



STARTERS

Bread Service 6
grilled house made focaccia, balsamic, extra virgin olive oil

Shrimp Cocktail 20
spiced shrimp, depot cocktail sauce

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

Baked Burrata 18
heirloom tomato rosemary confit, balsamic grilled bread

Fried Calamari 18
vegetables, 'Ssippi Squeeze tartar, arrabbiata

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

Artichoke Crab Gratin 22
mornay sauce, crab meat, calabrian cream, butter

✦ **Oysters 18**
mignonette, horseradish

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

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, shaved cheese, caesar dressing, grilled bread

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

Wedge Salad 11
baby iceberg, bacon, tomato, bleu cheese, bleu cheese

— ✦ A LA CARTE ✦ —

* 5oz Gold Wagyu Depot Steak 35
* 6oz Angus Filet Mignon 38
* 8oz Black Wagyu Sirloin 38
* 10oz Gold Wagyu Depot Steak 45
* 12oz Angus Filet Mignon 48
* 16oz Black Wagyu Sirloin 46
* 16oz Compart Duroc Porterhouse 25
* 18oz Hand Cut Prime Ribeye 50
* 18oz Dry Aged NY Strip 50

— ✦ ACCOMPANIMENTS ✦ —

Oscar Style 12
Three Shrimp 12

8oz Garlic Lobster Tail 35

Lobster Mac & Cheese 19

— ✦ ENHANCEMENTS ✦ —

Sautéed Mushrooms 5
Chimichurri Sauce 5

Caramelized Onions 5
Truffle Demi Glace 5

Bleu Cheese Crusted 5
Béarnaise Sauce 5

— ✦ SIDES ✦ —

pick three for 30

Mashed Potatoes 12
Baby Green Beans 12
Tomarashi Potato Gratin 12

Lemon Pepper Asparagus 12
Garlic n' Herb Mushrooms 12
Twice Baked Potato 12

Loaded Baked Potato 12
Steak Fries 12
Szechuan Brussels Sprouts 12

FEATURED ENTRÉES

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

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

Cioppino Boule 34
scallop, walleye, mussels, shrimp, tomato broth

Chili Glazed Salmon 35
shiitake mushroom, kimchi, soba noodles

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

* **Hanger Steak 38**
thai chili marinade, tomarashi potato gratin, szechuan brussels sprouts

Forager Stuffed Chicken 30
cheese and mushroom duxelle, wild rice pilaf, asparagus, lemon thyme sauce

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

* 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.

— **CHAMPAGNE & SPARKLING WINES** —

	split	bottle
La Marca • Prosecco D.O.C., Italy	14	44
La Marca • Prosecco Rose, Italy	14	
Chandon Brut • Napa Valley, California	18	70
J Vineyards Sparkling Brut Rose • Sonoma, California		95
Moët Reserve • Champagne, France		120
Veuve Cliquot Yellow Label • Champagne, France		140

— **SWEET WHITE & ROSE** —

	6oz	9oz	bottle
Evolution Riesling • Columbia Valley, Washington			45
Piquitos Moscato • Valencia, Spain	11	15	42
Bieler Rosé • Provence, France	12	17	45
Sokol Blosser Pinot Noir Rose • Willamette Valley, Oregon			48

— **SAUVIGNON BLANC & PINOT GRIGIO** —

DaVinci Pinot Grigio • Delle Venezie, Italy	11	15	42
Santa Margherita Pinot Grigio • Alto Adige, Italy			72
Murphy Goode Sauvignon Blanc • North Coast, California	11	15	42
Jean-Marie Reverdy Charme de Loire Sauvignon Blanc • Loire Valley, France	13	18	50
Arona Sauvignon Blanc • Marlborough, New Zealand	13	18	50

— **CHARDONNAY** —

Sand Point • Lodi, California	11	15	42
Louis Jadot Mâcon Villages Blanc • Burgundy, France			48
Frei Brothers • Russian River Valley, Sonoma County, California	15	20	55
Pio Cesare 'L'Altro' • Piedmont, Italy			65
Rombauer • Los Carneros, California	25	34	90

