

CAST & CRU

RESTAURANT

9/4/2019 Dinner

SALADS & SOUP

Add shrimp 7 / Add salmon 8 / Add chicken 5 / Add 4oz hanger steak 10

HAND PULLED FRESH MOZZARELLA CAPRESE ^{v gf}
Basil, balsamic glaze, heirloom tomatoes 14

CAESAR SALAD ^{gf}
Romaine lettuce, Caesar dressing, parmesan, cured egg yolk, croutons small 5, large 10

SOUTHWESTERN SALAD ^{v gf}
Arugula, chicken, corn, onion, tempura fried avocado, lime, micro cilantro, red pepper vinaigrette 12

GRILLED BABY BEET SALAD ^{v gf}
Goat cheese foam, micro arugula, balsamic glaze, pearl onion, walnut vinaigrette 13

JERK SHRIMP QUINOA SALAD ^{gf}
Bell peppers, avocado, red onions, quinoa, arugula, shoestring potatoes, grilled pineapple, lime vinaigrette 15

HOUSE SALAD ^{gf}
Field greens, carrots, cucumbers, tomato small 5, large 10

SOUP DE JOUR ^{gf}
A specialty made from scratch mp

SMALL PLATES

CHARCUTERIE & CHEESE PLATE ^{gf}
2 meats / 3 cheeses, lavosh, ciabatta bread 21

DUCK POPPERS ^{gf}
Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

SLIDER TRIO
Smoked beef brisket / prime ground beef / fried chicken 15

AL PASTOR SEASONED SHORT RIB TACOS ^{gf}
Al Pastor seasoned beef, grilled pineapple, salsa Verde, pickled onions 15

APPLE AND BRIE RAVIOLI ^v
Apple pesto cream sauce, scallion ash, corn dust 14

BISON TARTARE
Pickled mustard seed, scallion, quail egg yolk, buckwheat sourdough, corn dust, pumpkin seed oil 18

SEARED VENISON MEDALLIONS ^{gf}
Apple-fennel slaw, cauliflower puree, cranberry gastrique 15

SIDE OF FRIES FOR TWO ^v
Cone of potato fries 7 Add truffle 2

ENTRÉES

HANGER STEAK ^{gf}
Hash browns, creamed spinach, leeks, béarnaise sauce 29 add egg +1

12 OZ GRILLED PRIME RIBE EYE ^{gf}
Asparagus, baby red mashed potatoes, caramelized onion foam, golden beet gel 38

BRAISED BONE OUT SHORT RIB
Green beans, bacon chive gremolata, baby red mashed, madeira sauce 28

CITRUS CRUSTED SCALLOPS ^{gf}
Scallops, roasted corn salad, avocado puree, cilantro lime gel, prosciutto chips 34

SURF & TURF ^{gf}
Scallops, prime New York strip, pea puree, demi glaze, asparagus, baby red mashed potatoes 38

SMOKED BBQ BRISKET MAC 'N CHEESE
All day smoked brisket, house made sauce, rigatoni, five cheese sauce, pickled coleslaw, fried shallots 26

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}
Skuna bay salmon, broccolini, wild rice pilaf, beurre blanc, goat cheese foam 34

PAN SEARED WALLEYE ^{gf}
Walleye, polenta cakes, asparagus, fennel beurre blanc, lemon dill gel 34

GARDEN MARINARA PASTA AND MEATBALLS
Angel hair pasta, mushrooms, black garlic meatballs, garden marinara, basil, aged parmesan 24

SOUS VIDE QUARTER CHICKEN ^{gf}
Wild rice pilaf, green beans with almonds, sherry cream sauce, cherry chutney 26

^{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