



SOUPS, SALAD & COMBOS 9

Murray's French Onion Soup \$6.00

Today's Soup \$6.00

Caesar

romaine lettuce, Murray's Caesar dressing, Parmesan, garlic toast croutons

AVAILABLE OPTIONS

\$10.00

Add Chicken: \$6.00

Add Steak: \$8.00

Add Salmon: \$9.00

Add Tuna: \$9.00

Wedge \$9.00

iceberg lettuce, tomato, onion, French and Roquefort dressing

Mayan Chicken \$14.00

arugula, grilled chicken, grilled corn, black beans, lime, cilantro, sweet and spicy mango dressing

Cobb \$15.00

mixed greens, chicken, bacon, avocado, egg, tomato, Roquefort

Tuna Salad Nicoise* \$16.00

seared rare Saku tuna, green beans, tomato, red onion, fingerling potatoes, olives, hard-boiled egg, balsamic vinaigrette

Steak and Roquefort \$16.00

romaine hearts, grilled sirloin, fingerling potatoes, asparagus, haystack onions

Combos - Select Two \$10.00

Your choice of: Half sandwich – roast beef, egg salad or deli style turkey; Murray's French onion soup or today's soup;

Caesar or mixed greens salad

ENTREES 7

Luncheon Steak \$20.00

6 oz. top sirloin, au gratin potatoes

Luncheon Filet \$30.00

6 oz. tenderloin, au gratin potatoes

Grilled Salmon \$15.00

artichoke and spinach risotto, herb butter

Chopped Sirloin Platter	\$12.00
8 oz., cottage cheese, tomato	
Tenderloin Tips	\$16.00
red wine demi glace, mushroom, onion, cavatappi noodles	
Asiago Chicken Picatta	\$15.00
angel hair pasta, lemon caper butter sauce	
Blackened Pork Chop	\$18.00
10 oz., au gratin potatoes	

SANDWICHES 7

Murray's Original Steak Sandwich	\$16.00
strip sirloin steak, bacon, provolone cheese	
Walleye	\$15.00
shore lunch walleye, lettuce, dill tartar sauce, hoagie bun	
Tuna*	\$13.00
rare pepper crusted tuna, Napa jicama slaw, Sriracha aioli, wasabi micro greens, ciabatta roll	
Pastrami	\$11.00
house smoked beef brisket, stone ground mustard horseradish vinaigrette, pepperjack cheese on rye	
Murray's Turkey Club	\$12.00
bacon, lettuce, tomato, mayo, toasted sourdough bread	
Grilled Chicken	\$13.00
herb marinated fresh breast, spring greens, tomato, garlic toast buttered bun	
Crispy Fried Chicken	\$13.00
buttermilk ranch marinated, ghost chili BBQ glaze, Texas toast, bread and butter pickles	

BURGERS 5

Murray's Steak Burger	\$10.00
8 oz. ground Murray's steak	
Bacon and Blue Burger	\$13.00
crisp sugar cured bacon, Gorgonzola blue cheese, sautéed onions	
Pat Murray's Peppercorn Burger	\$13.00
Dijon mustard, brandy peppercorns, American cheese	
Dragon Burger	\$13.00
crisp sugar cured bacon, jalapenos, ghost chili sauce, Sriracha aioli, habanero jack cheese	
Turkey Butter Burger	\$13.00
fresh herbs, garlic butter, avocado spread, Swiss cheese	

APPETIZERS 8

Shrimp Cocktail	\$18.00
wasabi cocktail sauce	
Hickory Smoked Shrimp	\$20.00
bacon wrapped, smoky sweet sauce	
Maryland Crab Cakes	\$16.00
spicy remoulade	
Oysters Rockefeller	\$17.00
fresh blue point oysters, shallot, spinach, cream, Parmesan	
Escargot Provencal	\$10.00
broiled in garlic butter, French bread	
Grilled Scallops	\$15.00
bacon wrapped, tequila orange glaze	
Smoked Salmon	\$12.00
brown sugar, Old Bay, pure maple glaze	
Stuffed Mushrooms	\$15.00
bacon, pecan, apple, gorgonzola	

SOUP & SIDE SALADS 6

Today's Soup	\$6.00
Murray's French Onion Soup	\$6.00
garlic toast crouton, Swiss cheese	
Murray's Caesar	\$5.00
romaine lettuce, Parmesan cheese, garlic croutons	
Mixed Greens	\$5.00
cucumbers, red onion, grape tomatoes, julienne carrots	
Wedge	\$8.00
iceberg lettuce, tomatoes, onion, French and Roquefort dressing, Gorgonzola crumbles, bacon	
Spinach and Roasted Beet	\$7.00
gold and red beets, spicy pecan, herbed chevre, pear, spicy mustard vinaigrette	

