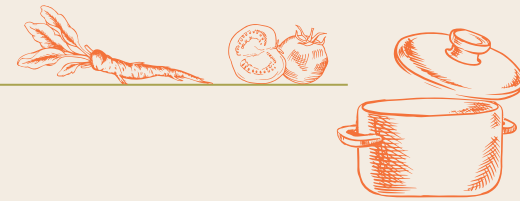




# milwaukee road



## Small PLATES

- HUMMUS PLATTER** ..... 18  
roasted vegetables, feta-pepper spread, olives, assorted bread
- BREAD SERVICE** ..... 6  
house-made grilled focaccia, balsamic, extra virgin olive oil
- CALABRIAN SHRIMP** ..... 20  
all natural Oishii shrimp, grilled and filled with Calabrian pepper-cream, lime
- CRAB TOWER** ..... 22  
wild-caught blue crab, signature Local 755 tartar, jalapeno slaw
- STEAK BITES** ..... 19  
blackened Angus tenderloin, bleu cheese, grilled bread
- FRIED CALAMARI** ..... 18  
pickled vegetables, signature Local 755 tartar sauce, arrabiata sauce

## Soup & SALAD

- FRENCH ONION SOUP** ..... 11  
made with Castle Danger Stout, beef broth, onions, six cheese crouton gratin
- MN CHOWDA** ..... 11  
wild rice, Oishii shrimp, walleye scallops, potato, cream broth
- SOUP OF THE MOMENT** ..... 11  
inquire about our featured soup
- HOUSE SALAD** ..... 9  
Dragsmith Farm's Mississippi Greens, tomato, cucumber, radish, carrot, champagne vinaigrette
- CAESAR SALAD** ..... 11  
romaine, spice-dried tomatoes, shaved cheese, Caesar dressing, grilled bread
- PEACH BURRATA SALAD** ..... 11  
baby greens, peach vinaigrette, basil, balsamic reduction
- WEDGE SALAD** ..... 11  
baby iceberg, bacon, tomato, bleu cheese, bleu cheese dressing

## Steaks A LA CARTE

- 8 OZ WAGYU SIRLOIN\*** ..... 36
- 16 OZ WAGYU SIRLOIN\*** ..... 46
- 6 OZ ANGUS FILET MIGNON\*** ..... 38
- 12 OZ ANGUS FILET MIGNON\*** ..... 48
- 5 OZ DEPOT SIGNATURE WAGYU STEAK\*** ..... 35
- 10 OZ DEPOT SIGNATURE WAGYU STEAK\*** ..... 45
- 18 OZ HAND CUT PRIME RIBEYE\*** ..... 50
- 18 OZ DRY AGED NY STRIP\*** ..... 50

## ENHANCEMENTS & SIDES

- |  |  |
|--|--|
| <b>THREE GRILLED SHRIMP</b> ..... 12   | <b>8 OZ GARLIC LOBSTER TAIL</b> ..... 35 |
| <b>LOBSTER MAC AND CHEESE</b> ..... 19 | <b>POACHED BLUE CRAB</b> ..... 15        |
| <b>CARAMELIZED ONION</b> ..... 5       | <b>BLEU CHEESE CRUSTED</b> ..... 5       |
| <b>SAUTÉED MUSHROOM</b> ..... 5        | <b>MOREL CREAM SAUCE</b> ..... 5         |
| <b>TRUFFLE DEMI GLACE</b> ..... 5      | <b>CHIMICHURRI</b> ..... 5               |

*Pick 3 FOR 30* Or 1 FOR 12

### GARLIC PARMESAN MASHED POTATOES

### STEAK FRIES

### LOADED BAKED POTATO

### SPRING RISOTTO

### GARLIC-HERB MUSHROOMS

### CREAMED SPINACH WITH CHEESE CURDS

### ROASTED GREEN BEANS

### HONEY-THYME CARROTS

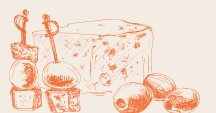
### LEMON-PEPPER ASPARAGUS

## Main ENTRÉES

- TWIN LOBSTER TAIL** ..... 65  
two 8oz. cold-water lobster tails with Frenched baby green beans, butter
  - KING SALMON\*** ..... 34  
New Zealand cold-water King salmon, sweet corn puree, roasted radishes from Dragsmith Farms, baby carrots and zucchini
  - LAMB WITH SPRING RISOTTO\*** ..... 30  
Peterson's Craft Meat lamb rack, spring risotto, demi glace, baby greens
  - LOBSTER MAC & CHEESE** ..... 32  
Torchio pasta, lobster claw, and cheese sauce made with black truffle
  - PARMESAN-CRUSTED WALLEYE** ..... 34  
green bean almondine, signature Local 755 tartar sauce
  - SHRIMP SCAMPI** ..... 28  
angel hair pasta, all natural Oishii shrimp, spice-dried tomatoes, parmesan blend
  - GRAIN & RICE BOWL** ..... 22  
craft blend of rice and ancient grains, sautéed vegetables, cucumber, edamame, fermented cabbage
- chicken thigh - 7 | all natural Oishii shrimp - 15**  
**king salmon\* - 18 | depot steak\* - 19**

## LOCAL PARTNERS

- Peterson's Craftsman Meats
- Bushel Boy Tomatoes
- Aki's Breadhaus
- Caves of Faribault Cheese
- Dragsmith Farms
- Sebastian Joe's Ice Cream
- Rice River Farms



\*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.

