



— ■ STARTERS ■ —

Bread Service 6
*grilled house made focaccia with spiced balsamic
vinegar & extra virgin olive oil*

Buratta 18
heirloom tomatoes, basil, olive oil, balsamic vinegar

Shrimp Cocktail 20
spice poached shrimp, depot cocktail sauce, lemon

Hummus Platter 20
*roasted vegetables, htipiti, hummus, olives &
assorted breads*

*** Tuna Tartare 18**
avocado, sriracha, sesame & assorted crackers

Steak Bites 22
*blackened beef tenderloin, bleu cheese spread,
grilled bread*

Chorizo Mussels 18
chorizo, white wine, garlic butter, grilled sourdough

Chef Boards
*chef's selection of local & house-made meats &
cheeses, pickled vegetables, grilled bread
cheese - 18 | charcuterie - 18 | combination - 32*

Crab Cakes 22
*jumbo lump crab, herb salad, 'Ssippi Squeeze
tartar sauce*

— ■ SOUP & SALAD ■ —

Soup of the Moment 11
inquire about our featured soup

French Onion Soup 12
*caramelized onion, Castle Danger stout, six
cheese crouton gratin*

MN Chowda 11
*wild rice, shrimp, walleye, scallops, clams, oysters,
cream broth*

Caesar Salad 11
*romaine, spiced dried tomatoes, charred lemon,
shaved Italian cheese blend, classic caesar dressing,
grilled bread*

Chopped Salad 11
*bacon, egg, tomato, bleu cheese,
champagne-chive vinaigrette*

House Salad 11
*mixed greens, tomato, cucumber, radish, carrot,
house vinaigrette*

— ■ A LA CARTE ■ —

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

— ■ ACCOMPANIMENTS ■ —

Oscar Style 12
*** Single Scallop 15**

8oz Garlic Lobster Tail 35
Three Shrimp 12

Lobster Mac & Cheese 19

— ■ ENHANCEMENTS ■ —

Garlic & Herb Mushrooms 5
Chimichurri Sauce 5

Caramelized Onions 5
Truffle Demi Glace 5

Bleu Cheese Crusted 5
Béarnaise Sauce 5

— ■ SIDES ■ —

Mashed Potatoes 12
Baby Green Beans 12
Loaded Baked Potato 12

Lemon Pepper Asparagus 12
Twice Baked Potato 12

Roasted Vegetable Couscous 12
Steak Fries 12
smoked tomato ketchup

— ■ FEATURED ENTRÉES ■ —

*** Peterson's Craft Lamb Chops 38**
eggplant caponata, fried polenta

*** Seared Scallops 39**
*spinach and spring pea purée, apricot beurre blanc,
roasted root vegetables*

Lobster Mac & Cheese 30
torchio pasta, five cheese truffle sauce

Parmesan Crusted Walleye 34
'Sippi Squeeze tartar, green bean almondine

Charred Harissa Chicken 30
smoked chermoula, roasted vegetable couscous

Twin Lobster Tail 65
*two 8oz garlic roasted cold water lobster tails,
baby green beans, butter*

Grain & Rice Bowl 22
*rice & grain blend, sautéed vegetables
add protein: chicken - 7 | shrimp - 12 | *salmon - 15 |
4oz wagyu steak - 16

*** Chimichurri Salmon 35**
*fresh cucumber, fennel, corn & tomato relish, baby
vegetables*

** These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

For parties of six or more, an automatic gratuity of eighteen percent will be added to the final bill. In accordance with Minnesota law, this gratuity is the property of the service employee(s) and is distributed directly to them.