MURRAY'S SIGNATURE STEAKS 2

Silver Butter Knife Steak for Two	\$105.00
28 oz. strip sirloin carved tableside	
Chateaubriand for Two	\$115.00
24 oz. beef tenderloin carved tableside	

A LA CARTE 1

Murray's Steak Flight for Two **\$99.00**

10 oz. New York strip sirloin, 8 oz. Ribeye, 6 oz. Tenderloin

CLASSIC STEAK CUTS 10

New York Strip Sirloin **\$48.00**

14 oz. center cut, optimal flavor and tenderness

Grass Fed New York Strip Sirloin **\$50.00**

12 oz. Strauss Farms, local, all natural beef

Dry-Aged K.C. Strip Sirloin **\$58.00**

18 oz. bone-in, aged 40 days

Peppercorn New York Strip Sirloin **\$50.00**

14 oz. center cut, Dijon brandy peppercorn crust, garlic jam

Manhattan Block Cut **\$42.00**

10 oz. thick center cut strip sirloin

Dinner Steak **\$24.00**

8 oz. top sirloin, lean and flavorful

Ribeye **\$48.00**

20 oz. the best marbled steak, resulting in succulent flavor

Porterhouse **\$60.00**

28 oz. bone-in sirloin & tenderloin, a steak that offers two of the best cuts of beef

Filet of Beef **\$48.00**

10 oz. center cut tenderloin, our most tender steak

Blue Cheese Crusted Filet **\$50.00**

10 oz. bacon wrapped, caramelized pears, grilled spring onion, blackberry and port reduction

TOPPINGS & ADD ONS 7

Bearnaise **\$2.00**

Peppercorn Crust **\$4.00**

Blue Cheese Crust **\$5.00**

Lobster Tail 4-6 Oz. **\$18.00**

Grilled Shrimp (3) **\$15.00**

Crab Cake **\$8.00**

Oscar **\$15.00**

OTHER SELECTIONS 9

Tenderloin Medallions	\$30.00
three 2 oz. medallions, asparagus, beech mushroom demi-glace	
Heluka Pork Chop	\$30.00
Beeler family farm raised, herbed steak butter	
Rack of Lamb	\$45.00
Colorado lamb, rosemary red wine gastrique	
Hickory Smoked Half Chicken	\$24.00
honey pepper glaze, garlic mashed potato	
Red Lake Walleye	\$30.00
potato and wild rice crusted, dill tartar sauce	
Grilled Salmon	\$32.00
spinach and artichoke risotto, herb butter	
Asiago Halibut	\$35.00
Asiago and panko breaded, caramelized onion mashed potato, lemon caper butter sauce	
Sea Scallops	\$35.00
pan seared, citrus greens, grain pilaf	
Australian Lobster Tail	\$75.00
16 oz. broiled, lemon, drawn butter	

A LA CARTE SIDES 17

Au Gratin Potatoes	\$6.00
Baked Potato	\$6.00
Loaded Baked Potato	\$8.00
Hash Browns	\$8.00
Loaded Hash Browns	\$10.00
French Fries	\$6.00
Mashed Potatoes	\$6.00
Mac & Cheese	\$8.00
Artichoke-Spinach Risotto	\$10.00
Seasonal Vegetable	\$6.00
Creamed Spinach	\$7.00
Asparagus	\$8.00
Szechuan Green Beans	\$9.00

Mushrooms	\$7.00
Maple Brown Butter Squash	\$8.00
Onion Strings	\$8.00
Browned Butter Spaetzle	\$9.00

MAINS 7

Murray's Original Steak Sandwich	\$16.00
strip sirloin steak, bacon, provolone cheese, fries	
Murray's Ground Steak Burger	\$12.00
the best aged beef ground daily, lettuce, tomato, onion and pickle, fries	
Smoked Chicken Wings	\$11.00
lime cilantro ranch	
Boneless Chicken Wings	\$12.00
hot or mild, Roquefort dressing	
Szechuan Green Beans	\$9.00
caramelized onions, oyster sauce, sesame seeds	
Truffle Fries	\$9.00
with dipping sauces	
Beef Jerky	\$2.00
1 oz. house made, sweet hot jerky	

MURRAY'S MINIS 6

Tenderloin Medallion	\$14.00
3 oz., seasoned and broiled, Bearnaise, onion roll	
Steak Burger	\$6.00
3 oz. ground beef patty, house made steak sauce, onion roll	
Pork Belly BLT	\$8.00
spring mix, Sriracha aioli, onion roll	
Crab Cake	\$8.00
2 oz. cake, spicy remoulade, onion roll	
Pastrami	\$6.00
pepper jack cheese, horseradish mustard, on rye	
Sloppy Jose	\$7.00
spicy beef, jalapeno, rye roll	

