



Appetizers

SOUP 5.00

Daily preparation

WALLEYE CHOWDER 8.00

TUNA POKE* 13.00

Black rice salad, avocado, chile mayonnaise

BROOKLYN SHRIMP COCKTAIL 14.00

Five poached wild shrimp, horseradish tomato sauce

PECAN CRUSTED BLUE CHEESE for two 15.00

Fried creamy blue cheese, saba, honey, toast

CHORIZO MEATBALLS 12.00

Beef and pork meatballs, dates, carrot butter

ARANCINI 12.50

Fresh mozzarella stuffed truffled risotto balls, porcini ragu

Salads

BROOKLYN HOUSE SALAD 7.50

Mixed greens, tomato, cucumber, onions, champagne vinaigrette

KALE CAESAR 10.00

Ricotta Caesar dressing, fried lemon, cucumber, ricotta salata

CSA VEGETABLE SALAD 12.50

Produce from our local farm share with a seasonal vinaigrette

GRILLED CHICKEN SALAD 15.00

Mixed greens, goat cheese, strawberries, candied walnuts, strawberry vinaigrette

Sides

GRILLED ASPARAGUS* 7.00

Poached egg

FINGERLING POTATOES AND PEARL ONIONS 7.00

Roasted in schmaltz

CAULIFLOWER PUREE 7.00

Lemon, olive oil, parsley

BROCCOLINI 8.00

Fried garlic

ROASTED BABY HEIRLOOM CARROTS 8.00

Butter, mint

Dinner Specialties

BROOKLYN MASTERWORK BURGER* single 11 double 14

House ground beef, American cheese, confit tomatoes, shredded lettuce, masterwork sauce, French fries

CLUBHOUSE SANDWICH 14.00

Organic sprouted multigrain bread, turkey, ham, bacon, lettuce, tomato, mayonnaise

FRIED WALLEYE SANDWICH 14.00

Potato bun, dill pickles, napa slaw, French fries

GNOCCHI WITH SHRIMP AND TOMATOES 20.00

House made potato gnocchi, wild shrimp, tomato, basil, mint

FETTUCCINE WITH PORCINI RAGU 15.00

Fettuccine, porcini ragu, parmesan

ROASTED HALF CHICKEN 22.00

Roasted chicken jus, vegetable vol au vent

PAN SEARED SKUNA BAY SALMON* 24.00

Citrus and avocado crema, spring vegetables

BRAISED BEEF SHORT RIB 29.00

Maple and sherry glazed short rib, sweet potato puree

TAMARIND AND HONEY GLAZED PORK RIBS 23.00

Cilantro, scallions, chopped almonds, pickled fresno chiles, vegetable fried rice

STEAK FRITES 26.00

Grilled rib cap steak, French fries

GRILLED 10oz BONE IN TENDERLOIN* 38.00

Fingerling potatoes, broccolini

Desserts

WARM CINNAMON SUGAR CHURROS 7.00

Spiced dulce de leche caramel

KEY LIME BLACKBERRY PIE 8.00

THE BROOKLYN SUNDAE 8.00

Caramel stout ice cream, malt hot fudge, smoked almond brittle

ICE CREAM AND SORBET 6.00

The Brooklyn proudly supports local Community Supported Agriculture (CSA) farms and is honored to feature this fresh produce in our CSA Salad and throughout our entire menu. We are committed to supporting local family-owned businesses.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

Wines

Sparkling

	6 oz	Bottle
Sparkling Brut, Veuve du Vernay, France	7	26
Cava Rosado, Poema, Spain	9	34
Prosecco, Astoria, Veneto, Italy		40
Blanc de Noirs, Domaine Chandon, California		70
Champagne, Pol Roger Brut Reserve, Épernay, France		105

White/Rose

Pinot Grigio, Piccini, Venetie, Italy	7	26
Gavi, La Scolca, Piedmont, Italy		45
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand	10	38
Sauvignon Blanc, Hanna Winery, Russian River Valley, Sonoma County, California		45
Chenin Blanc/Viognier, Pine Ridge, California	9	34
Chardonnay, Cul-de-Sac Wine Company, California	7	26
Saint-Véran, Albert Bichot, Burgundy, France		65
Chardonnay, Frank Family Vineyards, Carneros, Napa Valley, California		80
Côtes de Provence, Champs de Provence, France	11	42
Pinot Noir Rosé, Stoller Family Estate, Willamette Valley, Oregon		55

Red

Pinot Noir, William Hill Estate, Central Coast, California	12	46
Pinot Noir, Louis Latour, 'Domaine de Valmoissine,' France		45
Pinot Noir, Duck Pond Cellars, Willamette Valley, Oregon		55
Chianti, Cecchi, Tuscany, Italy	9	34
Toscana Rosso, Casa Brancaia, 'Tre,' Tuscany, Italy	12	46
Nebbiolo, Renato Ratti, 'Ochetti,' Langhe, Piedmont, Italy		65
Malbec, Trapiche, 'Oak Cask,' Mendoza, Argentina	7	26
Zinfandel Blend, Kuleto Estate, 'Native Son,' Napa Valley, California		55
Cabernet Sauvignon, Cul-de-Sac Wine Company, California	7	26
Cabernet Sauvignon, Hendry, HRW, Napa Valley, California		80

The Brooklyn Cocktails

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- Cork & Cleaver Cosmo** Tito's Vodka, Orange Liqueur, Cranberry, Lime
- Blue Mule** Prairie Organic Vodka, Blueberry, Lime, Ginger Beer, Thyme
- Get a Buzzzzz** Gordon's London Dry Gin, Tattersall Orange Crema, Lemon, Honey
- Pink Gin & Tonic** Tattersall Barreled Gin, Mediterranean Tonic, Peychaud's, Star Anise, Orange
- MN Doble** Angostura White Rum, Tattersall Grapefruit Crema, Lime, Angostura, Grapefruit
- Up to Eleven** Cabrito Blanco Tequila, Ancho Reyes Verde, Lime, Agave Nectar, Tajin
- Amaro Old Fashioned** Four Roses Bourbon, Branca Fernet, Demerara, Angostura, Orange
- Whiskey Sour-ish** Old Overholt Rye, Green Chartreuse, Pineapple, Lemon, Basil
- Brooklyn Spritz** Tattersall Bitter Orange, Sparkling Wine, Seltzer, Orange

Beer

Domestic & Craft

Michelob Golden Light, MO	4.50
Coors Light, CO	4.50
Grain Belt Nordeast, MN	4.50
Loon Juice Hard Cider, MN	5.50
Fulton Sweet Child of Vine IPA, MN	5.50
Fulton Standard Lager, MN	5.50
Surly Furious IPA, MN	9.00
Leinenkugel's Summer Shandy, WI	5.50

Import

Corona Extra, Mexico	5.50
Stella Artois, Belgium	5.50
Peroni Nastro Azzurro, Italy	5.50
Guinness, Ireland	5.50
Clausthauler N/A	
	5.50

Ask your server about our 8 rotating and seasonal draft selection