greens, carrots, cucumbers, onions, tomato small 7, large 11

GRILLED BABY BEET SALAD *v gf*

Goat cheese foam, micro arugula, balsamic glaze, pearl onion, walnut vinaigrette 13

ARUGULA STEAK SALAD *gf*

Blue cheese crusted hanger steak, arugula, red onion, toasted walnuts, pickled fennel, dried cranberry, balsamic vinaigrette 17

CHICKEN WILD RICE SOUP *gf*

Minnesota organic wild rice, organic free range chicken, micro arugula, scallion ash 9

SMALL PLATES

DUCK POPPERS *gf*

Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

GIN AND JUNIPER GRAVLAX

Hendrick's cured salmon belly, soft egg, rye, dill crème fraîche, capers, champagne vinegar, shaved red onions 15

POUTINE *gf*

Cheese curds, demi glaze, crème fraîche, green onions 15

CONFIT CHICKEN WINGS *gf*

Choice of chipotle maple or ginger scallion 15

SEARED VENISON MEDALLIONS *gf*

Apple-fennel slaw, cauliflower puree, cranberry gastrique 17

SIDE OF FRIES FOR TWO *v*

Cone of potato fries 7
Add parmesan and truffle salt +2

PRIX FIXE DINNER 40

Three courses. Includes house salad and panna cotta

BRAISED BONE OUT SHORT RIB *gf*

Green beans, mashed potatoes, madeira sauce

SOUS VIDE HALF FREE RANGE CHICKEN

With nightly accompaniments from the chef

ENTRÉES

HANGER STEAK *gf*

Hash browns, creamed spinach and leeks, béarnaise sauce 29 add egg +1

12 OZ GRILLED RIBEYE *gf*

Asparagus, mashed potatoes, caramelized onion foam, demi glaze 38

HOUSE GROUND PRIME BACON BURGER

House ground prime beef, bacon, white cheddar, red onion, heirloom tomato, lettuce, mayo, fries 15

SKUNA BAY CEDAR PLANK SALMON *gf*

Apple and squash hash, asparagus, walnut butter sauce, goat cheese foam 34

BEEF AND PORK BLACK GARLIC MEATLOAF

Mashed potatoes, green beans, cranberry gastrique, demi glaze, pea shoots 27

BRAISED SHORT RIB HOT DISH *gf*

Hash browns, mushrooms, Guinness cream sauce, edamame and corn succotash, pea shoots 30

WALLEYE A LA MEUNIÈRE

Flour dusted walleye, apple and squash hash, walnut butter sauce, braised rainbow chard 35

PASTA AND GRAINS

APPLE AND BRIE RAVIOLI *v*

Apple pesto cream sauce, scallion ash, corn dust 14/24

VENISON STROGANOFF

Denver leg venison, house made spätzle, mushrooms, sour cream sauce, dill 20/27

VEGAN WILD RICE PILAF *v*

Grilled beets, butternut squash puree, apple and squash hash, toasted walnut, mushroom, pea shoots 18/24

GARDEN MARINARA PASTA AND MEATBALLS

Angel hair pasta, mushrooms, black garlic meatballs, garden marinara, basil, aged parmesan 18/24

*gf Gluten free preparation available v Vegetarian. Consuming raw or undercooked meat, fish or eggs can increase your risk of foodborne illness
In order to provide the best service possible, parties of 8 or more will be provided with one check and an 18% gratuity will be added*