CLASSIC DRINKS 5

Cucumber Martini	\$13.00
cucumber infused Bombay gin	
Sparkling Pomegranate Martini	\$12.00
Tito's, PAMA liqueur, fresh orange, sparkling wine	
Murray's Sidecar	\$14.00
Courvoisier, Solerno blood orange liqueur, fresh lemon, house syrup, splash of fresh orange	
Marie Murray's Manhattan	\$19.00
Maker's 46 bourbon, Carpano Antica, port wine	
Maker's 46 Custom Old Fashioned	\$16.00
Maker's 46 bourbon, muddled orange, cherry, sugar, splash of soda. Choice of bitters: cherry vanilla bark, orange, rhubarb, whiskey barrel, black walnut	
CRAFT COCKTAILS 12	
Cherrywood Sazarac	\$25.00
Sonoma County Distilling cherrywood rye, Peychaud bitters, absinthe rinse, house syrup, lemon twist	
Maui Wau	\$11.00
Dragonberry Rum, Tito's, fresh orange, pineapple, cranberry	
Pimm's Revival	\$13.00
Pimm's No.1, fresh lemon, house syrup, cucumber infused Bombay, mint, soda	
Kentucky Rain	\$13.00
Bulleit bourbon, tonic, orange zest	
Lady Slipper	\$11.00
Bombay Sapphire, St. Germain liqueur, fresh basil	
Whiskey Fusion	\$12.00
Maker's Mark bourbon infused with Black Mission figs and sweet cherries, Solerno, lemon syrup, soda	
Blood Orange Negroni	\$13.00
Opuhr gin, Carpano Antica, Solerno, Campari, orange twist	
Moscow Mule	\$11.00
Stoli, fresh lime, Gosling's ginger beer	
London Mule	\$11.00
Cucumber infused Bombay, lemon, simple syrup, Gosling's ginger beer	
Mule in Blue	\$12.00
Blueberry steeped Knob Creek, lime, Gosling's ginger beer	
The Green Jacket	\$11.00
Organic green tea infused Tito's vodka, house made lemonade	

Basil Thyme**\$13.00**

Tito's, fresh lemon, house syrup, strawberry purée, muddled basil and thyme

CABERNET SAUVIGNON 65

'13 Antica, Napa Valley^	\$95.00
'13 BR Cohn, Select Block 7, Olive Hill, Sonoma	\$100.00
'11 Betz Family, Pere de Famile. Columbia Valley	\$140.00
'13 Cade, Howell Mountain, Napa	\$190.00
'14 Cakebread, Napa Valley	\$160.00
'14 Caymus, Napa Valley	\$180.00
'14 Chappellet, Signature, Napa^	\$150.00
'14 Chateau Montelena, Calistoga, Napa	\$110.00
'14 Ch. Ste. Michelle, Columbia Valley	\$50.00
'12 Ch. Ste. Michelle, Canoe Ridge, Columbia Valley	\$75.00
'14 Charles Krug, Yountville, Napa Valley	\$75.00
'14 Chimney Rock, Stag's Leap District, Napa	\$165.00
'14 Duckhorn, Canvasback, Red Mtn, Wash.^	\$90.00
'12 Dunn, Napa Valley^	\$190.00
'13 Dusted Valley, Walla Walla, Washington^	\$80.00
'15 Expedition, Canoe Ridge Vineyard, Wash.	\$40.00
'14 Faust, Napa Valley^	\$140.00
'13 Far Niente, Napa Valley^	\$325.00
'13 Ferarri Carano, Alexander Valley	\$90.00
'15 Fortnight, Napa Valley	\$60.00
'15 Francis Coppola, Diamond Series, California	\$30.00
'14 Franciscan, Napa Valley	\$60.00
'14 Frog's Leap, Napa Valley	\$110.00
'13 Grgich Hills, Napa Valley^	\$140.00
'12 Groth, Oakville, Napa Valley^	\$120.00

