



DINNER MENU

Tuesday-Saturday 5PM-8:30PM

Appetizers

- BOURBON GLAZED STEAK BITES 12**
Crispy onion and bleu cheese crumbles
- BRUSSELS SPROUTS 11**
Sriracha-soy glazed, green onion
- MUSSELS WITH CROSTINI 13**
Shallots, tomato, tequila, ancho-tomatillo sauce
- ADOBO CURED SALMON CROSTINI 13**
Salmon, dill spread, egg, shallot, capers
- BURRATA PLATE 12**
Burrata cheese, spring mix, citrus vinaigrette, balsamic, maple/bacon jam, crostini
- SESAME CRUSTED AHI TUNA 10**
Ahi tuna, sriracha-soy, jalapeno, arugula, fried wonton

Salads & Soups

- Add protein to any salad:
Chicken +3 | Salmon +6 | Shrimp +4
- APPLE SALAD 12**
Spinach, Granny Smith apple, pecans, goat cheese, citrus vinaigrette
 - CAESAR SALAD 11**
Romaine, parmesan, Caesar dressing
 - ADOBO CURED SALMON SALAD 14**
Adobo cured salmon, chili lime vinaigrette, chevre croquette, candied pecans
 - COBB SALAD 12**
Mixed greens, chicken, bleu cheese, tomato, bacon, hardboiled egg, avocado
 - DINNER SIDE SALAD 6**
Mix greens, diced red onions, diced cucumber, grape tomato
 - FRENCH ONION SOUP 7**
 - SOUP DU JOUR 4/6**

Pasta

- SPAGHETTI AND MEATBALLS 14**
House made marinara, 3 house made meatballs, spaghetti, breadstick
- CHICKEN PESTO PASTA 14**
Chicken, green and red peppers, onions, pesto, fettuccini, breadstick
- VEGETABLE PASTA 14**
Artichoke, kalamata olive, garlic, tomato, marinara, fettuccini, breadstick

Entrees

Beef, Pork and Chicken entrées include dinner vegetable and choice of whipped potatoes, pan roasted fingerling potatoes or baked potato

BEEF

- 14 OZ. RIBEYE 36**
- 8 OZ. STRIP STEAK 25**
- 6 OZ. SIRLOIN 20**

CHICKEN

- CHICKEN CACCIATORE 15**
Airline chicken, cacciatore sauce

SEAFOOD

- MARKET FISH OF THE DAY** market price
- BLACKENED SALMON 22**
Cajun seasoning, served with andouille and corn risotto
- SEARED SCALLOPS** market price
Pan seared scallops, served with corn risotto
- COCONUT SHRIMP PLATE 18**
Fried coconut jumbo shrimp, fries, tropical dipping sauce

Desserts

- MUDDY PAWS NY CHEESECAKE 8**
Fresh berries
- MUDDY PAWS SALTED NUT ROLL CHEESECAKE 8**
- CHOCOLATE FLOURLESS TORT 9**
Espresso ice cream
- LSCC STRAWBERRY SHORT CAKE 10**
Pound cake cooked French toast style, strawberries, vanilla ice cream, whipped cream

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have a certain medical condition. Menu items are subject to Minnesota state sales tax and 18% service charge which supports higher wages and is partially distributed to the staff. If you feel you have received exceptional service, tipping your server is appreciated but not required. ©US Foods Menu 2022 (1566201)