

STARTERS

Crab Cakes • jumbo lump crab, herb salad, 'Ssippi squeeze tartar sauce	22	Shrimp Cocktail • spice poached shrimp, depot cocktail sauce, lemon	20
* Wagyu Beef Carpaccio • lemon garlic aioli, chimichurri, shaved parmesan, capers, soft herb salad, bread crisps & house made crackers	20	Steak Bites • blackened beef tenderloin, bleu cheese spread, grilled bread	19
Burrata • oil bursted tomatoes, olive oil, garlic, shallot, rosemary, balsamic, grilled bread	18	Chef Boards • chef's selection of local & house-made meats & cheeses, pickled vegetables, grilled bread, accoutrements • cheese - 18 charcuterie - 18 combination - 32	
Smoked Steelhead Trout Rilette • dill butter, everything bagel seasoning, house made crackers, bread crisps & grilled bread	18	* Oysters on the Half Shell • ½ dozen oysters, sauce mignonette, lemon, hot sauce & maldon salt	18

SOUP & SALAD

Soup of the Moment	11	Caesar Salad • romaine, spiced dried tomatoes, charred lemon, shaved Italian cheese blend, classic Caesar dressing, grilled bread	11
French Onion Soup • caramelized onion, Castle Danger stout, six cheese crouton gratin	12	House Salad • mixed greens, tomato, cucumber, radish, carrot, creamy Renaissance vinaigrette	11
MN Chowda • wild rice, shrimp, walleye, scallops, clams, oysters, cream broth	11	Wedge Salad • iceberg wedge, hard boiled egg, tomato, chopped bacon, AmaBlu cheese crumbles, bleu cheese dressing	11
Bread Service • grilled house made focaccia with spiced balsamic vinegar & extra virgin olive oil	6		

A LA CARTE

* 8oz Black Wagyu Sirloin	30	* 16oz Black Wagyu Sirloin	40	* 18oz Dry Aged Bone-in New York Strip	50
* 5oz Wagyu Depot Steak	35	* 10oz Wagyu Depot Steak	45		
* 6oz Angus Filet Mignon	38	* 12oz Angus Filet Mignon	48	* 18oz Hand Cut Prime Ribeye	49

ACCOMPANIMENTS

Oscar Style	12	8oz Garlic Lobster Tail	35
Shrimp	12	Scallop	15
Lobster Mac & Cheese	19		

ENHANCEMENTS

Au Poivre	5	Caramelized Onions	5	Bleu Cheese Crusted	5
Chimichurri Sauce	5	Truffle Demi Glace	5	Béarnaise Sauce	5

SIDES

pick three for 30

Mashed Potatoes	12	Garlic Herb Mushrooms	12	MN Wild Rice Risotto • legumes, onion, almond, gournay & parmesan cheese	12
Baby Green Beans	12	Lemon & Pepper Asparagus	12	Steak Fries • smoked tomato ketchup	12
Loaded Baked Potato	12	Twice Baked Potato	12		

FEATURED ENTRÉES

Twin Lobster Tail • two 8oz garlic roasted cold water lobster tails, baby green beans, butter	65	Bison Short Rib • mashed potatoes, roasted root vegetables, pan sauce	35
Grain & Rice Bowl • rice & grain blend, sautéed vegetables • add protein: chicken - 7 shrimp - 12 *salmon - 15 *4oz wagyu steak - 16	22	Lobster Mac & Cheese • torchio pasta, five cheese truffle sauce	28
Seared Scallops • baby taproot, pickled fennel, blood orange beurre blanc	39	Parmesan Crusted Walleye • wild rice risotto, amaretto candied almonds, 'Ssippi squeeze tartar sauce	34
Salmon • Garam Masala, lentil purée, cilantro chutney, crispy saffron rice	35	Wild Rice Stuffed Chicken Breast • asparagus, mushroom brandy sauce	30

* These items are served raw, undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.