'13 Hall, Napa Valley	\$100.00
'12 Heitz, Napa Valley^	\$115.00
'12 Hess Collection, Napa Valley^	\$120.00
'13 Inglenook, Rutherford, Napa Valley^	\$90.00
'10 Jarvis, Napa Valley^	\$250.00
'13 Jordan, Alexander Valley	\$125.00
'14 Joseph Carr, Napa Valley	\$55.00
'15 Josh, California	\$36.00
'15 Justin, Paso Robles	\$60.00
'15 Lastoria, Trentadue, Sonoma County	\$60.00
'13 L'Ecole # 41, Walla Walla Valley^	\$90.00
'14 Long Shadows, Feather, Columbia Valley^	\$150.00
NV Marietta, Arme, Lot 1, Sonoma/Mendocino	\$50.00
'14 Mario Perelli, Napa Valley	\$55.00
'09 Mayacamas, Mt Veeder, Napa^	\$150.00
'11 Mt Eden Vineyards, Santa Cruz Mtn^	\$125.00
'14 Mt Veeder, Napa Valley	\$85.00
'14 Niner, Paso Robles	\$75.00
'12 O'Shaughnessy, Howell Mtn., Napa^	\$180.00
'14 Paradigm, Oakville, Napa Valley^	\$175.00
'13 Peju, Napa Valley^	\$110.00
'13 Plumpjack, Oakville, Napa Valley^	\$250.00
'14 Pine Ridge, Napa Valley	\$105.00
'14 Quilceda Creek, Columbia Valley^	\$400.00
'12 Revana, Napa Valley^	\$200.00
'13 Robert Mondavi, Oakville, Napa Valley	\$125.00
'13 Seven Falls, Wahluke Slope, Washington	\$40.00
'14 Shafer, One Point Five, Napa Valley	\$175.00

'12 Silver Oak, Alexander Valley	\$165.00
'12 Silver Oak, Napa Valley	\$225.00
'13 Spottswoode, Lydenhurst, Napa Valley^	\$160.00
'14 Stag's Leap Wine Cellars, Artemis, Napa^	\$140.00
'11 Starmont, Napa Valley	\$50.00
'15 Steele, Red Hills, Lake County	\$45.00
'14 St. Supery, Napa Valley	\$95.00
'13 Sterling, Napa County	\$60.00
'12 Thomas Fogerty, Santa Cruz Mtns^	\$65.00
'12 Trincherro, Mario's, Napa Valley^	\$120.00
'14 Two Mountain, Yakima Valley, Wash.	\$50.00
'13 Whitehall Lane, Napa Valley	\$90.00

PINOT NOIR 33

'13 Alexana, Dundee Hills, Willamette Valley	\$50.00
'11 Anam Cara, Chehalem Mountains, OR	\$45.00
'14 Archery Summit, Willamette Valley	\$95.00
'14 Bevan Cellars, Petaluma Gap^	\$150.00
'15 Buena Vista, Sonoma County^	\$40.00
'08 Carlton Hill, Yamhill-Carlton, Willamette	\$75.00
'13 Champ de Reeves, Anderson Valley	\$75.00
'13 Domaine Serene, Evenstad RSV, Willamette^	\$145.00
'14 Drew, Fog Eater, Anderson Valley^	\$85.00
'13 Elk Cove, Mount Richmond, Willamette Valley	\$95.00
'14 Etude, Grace Benoist Vineyard. Carneros	\$65.00
'14 Flowers, Sonoma Coast	\$95.00
'14 Hartford Court, Lands Edge, Sonoma Coast	\$110.00
'14 Goldeneye, Duckhorn, Anderson Valley	\$110.00
'14 Kistler, Sonoma Coast	\$135.00

'13 Lioco, Sonoma Coast^	\$85.00
'15 Montinore, Willamette Valley	\$50.00
'14 Morgan, TwelveClones, Santa Lucia Highlands	\$75.00
'14 Patz & Hall, Sonoma Coast	\$80.00
'14 Ponzi, Classico, Willamette Valley	\$85.00
'14 Robert Mondavi, Napa Valley	\$65.00
'13 Rochioli, Russian River Valley	\$150.00
'13 Roco, Gravel Road, Willamette Valley	\$60.00
'13 Steele, Carneros	\$50.00
'13 St. Gregory, Mendocino County	\$50.00
'14 St. Innocent, Temperence Hill, Willamette	\$85.00
'13 Talley, Arroyo Grande Valley	\$75.00
'12 Thomas Fogerty, Santa Cruz Mountains	\$65.00
'14 Truchard, Carneros^	\$60.00
'16 Vaugh Duffy, Russian River Valley^	\$70.00
'13 Walt, Blue Jay, Anderson Valley	\$75.00
'15 Willamette Valley Vineyards, Willamette	\$65.00
'13 Z Alexander Brown, Russian River	\$40.00

MERITAGE / OTHER REDS 23

'10 Andrew Will, Two Blondes, Yakima Valley^	\$125.00
'14 Andrew Will, Cabernet Franc, Col. Valley	\$75.00
'15 Arietta, Quartet, Napa Valley^	\$135.00
'10 Beaulieu Vineyards, Tapestry, Napa Valley^	\$120.00
'13 Blackbird, Arise, Napa Valley^	\$110.00
'12 Cenyth, Sonoma County^	\$100.00
'13 Chimney Rock, Elevage, Stag's Leap, Napa	\$165.00
'13 Ferrari Carano, Tresor, Sonoma County^	\$100.00
'13 Franciscan, Magificat, Napa Valley	\$105.00