# Signature COCKTAILS

MIDNIGHT TRAIN	16
Du Nord vodka, Du Nord Café Frieda, espresso, vanilla	
MILL CITY MARGARITA	16
blanco tequila, cucumber chili lime elixir, Earl Giles quadra sec	
BARREL AGED MANHATTAN	15
Redemption rye, Carpano Antica vermouth, Angostura	
THE BLUE LINE	14
Prairie vodka, Tattersall blueberry, lemon	
GOLDEN HOUR SPRITZ	15
limoncello, elderflower liqueur, prosecco	

STRAWBERRY SMOKESTACK	14
Douglas & Todd bourbon, balsamic-strawberry shrub, Angostura	
STONE ARCH MULE	14
Red Locks whiskey, Earl Giles ginger beer, lime	
DEPOT TEA	15
rye whiskey, lemon-tea elixir	
MELON MOJITO	14
rum, melon-basil elixir	
LYCHEE MARTINI	16
grey goose la poire, soho lychee liqueur, st germain	

## BUBBLES

			split	btl
La Marca	Prosecco	Italy	14	44
La Marca	Prosecco Rosé	Italy	14	
Chandon Brut	Brut	Napa	18	70
J Vineyards Brut Rosé	Brut Rosé	Sonoma		95
Moët & Chandon Réserve	Brut	France		120
Veuve Clicquot Yellow Label	Brut	France		140

## SWEET WHITE & ROSÉ

			6oz	9oz	btl
Dr. Thanisch 'Feinherb'	Riesling	Germany			50
Luccio	Moscato	Italy	11	15	42
Bieler	Rosé	France	12	17	45

## SAUVIGNON BLANC & PINOT GRIGIO

			6oz	9oz	btl
DaVinci	Pinot Grigio	Italy	11	15	42
Santa Margherita	Pinot Grigio	Italy			72
Hess 'Shirtail Creek'	Sauvignon Blanc	California	11	15	42
Jean-Marie Reverdy 'Charmes de Loire'	Sauvignon Blanc	France	13	18	50
Arona	Sauvignon Blanc	New Zealand	13	18	50
Clos du Val	Sauvignon Blanc	Napa	20	27	70

## CHARDONNAY

		6oz	9oz	btl
House Chardonnay	California	11	15	42
Louis Jadot Mâcon Villages	France			48
Frei Brothers	California	15	20	55
Pio Cesare L'Altro	Italy			65
Rombauer	California	25	34	90

# Mock TAILS

MELON NO-JITO	8
basil-melon elixir, melon, soda	
CUCUMBER EXPRESS	8
cucumber-chili lime elixir, soda	
STRAWBERRY SUNSET	8
strawberry-balsamic shrub, lemon, soda	

## NON-ALCOHOLIC

		6oz	9oz	btl
Hand on Heart	California	13	18	50
Cabernet Sauvignon, Chardonnay, Rosé				

## CABERNET SAUVIGNON

		6oz	9oz	btl
House Cabernet	California	11	15	42
Quilt 'Threadcount'	California	12	17	45
Smith & Hook	Central Coast, 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

## PINOT NOIR

		6oz	9oz	btl
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

			6oz	9oz	btl
Orin Swift Advice From John	Merlot	California			80
Doña Paula	Malbec	Mendoza, Argentina	12	17	45
Joel Gott	Zinfandel	Lodi, California	12	17	45
Rombauer	Zinfandel	California			90
Quilt 'Threadcount'	Red Blend	California	15	20	52
Juan Gil 'Blue Label'	Red Blend	Jumilla, Spain			60
Delas Freres 'Saint Esprit'	Red Blend	Rhône Valley, France			45
Pio Cesare	Nebbiolo	Piedmont, Italy	20	27	70
Château Cheval Brun Grand Cru	Bordeaux Blend	Saint-Emilion, France	25	34	90
Justin 'Isosceles'	Red Blend	Paso Robles, California	30	40	105
Orin Swift 8 Years in the Desert	Red Blend	California	25	34	90

# Local TAP BEER



THIRD STREET BREWHOUSE, MN GOLD	9
American Lager — Cold Spring, MN	
FULTON BREWING, LONELY BLONDE	9
Blonde Ale — Minneapolis, MN	
BAUHAUS BREWLABS, WONDERSTUFF	9
Pilsner — Minneapolis, MN	
BLACKSTACK BREWING, LOCAL 755	9
New England IPA — Saint Paul, MN	
LUCE LINE BREWING, FOGGY BOTTOM	9
Hazy IPA — Plymouth, MN	
BALD MAN BREWING, TUPELO HONEY	9
Brown Ale — Eagan, MN	
FINNEGAN'S BREWING, IRISH AMBER	9
Amber Ale — Minneapolis, MN	
UTE PILS BREWING, EWALD THE GOLDEN	9
Hefeweizen — Minneapolis, MN	
SURLY BREWING, FURIOUS	9
American IPA — Minneapolis, MN	
CASTLE DANGER, CREAM ALE	9
Cream Ale — Two Harbors, MN	
BEERS OF THE MOMENT	9
Inquire about our rotating, local taps	

## CANS & BOTTLES

Wild State Cider Rotating	9
Corona Extra	8.5
Corona Light	8.5
Bud Light	7.5
Budweiser	7.5
Michelob Golden Draft Light	7.5
Coors Light	7.5
Pryes Miraculum IPA	9
Stella Artois	8.5
Guinness Draught Can	10
White Claw Mango & Black Cherry	8
High Noon Watermelon & Pineapple	11
Lagunitas IPNA	8