



1916

GRILL MENU

APPETIZERS

CHICKEN WINGS \$11

choice of: buffalo, teriyaki, barbeque, parmesan garlic, honey mustard, jerk, cajun

OVEN FIRED PIZZA \$11

choice of: classic pepperoni, house italian sausage with alfredo & gardeniera, or fresh mozzarella, roasted tomato & basil pesto

THE TRIPLE DIP \$11

guacamole, fire roasted red pepper salsa & queso dip, house fried tortilla chips

MGC CURLY FRIES \$5

ketchup for dipping

KANSAS CITY BURNT ENDS \$13

kansas city style bbq sauce, cornbread

SHRIMP SPRING ROLL \$13

poached shrimp, vermicelli noodles, asian vegetables, citrus vinaigrette, peanut dipping sauce

BATTERED CHEESE CURDS \$8

house made berry jam

FRESH VEGETABLE PLATTER \$12

baby carrots, celery, grape tomatoes, radish, broccoli, cauliflower, cream cheese dill dip

CHICKEN QUESADILLA \$12

flour tortilla, shredded chicken, monterey jack cheese, peppers & onions, sour cream, fire roasted red pepper salsa, guacamole

GRILLED PORTABELLA TACOS \$13

corn tortillas, marinated portabella mushrooms, heirloom tomatoes, shredded lettuce, avocado, chimichurri sauce

HAWAIIAN SLIDERS \$11

smoked ham, swiss cheese, pineapple jam, shaved red onion, sweet hawaiian rolls

SALADS

(add chicken \$3, add shrimp \$6, add salmon \$9, add filet of beef \$12)

TOASTED FARRO SALAD \$13/\$8

heirloom tomatoes, cucumber, marinated mushrooms, red peppers & onions, radish sprouts, parmesan cheese, tomato vinaigrette

GRILLED CHICKEN SALAD \$11/\$8

raspberries, strawberries, black grapes, toasted hazelnuts, honey-buttermilk dressing

BROCCOLI CAESAR SALAD \$10/\$7

shaved broccoli, red romaine, parmesan cheese, toasted almonds, lemon, anchovies, croutons, classic caesar dressing

CAPRESE SALAD FULL \$14/\$10

heirloom tomatoes, fresh mozzarella, basil & white balsamic reduction, extra virgin olive oil, cracked black pepper

THAI SALAD \$13/\$8

citrus vinaigrette, soba noodles, grilled rapini, snow peas, radish, cashews, grilled shitake mushrooms, thai basil, lime

GREEN GODDESS COBB SALAD \$13

smoked turkey, diced tomatoes, bacon, carrots, hard-boiled egg, avocado, blue cheese crumbles, mixed greens, green goddess dressing

BURGERS & SANDWICHES

(served with your choice of: french fries, potato chips, sweet potato fries, salad, soup, or coleslaw substitute for \$3: onion rings, cottage cheese, or fruit (gluten free bread & buns available)

AVOCADO CRAB MELT \$14/\$11

crab salad, monterey jack cheese, avocado, tomato, mixed greens, lemon, english muffin bread

MEATBALL SANDWICH \$13

smoked provolone, roasted red peppers, sourdough hoagie

RACHAEL'S REUBEN \$12/\$8

smoked turkey, thousand island dressing, swiss cheese, sauerkraut, caraway onion rye bread

CHICKEN FRENCH DIP \$14

rotisserie chicken breast, garlic parmesan sauce, chicken au jus, sourdough hoagie

WALLEYE SANDWICH \$16/\$10

breaded, old bay tartar sauce, shredded lettuce, tomato, onion, sourdough hoagie

STEAK SANDWICH \$19

grilled tenderloin, baguette, lemon-herb butter

GRILLED CHICKEN SANDWICH \$14

lettuce, tomato, red onion, avocado, green goddess dressing

BLT \$11/\$7

pecan wood smoked bacon, tomatoes, lettuce, mayonnaise, honey wheat bread

TURKEY CLUB \$12/\$8

smoked turkey, tomato, onion, lettuce, avocado, bacon, cheddar, mayonnaise, honey wheat bread

DELI STYLE SANDWICH \$12/\$8

choice of: turkey, ham, roast beef, tuna salad, egg salad, chicken salad. lettuce, tomato, onion, mayonnaise, choice of cheese, & choice of bread

MGC BURGER SINGLE \$10/DOUBLE \$12

all beef patty, bongards american cheese, ketchup, lettuce, tomato, red onion, sweet pickles, choice of side

CHORIZO BURGER \$13

manchego cheese, fire roasted tomato & pepper relish, micro cilantro, roasted corn mayo

MN WILD RICE BURGER \$13

all beef patty with wild rice, herb cream cheese, caramelized onions, sautéed kale, egg bun

CLASSIC TOFU BURGER \$12

lettuce, tomato, shaved red onion, basil & white soy aioli

ENTREES

FILET MIGNON Petite \$30/Grande \$36

pan seared, mashed potatoes, grilled asparagus, house steak sauce

SMOKED BRISKET STROGANOFF \$26

house smoked brisket, natural sauce, pappardelle pasta, cremini mushrooms, pearl onions, mushroom sour cream, parsley

HONEY SEARED SCALLOPS \$32

braised kale, pancetta, cauliflower puree, yellow bell pepper butter sauce

FISH & CHIPS \$18

tartar sauce, lemon, malt vinegar

TUSCAN HERB CHICKEN \$25

bone-in chicken breast, polenta cake, grilled rapini, tomato broth

BREADED WALLEYE \$26

wild & brown rice pilaf, grilled asparagus, citrus beurre blanc

GRILLED PORK TENDERLOIN \$21

toasted farro, cauliflower, black grape reduction, fresh black grapes

PAN SEARED SALMON \$25

corn, potato & arugula hash, yellow tomato sauce

 pasta available

JAMBALAYA PASTA \$18/12

grilled chicken, shrimp, andouille sausage, garlic, parsley, tomato-cajun cream sauce, linguini, parmesan cheese

HAM & PEA TORTELLONI \$16

lemon ricotta tortelloni, virginia ham, bacon, fresh ginger, english peas, pork stock, parmesan cheese, parsley

PASTA & MEATBALLS \$16/\$10

house made, tomato sauce, linguini, pecorino cheese, parsley

SPRINGTIME FARFALLE \$14/\$10

asparagus tips, heirloom tomatoes, english peas, parsley, natural sauce

SOUPS

TURKEY WILD RICE \$4/\$6

CHICKEN NOODLE \$4/\$6

SOUP DU JOUR \$4/\$6



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