'13 Goldschmidt, Yeoman, Alexander Valley^	\$140.00
'13 Insignia, Napa Valley	\$450.00
'14 Justin, Isoceles, Paso Robles	\$140.00
'11 Murphy Goode, Homefront, California	\$38.00
'10 Pepper Bridge, Trine, Walla Walla Valley^	\$140.00
'14 Robert Mondavi, Cabernet Franc, Napa Valley	\$90.00
'14 Quilceda Creek, Columbia Valley^	\$145.00
'13 Quintessa, Napa Valley^	\$400.00
'14 Ridge, Geyserville, Zinfandel Blend, Sonoma	\$90.00
'15 Shafer, TD9, Merlot Blend, Napa	\$135.00
'14 Sisters Forever, Central Coast	\$40.00
12 Spring Valley, Frederick, Walla Walla^	\$100.00
'10 Star Lane, Happy Canyon, Santa Barbara	\$120.00
'14 Y. Rousseau, Tannat, Russian River, Valley	\$75.00

ZINFANDEL 11

'12 Bianchi, Paso Robles	\$40.00
'13 Cline, Ancient Vines, Contra Costa	\$40.00
'15 Field Recordings, Arroyo Grande Valley^	\$45.00
'13 Graziano, Mendocino County	\$36.00
'10 Montevina, Amador County	\$30.00
'13 Nalle, Dry Creek Valley	\$75.00
'13 Pedroncelli, Mother Clone, Dry Creek Valley	\$36.00
'13 Ravenswood, Teldeschi, Dry Creek Valley^	\$75.00
'13 Seghesio, Old Vine, Sonoma County^	\$90.00
'14 St. Francis, Old Vine, Sonoma County^	\$55.00
'13 Steele, Pacini Vineyard, Mendocino	\$40.00

SYRAH 7

'13 Alexandria Nicole, Horse Heaven Hills^	\$60.00
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'14 Balletto, Russian River Valley^	\$50.00
'13 Dusted Valley, Stained Tooth, Col. Valley	\$75.00
'12 Hawk's View, Santa Lucia Highlands	\$60.00
'14 Martinelli, Terra Felice, Russian River^	\$65.00
'14 Morgan, Santa Lucia Highlands	\$55.00
'14 Shafer, Relentless, Napa	\$200.00

CHARDONNAY 17

'143 Alexana, Willamette^	\$50.00
'12 Beringer, Napa Valley	\$75.00
'15 Cakebread, Napa Valley	\$90.00
'12 Ch. Ste. Michelle, Canoe Ridge, Col. Valley	\$40.00
'15 Dreyer Sonoma, Sonoma County	\$40.00
'15 Estancia, Monterey	\$36.00
'14 Far Niente, Napa Valley^	\$120.00
'13 Jordan, Russian River Valley^	\$75.00
'13 Kistler, Sonoma Coast^	\$110.00
'13 Pine Ridge, Dijon Clones, Carneros	\$75.00
'14 Robert Mondavi, Napa Valley	\$50.00
'15 Rombauer, Napa Valley	\$75.00
'13 Shafer, Napa Valley^	\$120.00
'14 Solitude, Carneros	\$60.00
'15 Sonoma Cutrer, Russian River Ranches	\$50.00
'13 Stag's Leap Wine Cellars, Napa Valley	\$80.00
'14 Steele, Cuvee, California	\$38.00

SAUVIGNON BLANC 7

'15 Honig, Napa Valley	\$40.00
'12 Morgan, Monterey	\$40.00
'15 Robert Mondavi, Fume Blanc, Napa Valley	\$45.00

'15 Rochioli, Russian River Valley	\$75.00
'13 Star Lane, Happy Valley, Santa Barbara^	\$50.00
'15 Twomey, by Silver Oak, Napa Valley^	\$50.00
'15 Whitehall Lane, Napa Valley	\$40.00

OTHER WHITES 9

'14 Alexana, Pinot Gris, Willamette^	\$45.00
'14 Archery Summit, Pinot Gris, Willamette	\$45.00
'14 Caymus Conundrum, California	\$58.00
'15 Chateau Ste. Michelle, Eroica, Riesling	\$40.00
'14 Pine Ridge, Chenin Blanc-Viognier, California	\$40.00
'15 Poets Leap, Riesling, Yakima Valley, Wash.^	\$45.00
'12 Stolpman, Roussanne, Ballard Canyon	\$45.00
'12 Trefethen, Dry Riesling, Oak Knoll, Napa	\$36.00
'12 Writers Block, Roussanne, Lake County	\$36.00

