

# CAST & CRU

RESTAURANT

11/15/2019 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 fraiche, capers, champagne vinegar, shaved red onions 15

**POUTINE** *gf*

Cheese curds, demi glaze, crème fraiche, 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 39

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 MEUNIERE**

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 16/26

**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*