

STARTERS

Crab Cakes • jumbo lump crab, herb salad, 'Ssippi squeeze tartar 22 sauce				Shrimp Cocktail • spice poached shrimp, depot cocktail sauce, 20 lemon			
* Wagyu Beef Carpaccio • lemon garlic aioli, chimichurri, shaved parmesan, capers, soft herb salad, bread crisps & house made crackers				Steak Bites • blackened beef tenderloin, bleu cheese spread, grilled bread			19
Burrata • oil bursted tomatoes, olive oil, garlic, shallot, rosemary, balsamic, grilled bread				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 Rillette • dill butter, everything bagel seasoning, house made crackers, bread crisps & grilled				* Oysters on the Half Shell • ½ dozen oysters, sauce mignonette, lemon, hot sauce & maldon salt			18
bread							
		500	JP 8	& SALAE			
Soup of the Moment				11 Caesar Salad • romaine, spiced dried tomatoes, charred lem shaved Italian cheese blend, classic Caesar dressing, grilled bread			11
French Onion Soup • caramelized onion, Summit Great Northern Porter, six cheese crouton gratin							
MN Chowda • wild rice, shrimp, walleye, scallops, clams, oysters, cream broth				House Salad • mixed greens, tomato, cucumber, radish, carrot, creamy Renaissance vinaigrette			11
Bread Service • grilled house made focaccia with spiced balsamic vinegar & extra virgin olive oil				Wedge Salad • iceberg wedge, tomato, chopped bacon, AmaBlu cheese crumbles, blue cheese dressing			11
		Α	LA (CARTE			
* 8oz Black Wagyu Sirloin	30						50
* 5oz Wagyu Depot Steak	35	 * 10oz Wagy			45	York Strip	
* 6oz Angus Filet Mignon	38	★ 12oz Angus	lignon	48	* 18oz Hand Cut Prime Ribeye	49	
		ACCO	MPA	ANIMEN	ITS	·	
Oscar Style			12	8oz Garli		Tail	35
Shrimp			12	12 Scallop			
Lobster Mac & Cheese			19				
		ENH	ANC	CEMENT	S		
Au Poivre 5 Caramelized			d Onio	Onions 5 Blue Cheese Crusted		Blue Cheese Crusted	5
Chimichurri Sauce	5	Truffle Dem	ni Glace	2	5	Béarnaise Sauce	5
			SIE	DES			
			pick thr	ee for 30			
Mashed Potatoes	12	Garlic Herb	Mushr	rooms 12		MN Wild Rice Risotto • legumes,	12
Baby Green Beans	12	Lemon & Pe			12	onion, almond, gournay & parmesan cheese	
Loaded Baked Potato	otato 12 Twice Baked Potat				12	Steak Fries • smoked tomato ketchup	12
		FEATU	JRED) ENTRI	ÉES		
Twin Lobster Tail • two 8oz garlic roasted cold water lobster tails, baby green beans, butter				Bison Short Rib • mashed potatoes, roasted root vegetables, pan sauce, mirepoix micro greens			35
Grain & Rice Bowl • rice & grain blend, sautéed vegetables • add a protein: chicken 7 shrimp 12 *salmon 15 *4oz wagyu steak 16				Lobster Mac & Cheese • torchio pasta, five cheese truffle sauce		28	
Seared Scallops • baby taproot, pickled fennel, blood orange beurre blanc				Parmesan Crusted Walleye • wild rice risotto, amaretto candied almonds, 'Ssippi squeeze tartar sauce			34
Salmon • Garam Masala, lentil purée, cilantro chutney, crispy saffron rice				Wild Rice Stuffed Chicken Breast • asparagus, mushroom 30 brandy sauce			30
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^{*} 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.