SPARKLING 2

N/V Roederer Estate, Rose, Andersen Valley^	\$60.00
N/V Roederer Estate, Andersen Valley^	\$55.00

IMPORTED SPARKLING 5

N/V Asti Spumante, Martini & Rossi, Italy	\$36.00
N/V Brachetto, Malvira, Birbet, Italy	\$40.00
N/V Cava, Mas Fi, Brut, Spain	\$38.00
N/V Lambrusco, Cantina di Sobara, Italy	\$36.00
N/V Prosecco, Santa Margherita, Italy	\$45.00

CHAMPAGNE 8

'06 Moet et Chandon, Dom Perignon	\$275.00
N/V Moet et Chandon, Imperial, Brut	\$120.00
N/V Pierre Paillard, Bouzy, Grand Cru, Rose	\$140.00

'07 Perrier-Jouet, Fleur de Champagne	\$200.00
N/V Perrier-Jouet, Grand Brut	\$110.00
N/V Pol Roger, White Foil, Brut Reserve	\$125.00
'02 Louis Roederer, Cristal	\$525.00
N/V Veuve Cliquot, Brut	\$125.00

BORDEAUX - RED 7

'11 Château Carmenere, Medoc	\$65.00
'10 Château Guillemin La Gaffeliere, St. Emillion	\$75.00
'11 Château La Croix, St. Estephe^	\$60.00
'10 Château Larose Trintaudon, Haut Medoc	\$50.00
'10 Château Les Trois Croix, Fronsac^	\$75.00
'11 Château Kirwin, Margaux^	\$165.00
'10 Valmy Dubordieu Lange, Cotes de Castillon^	\$60.00

BURGUNDY - RED 4

'15 Bourgogne, Bouchard Pere & Fils	\$50.00
'12 Mercurey, Clos de Myglands, Dom Faively	\$85.00
'14 Gevrey-Chambertain, Bouchard Pere & Fils	\$110.00
'10 Nuits St. Georges, Chanson, Père & Fils	\$125.00

RHONE / SOUTH FRANCE 12

'11 Château La Croix, St. Estephe^	\$60.00
'09 Chateau Lagrezette, Cru Exception, Cahors^	\$80.00
'11 Châteauneuf du Pape, Louis Bernard	\$90.00
'12 Châteauneuf du Pape, Piedlong^	\$110.00
'14 Cotes du Rhone, Chapoutier, Belleruche	\$40.00
'14 Cotes du Rhone, Chapoutier-Pic	\$36.00
'14 Cotes du Rhone, Domaine La, Manarine^	\$40.00
'15 Cotes du Vetouz, Chapelle St Arroux^	\$36.00

'13 Crozes-Hermitage, Chapoutier, Petite Ruche	\$60.00
'13 Gigondas, E.Guigal^	\$70.00
'14 Marselan, Domaine de Couron	\$40.00
'11 Shatter, Grenache, Gott-Phinney^	\$60.00

BEAUJOLAIS ²

'15 Beaujolais, Moulin au Vent, Chateau Bel Air	\$45.00
'12 Beaujolais-Villages, Louis Jadot	\$35.00

LOIRE ¹

'12 Bourgeil, Domaine des Ouches	\$40.00
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FRANCE - WHITE ⁵

'15 Chablis, Dauvissat, St-Pierre^	\$65.00
'15 Château Haut Rian, Bourdeaux^	\$36.00
'14 Sancerre, Eric Louis^	\$45.00
'16 Sauvignon Blanc, Le Hameau	\$30.00
'11 Vouvray, Domaine Brisbarre^	\$45.00

SPAIN / PORTUGAL - RED ¹⁰

'14 Aalto, Ribera del Duero^	\$95.00
'12 Clos du Tafall, Priorat	\$45.00
'14 Emilio Moro, Ribera del Duero	\$60.00
'12 Flores de Callejo, Ribera del Duero	\$40.00
'12 Montevicor, Calatayud	\$36.00
'14 Quinta de S Francisco, Obidos^	\$40.00
'13 Seara d'Ordens, Douro^	\$36.00
'10 Senorio de Sotillo, Crianza, Ribera del Duero	\$40.00
'11 Teon, Crianza, Ribera del Duero	\$40.00
'10 Vina Alberdi, Reserva, Rioja Alta^	\$45.00

GERMANY / ALSACE ³

'15 Pinot Gris, Willm, Reserve, Alsace^	\$36.00
'14 Riesling, Gunderloch, Kabinett, Rheinhessen	\$50.00
'13 Riesling, Trimbach, Alsace^	\$55.00

