
APPETIZERS

Deviled Eggs*

smoked bacon, sweet pickles, chives, baby herbs \$8

Duck Potstickers*

sweet and spicy dipping sauce and tiny herbs \$13

Fried Calamari*

lightly dusted calamari, artichoke hearts, fennel, basil aioli \$15

Bacon Wrapped Prawns*

applewood bacon, smokey bbq sauce, poblano chili slaw \$15

Tempura Shrimp*

four shrimp, siracha aioli, marinated cucumbers, lemon dressed arugula \$15

Chicken Wings*

crispy fried drumettes, arizona gunslinger sauce, crudités, bleu cheese dressing \$14

Charcuterie Board*

cheddar, pepperjack and salami with country olives and sourdough baguette \$16

Chips, Guacamole, & Salsa

crispy fried tortilla chips, hand-muddled guacamole, house-made tomato salsa \$10

SALADS

The Wedge

crisp iceberg lettuce, moody blue cheese, cherry heirloom tomatoes, applewood smoked bacon, chives, house-made bleu cheese dressing \$13

Strawberry Spinach Salad

fresh sliced strawberries, local goat cheese, toasted walnuts and sliced red onions \$12

Italian Chopped Salad

romaine, salami, olives, red onions, white cheddar, cherry tomatoes, chick peas, white balsamic with shallot vinaigrette \$14

Southwest Caesar*

hearts of romaine, manchego cheese, roasted corn, tortilla strips, white anchovies, chipotle dressing \$11

The Gallery Greens

arugula, fuji apples, dried cherries, candied pecans, manchego cheese, champagne vinaigrette \$11

***Consumer Advisory**

The consumption of raw or under-cooked meat, fish, eggs, seafood or shellfish can increase your risk of foodborne illness. This is especially true for people with certain medical conditions.

ENTRÉES

Grilled Tri Tip*

chimichurri, roasted potatoes, grilled local squash \$32

Grilled Tomahawk Pork Chop*

roasted heirloom carrots and cipollini onions, creamed yukon gold mashed potatoes and a charred apple demi \$36

Braised Beef Short Rib*

boneless montana red angus beef, creamy whipped yukon gold potatoes, fresh picked peas and arizona grown corn \$32

Grilled Chicken Breast Gnocchi*

potato gnocchi, heirloom carrots, apples, sweet peppers and zucchini in a savory lemon broth \$23

Pan Seared Atlantic Salmon*

grilled artichoke risotto, truffled endive salad and beurre blanc \$27

Lobster Raviolis*

light tarragon cream with a topped with lobster-frisse salad \$28

Walleye Pike*

pan seared with minnesota wild rice, sautéed local patty pan squash, and lemon butter sauce \$25

Petit Filet Mignon*

6 oz filet wrapped in apple wood smoked bacon, creamed yams, and grilled local squash \$38

Wild Grain Bowl*

minnesota wild rice blend and red quinoa mini sweet peppers, asparagus baby kale, roasted corn, soy ginger glaze \$21

Pasta Primavera*

angel hair pasta, heirloom tomato, baby spinach, shallots and roasted garlic in a light tomato basil cream topped with burrata \$16

– Add: *Chicken Breast** \$7, *Wild Caught Salmon** \$10, *Grilled Shrimp** \$10.

The Gallery Burger

8 oz ground angus chuck brisket blend, white cheddar, buffer leaf, tomato, red onion, 1000 island dressing, toasted brioche bun with choice of side \$16

Sides

beer battered french fries, bistro fries, sweet potato fries, onion rings, house-made chips, cottage cheese, side salad, cole slaw, fruit \$5