

CAST & CRU

RESTAURANT

07/5/2018 Dinner

SALADS & SOUP

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

BURRATA CAPRESE ^{v gf}

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

CAESAR SALAD ^{gf}

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

SOUTHWESTERN SALAD ^{v gf}

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

GRILLED BABY BEET SALAD ^{v gf}

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

COMPRESSED WATERMELON SALAD ^{v gf}

Arugula, feta, cucumber, jalapeno, shallot, pistachio, cilantro, mint, pear vinaigrette 12

JERK SHRIMP QUINOA SALAD ^{gf}

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

HOUSE SALAD ^{gf}

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

SOUP DE JOUR ^{gf}

A specialty made from scratch mp

SMALL PLATES

CHARCUTERIE & CHEESE PLATE ^{gf}

2 meats / 3 cheeses, lavosh, ciabatta bread 21

DUCK POPPERS ^{gf}

Duck tenderloin, smoked bacon, goat cheese, jalapeno 14

SLIDER TRIO

Smoked beef brisket / wagyu beef / fish cake on brioche 15

AL PASTOR SEASONED SHORT RIB TACOS ^{gf}

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

APPLE AND BRIE RAVIOLI ^v

Apple pesto cream sauce, scallion ash, corn dust 14

BISON TARTARE

Pickled mustard seed, scallion, quail egg yolk, buckwheat sour-dough, corn dust, pumpkin seed oil 18

CRAB CAKES

Crab, remoulade, chive, lemon 14

SEARED VENISON MEDALLIONS ^{gf}

Apple-fennel slaw, cauliflower puree, cranberry gastrique 15

SIDE OF FRIES FOR TWO ^v

Cone of potato fries 7 Add truffle 2

ENTRÉES

HANGER STEAK ^{gf}

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

PORCINI CRUSTED PRIME NEW YORK STRIP ^{gf}

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 ^{gf}

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

SURF & TURF ^{gf}

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 ^{gf}

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 ^{gf}

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

PAN SEARED WALLEYE ^{gf}

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

BOLOGNESE

Beef, pork, bacon, rabbit, celery, onion, carrot, tomato cream sauce over pappardelle noodles 32

WILD MUSHROOM GNOCCHI ^v

Wild mushroom blend, pea puree, spring onions, micro arugula 28

SOUS VIDE QUARTER CHICKEN ^{gf}

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

^{gf} Gluten free preparation available ^v 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