SOUTH AFRICA 2

'13 Syrah Blend, Fable Mtn, Coastal Region^	\$65.00
'14 Cabernet, Rust en Vrede, Stellenbosch^	\$60.00

ITALY - RED 27

'11 Altesino, Palazzo Altesi, Tuscany^	\$75.00
'13 Amarone, Allegrini, DOCG, Veneto	\$160.00
'10 Amarone, Santa Maria, DOCG, Veneto	\$135.00
'14 Barbera d'Asti, Damilano, Piedmont	\$40.00
'13 Barbaresco, Patrizi, Piedmont	\$65.00
'10 Barbaresco, Vigin, Noemy, Piedmont	\$90.00
'12 Barolo, Luigi Einaudi, Cannubi, Piedmont	\$200.00
'12 Barolo, Gagliardo, Piedmont	\$120.00
'12 Barolo, GD Varja, Piedmont	\$85.00
'11 Brunello di Montalcino, Banfi, Tuscany	\$140.00
'11 Brunello di Montalcino, Piccolimimi, Tuscany	\$120.00
'13 Chianti Classico, Monsanto, Tuscany^	\$55.00
'13 Chianti Classico, Volpaia, Tuscany^	\$50.00
'07 Colpetrone, Sagrantino, Umbria^	\$80.00
'14 Magari, Gaja, Ca'Marcanda, Tuscany	\$120.00
'07 Malvira, Moembeltramo Rosso, DOCG, Pied.	\$90.00
'07 Malvira, Renesio, DOCG, Roero, Piedmont	\$95.00
'14 Produttori, Nebbiolo, Langhe, Piedmont	\$50.00
'14 Poggia Badiola, Tuscany	\$40.00
'12 Promis, Gaja, Ca'Marcanda, Tuscany	\$90.00
'11 Sito Moreso, Gaja, Langhe, Piedmont^	\$125.00

'12 Uccelliara, Rapace, Tuscany^	\$90.00
'12 Valpolicella, Superiore, Mazzi, Veneto^	\$60.00
'09 Valtellina, Superiore, Grumello, Lombardy^	\$55.00
'13 Villa Antinori, Rosso, Tuscany	\$45.00
'13 Vino Nobile di Montepulciano, Dei, Tuscany	\$75.00
'12 Zenato, Rosso, Veneto	\$40.00

ITALY - WHITE ²

'16 Moscato d'Asti, Risata, Piedmont	\$40.00
'16 Pinot Grigio, Santa Margherita, Alto Adige	\$50.00

AUSTRALIA / NEW ZEALAND - RED ⁵

'14 Cabernet, Penfolds, Bin 9, So Australia	\$40.00
'14 Cabernet, Penley, Coonawara, Australia^	\$45.00
'16 Sauvignon Blanc, Kim Crawford, Marlborough	\$45.00
'13 Shiraz, Thorn-Clarke, Shotfire, Barossa^	\$45.00
'15 Shiraz, St Hallet, Faith, Barossa	\$40.00

CHILE / ARGENTINA ⁸

'07 Cabernet, Domus Aurea, Maipo Valley^	\$95.00
'12 Cabernet Blend, Meschini, Pacifico, Mendoza	\$45.00
'11 Cabernet, Piatelli, Grand Reserve, Mendoza	\$36.00
'13 Cabernet, Zuccardi, Uco Valley, Mendoza	\$40.00
'14 Carmenere, Ilaia, Vina Marty, Valle del Maull	\$36.00
'14 Malbec, Norton, Reserva, Mendoza	\$45.00
'11 Malbec Blend, Piatelli, Trinita, Mendoza^	\$60.00
'10 Cabernet, Ventisquero, Grey, Maipo Valley^	\$55.00

MERLOT ²

'12 Shafer, Napa Valley	\$60.00
'12 Pride, Napa Valley	\$65.00

RIESLING ¹

'13 Poets Leap, Yakima Valley, Washington	\$25.00
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CHAMPAGNE / SPARKLING ³

N/V Asti Spumante, Martini & Rossi, Italy	\$20.00
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N/V Pol Roger, White Foil, Brut Reserve	\$75.00
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N/V Veuve Cliquot, Brut	\$70.00
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ITALY ³

'06 Amarone, Allegrini, Veneto	\$85.00
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'09 Brunello di Montalcino, Mocali, Tuscany	\$60.00
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'13 Chianti Classico. Isole e Olena, Tuscany	\$38.00
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DESSERT WINE ³

'14 Ch. Ste. Michelle, Late Harvest, Col. Valley	\$50.00
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'10 Far Niente, Dolce, Late Harvest, Napa	\$150.00
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'14 Robert Mondavi, Moscato d'Oro, Napa	\$45.00
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MERITAGE ⁴