— **PINOT NOIR** —

Seaglass • Santa Barbara, California	11	15	42
MacMurray Ranch • Monterey, California	13	18	50
Louis Jadot • Burgundy, France	16	22	60
Amity • Willamette Valley, Oregon			65
Belle Glos "Dairyman" • Napa Valley, California	22	29	80
Archery Summit • Willamette Valley, Oregon			92

— **MERLOT, ZINFANDEL, BLENDS & OTHER REDS** —

Sterling Merlot • Napa Valley, California			80
Doña Paula Malbec • Mendoza, Argentina	12	17	45
Predator Zinfandel • Lodi, California	12	17	45
Seghesio Old Vine Zinfandel • Dry Creek Valley, California			80
Quilt Threadcount Red Blend • Mendocino, Lodi, Sonoma, California	15	20	52
Tait Wines, The Border Crossing Shiraz • McLaren Vale, Australia			60
Delas Freres "Saint Esprit" Red Blend • Rhône, France			45
Pio Cesare Nebbiolo • Piedmont, Italy	20	29	70
Château Cheval Brun Grand Cru Bordeaux Blend • Saint-Emilion, Bordeaux, France	25	34	90
Justin Isosceles Red Blend • Paso Robles, California	30	40	105

— **CABERNET SAUVIGNON** —

Sand Point • Lodi, California	11	15	42
Ca' Momi • Napa Valley, California			49
Frei Brothers • Alexander Valley, California	16	22	60
Quilt • Napa Valley, California	22	29	80
Pine Ridge • Napa Valley, California	30	40	105
Grgich • Napa Valley, California			105
Caymus • Napa Valley, California			150

— **SPECIALTY COCKTAILS** —

Midnight Train • Du Nord Vodka, Du Nord Café Frieda, Espresso, Vanilla Syrup			16
Mill City Margarita • Blanco Tequila, Earl Giles Quadra Sec, Chipotle Elixir, Agave			16
Barrel Aged Manhattan • Redemption Rye, Carpano Antica Vermouth, Angostura Bitters, Filthy Black Cherry			15
Chai Old Fashioned • Chai Infused Knob Creek Rye, Spiced Syrup, Cardamom Bitters			16
Winter Cosmo • Prairie MN Vodka, Cranberry Apple Rosemary Shrub, Lemon Juice, Rosemary Vapor Bubble			15
North Meets East Mojito • Flor de Cana Extra Seco, Calamansi & Sage Syrup, Soda			13
Plum Voyage • Earl Giles Spritz, La Marca Prosecco, Plum Thyme Elixir, Soda			14
Irish Mule • Red Locks Irish Whiskey, Lime Juice, Ginger Beer			15
North Loop 75 • Prairie MN Gin, Lemon Juice, Cardamom Pear Elixir			14
Spiced Smokestack • Bombay Sapphire, Lemon Juice, Lemongrass Ginger & Thai Basil Syrup, Soda			15

— **SPECIALTY MOCKTAILS** —

Winter Cosno • Cranberry Apple Shrub, Lemon Juice, Soda			8
Plum Express • Plum Thyme Elixir, Lemon Juice, Orange Juice, Soda			8
North Meets East Nojito • Calamansi Sage Syrup, Lime Juice, Soda			8
Depot 75 • Lemon Juice, Cardamom Pear Elixir, Soda			8
Hand on Heart NA Cabernet • California	13	18	50
Hand on Heart NA Chardonnay • California	13	18	50
Hand on Heart NA Rosé • California	13	18	50

— **LOCAL DRAFT BEER** —

MN Gold Light • Light Lager Cold Spring	9	56 Brewing 'Ssippi Squeeze • New England IPA Minneapolis	9
Fulton Lonely Blonde • Blonde Ale Minneapolis	9	Bald Man Tupelo Honey • Brown Ale Eagan	9
Bauhaus Wonderstuff • Pilsner Minneapolis	9	Surly Furious • IPA Minneapolis	9
Castle Danger • Cream Ale Two Harbors	9	Finnegans Irish Amber • Amber Ale Minneapolis	9
Utepils Ewald the Golden • Hefeweizen Minneapolis	9	Pryes Brewing • Rotating Minneapolis	9
Rotating MN Draft Beer	9	Luce Line Foggy Bottom • Hazy IPA Plymouth	9