



DINNER

SHARABLES

HALF DOZEN OYSTERS* MP
DOZEN OYSTERS* MP
Selection Changes Daily
\$2.00 oyster specials Inquire with Server

POMMES FRITES 9
Served with Bernaise Aioli

BENT RIVER CHEESE PLATE 18
Sesame Seed Cracker & Honeycomb

BRIOCHE PARKER ROLLS 14
Served Warm with Butter & Jam

GEM LETTUCE SALAD 17
Mustard Vinaigrette, Parmesan Cheese
Candied Walnuts
Half Order 9

ROASTED BRUSSELS SPROUTS 15
Mustard, Preserved Lemon, Shallot & Parmesan

CHARRED CARROTS 20
Yogurt, Toasted Pistachio & Hot Honey

ESCARGOT CROQUETTE 18
Topped with Parsley Emulsion

ENTREES

DUCK & LENTILS 36
Confit Duck, Pearl Onion
Lentils & Citrus

MUSHROOM RISOTTO 22
Seasonal Squash Purée, Pepita
Parmesan & Fine Herbs

PARISIAN GNOCCHI 22
Brie Fondue & Black Garlic
Add Jamón Ibérico 9

COPPA AU POIVRE* 35
Pork Sholder, Calvados, Whiskey
Peppercorn Blend

WHOLE GRILLED SNAPPER 45
Served with a Brown Butter Beurre Blanc
& Makrut Lime

DRY AGED NY STRIP* 75
20oz Strip served with Maître d' Butter

BRICK CHICKEN 30
Dry Brined and Roasted Half Chicken
Served with Caramelized Onion Veloute

ROYALE WITH CHEESE* 18
Grilled Peterson Burger Patty
American Cheese & Special Sauce
Double Patty 6
Social Hour Specials Inquire with Server

DESSERTS

MILLE- FEUILLE 14
Caramelized Puff Pastry
White Chocolate & Seasonal Berries

CARAMEL CRÈME BRÛLÉE 14
White Chocolate & Demerara

OLIVE OIL CAKE 14
Candied Orange Peel & Citrus Curd

Let us know if you have any dietary needs, restrictions or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**These items are served raw or undercooked, or may contain raw or undercooked ingredients.*

A 21% Hospitality Fee has been added to your bill. This fee helps to support higher base wages and a revenue share model that gives 17% of all net sales to employees.

Pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.