'12 Continuum, Napa Valley	\$300.00
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'13 Continuum, Napa Valley	\$350.00
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'12 Opus One, Napa Valley	\$375.00
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'13 Opus One, Napa Valley	\$375.00
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BORDEAUX ³

'08 Château Leoville Poyferre, St. Julien	\$300.00
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'10 Château Leoville Poyferre, St. Julien	\$400.00
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'14 Château Pape Clement, Graves	\$275.00
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BURGUNDY ²

04 Chambertin Clos de Bèze, Bouchard	\$325.00
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'05 Beaune, Teuron, 1er Cru, Dom Ross-Trapet	\$225.00
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RHONE 3

00 Châteauneuf du Pape, Chât de Beaucastel **\$250.00**

'07 Châteauneuf du Pape, Chât de Beaucastel **\$260.00**

'04 Hermitage, Jean Louis Chave **\$400.00**

DESSERTS 8

Murray's Raspberry Pie **\$10.00**

prepared daily with fresh raspberries

Lemon Pavlova **\$9.00**

tart lemon curd, crisp meringue, whipped cream

Cheesecake

New York style

AVAILABLE OPTIONS

\$8.00

Add Topping: \$9.00

Vanilla Bean Creme Brulée **\$8.00**

caramelized sugar

Chocolate Mousse **\$9.00**

rich, dark chocolate mousse, whipped cream, cocoa sprinkle

Old Fashioned Chocolate Cake **\$9.00**

buttermilk chocolate cake, hot fudge, toffee bits, whipped cream

Raspberry Rhubarb Custard **\$9.00**

warm custard, shortbread top, vanilla bean ice cream

Sebastian Joe's Ice Cream **\$6.00**

selection of Minneapolis' finest ice creams

DESSERT COCKTAILS 3

Mochaccino **\$12.00**

espresso, Gadiva liqueur, Kahlua, Stoli Vanilla, Bailey's, over ice

Key Lime **\$10.00**

vanilla vodka, Licor 43, lime juice, cream

Port of France **\$20.00**

Remy Martin Cognac infused with fruits

HOUSE PORT 4

Novel Tawny

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$45.00

Novel LBV**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$50.00

Warre's Warrior**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$45.00

Graham's Six Grapes**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$55.00

TAWNY PORT 6**Taylor, Gladgate & Yeatman 10 Yr****AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$65.00

Taylor, Gladgate & Yeatman 20 Yr**AVAILABLE OPTIONS**

Glass: \$17.00

Bottle: \$85.00

Taylor, Gladgate & Yeatman 30 Yr**AVAILABLE OPTIONS**

Glass: \$38.00

Bottle: \$165.00

W&J Graham 20 Yr**AVAILABLE OPTIONS**

Glass: \$20.00

Bottle: \$100.00

W&J Graham 30 Yr**AVAILABLE OPTIONS**

Glass: \$35.00

Bottle: \$175.00

W&J Graham 40 Yr**AVAILABLE OPTIONS**

Glass: \$50.00

Bottle: \$250.00

VINTAGE PORT-BY-BOTTLE ONLY 3**Dow's 1963****\$525.00****Cockburn's 2003****\$150.00****Warre's 2011****\$130.00****GOT GAME?** 1**Steak Burger, Fries & a Domestic Bottle Beer****\$12.00****HAPPY HOURS(S)** 7

Mini Steak Burger	\$3.00
3 oz. ground beef patty, house made steak sauce, onion roll	
Pork Belly BLT	\$4.00
spring mix, sriracha aioli, onion roll	
Mini Pastrami	\$3.00
pepper jack cheese, horseradish mustard, onion roll	
Mini Crab Cake	\$4.00
2 oz. crab cake, spicy remoulade, onion roll	
Smoked Chicken Wings	\$4.50
lime cilantro ranch	
Boneless Chicken Wings	\$4.50
mild or with ghost chili sauce, served with Roquefort dressing	
Truffle Fries	\$4.50
with dipping sauces	

FEATURED WINES BY THE GLASS ⁹

Nightfall Chardonnay

Cline Viognier

Josef Friederich Riesling

Villa Pozzi Moscato

Mezzacorona Rose

Heavyweight Cabernet

Heavyweight Petite Sirah

Cline Zinfandel

Nightfall Pinot Noir

PINT TAP BEERS ⁷

Steel-Toe IPA

Stella Artois

Summit EPA

Fulton Lonely Blonde

Surly Furious

Guinness Stout

Seasonal Specialty

FEATURED DRINK ¹

1/2 off Rail Drinks

EARLY DINNER SPECIAL ³

Caesar or Mixed Green Salad

Top Sirloin or Broiled Salmon

with Potato or Vegetable

Crème Brulee or Chocolate Mousse
