

# CAST & CRU

## RESTAURANT

4/1/2019 Dinner

### SALADS & SOUP

Add shrimp 7 / Add salmon 8 / Add chicken 5 / Add 4oz hanger steak 10

#### BURRATA CAPRESE <sup>v gf</sup>

Basil, white balsamic vinegar, house made burrata, heirloom tomatoes 14

#### CAESAR SALAD <sup>gf</sup>

Romaine lettuce, Caesar dressing, parmesan, cured egg yolk, croutons small 5, large 10

#### SOUTHWESTERN SALAD <sup>v gf</sup>

Arugula, chicken, corn, onion, tempura fried avocado, fingerling lime, micro cilantro, red pepper vinaigrette 12

#### GRILLED BABY BEET SALAD <sup>v gf</sup>

Goat cheese foam, micro arugula, balsamic gels, pearl onion, walnut vinaigrette 13

#### JERK SHRIMP QUINOA SALAD <sup>gf</sup>

Bell peppers, avocado, red onions, quinoa, jerk shrimp, arugula, shoestring potatoes, grilled pineapple, lime vinaigrette 15

#### HOUSE SALAD <sup>gf</sup>

Field greens, carrots, cucumbers, tomato small 5, large 10

#### SOUP DE JOUR <sup>gf</sup>

A specialty made from scratch mp

### SMALL PLATES

#### CHARCUTERIE & CHEESE PLATE <sup>gf</sup>

2 meats / 3 cheeses, lavosh, ciabatta bread 21

#### DUCK POPPERS <sup>gf</sup>

Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

#### SLIDER TRIO

Smoked beef brisket / wagyu beef / fried chicken 15

#### AL PASTOR SEASONED SHORT RIB TACOS <sup>gf</sup>

Al Pastor seasoned beef, grilled pineapple, salsa Verde, pickled onions 15

#### APPLE AND BRIE RAVIOLI <sup>v</sup>

Apple pesto cream sauce, scallion ash, corn dust 14

#### BISON TARTARE

Pickled mustard seed, scallion, quail egg yolk, buckwheat sourdough, corn dust, pumpkin seed oil 18

#### CRAB CAKES

Crab, remoulade, chive, lemon 14

#### SEARED VENISON MEDALLIONS <sup>gf</sup>

Apple-fennel slaw, cauliflower puree, cranberry gastrique 15

#### SIDE OF FRIES FOR TWO <sup>v</sup>

Cone of potato fries 7 Add truffle 2

### ENTRÉES

#### HANGER STEAK <sup>gf</sup>

Hash browns, creamed spinach, leeks, béarnaise sauce 29 add egg +1

#### PORCINI CRUSTED PRIME NEW YORK STRIP <sup>gf</sup>

Asparagus, baby red mashed potatoes, caramelized onion foam, golden beet gel 34

#### BRAISED BONE OUT SHORT RIB

Green beans, bacon chive gremolata, baby red mashed, madeira sauce 28

#### CITRUS CRUSTED SCALLOPS <sup>gf</sup>

Scallops, roasted corn salad, avocado puree, cilantro lime gel, prosciutto chips 34

#### SURF & TURF <sup>gf</sup>

Scallops, prime new York strip, pea puree, pancetta demi glaze, asparagus, baby red mashed potatoes 38

#### SMOKED BBQ BRISKET MAC 'N CHEESE

All day smoked brisket, house made sauce, rigatoni, five cheese sauce, pickled coleslaw, fried shallots 26

#### PORK TOMAHAWK CHOP <sup>gf</sup>

Dijon sous vide Haluka pork, baby red mashed potatoes, asparagus, apple chutney, pancetta demi glaze 38

#### HOUSE GROUND WAGYU BACON BURGER

House cured bacon, white cheddar, red onion, heirloom tomato, lettuce, mayo, fries 14

#### SKUNA BAY CEDAR PLANK SALMON <sup>gf</sup>

Skuna bay salmon, broccolini, wild rice pilaf, brown butter beurre blanc, goat cheese foam 33

#### PAN SEARED WALLEYE <sup>gf</sup>

Walleye, polenta cakes, asparagus, fennel beurre blanc, lemon dill gel 34

#### PASTA AND MEATBALLS

Angel hair pasta, mushrooms, black garlic meatballs, garden marinara, basil, aged parmesan 24

#### SOUS VIDE QUARTER CHICKEN <sup>gf</sup>

Wild rice pilaf, green beans with almonds, sherry cream sauce, cherry chutney 26

#### LAMP CHOPS <sup>gf</sup>

Roasted baby red potatoes, broccolini, chimichurri, pancetta demi glaze 38

<sup>gf</sup> Gluten free preparation available <sup>v</sup> Vegetarian. Consuming raw or undercooked meat, fish or eggs can increase your risk of foodborne illness  
In order to provide the best service possible, parties of 8 or more will be provided with one check and an 18% gratuity will be added