



## 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** 12.00

Fresh mozzarella stuffed truffled risotto balls, porcini ragu

## Salads

**BROOKLYN HOUSE SALAD** 7.50

Mixed greens, tomato, cucumber, onions, champagne vinaigrette

**GRILLED CHICKEN SALAD** 15.00

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

**KALE CAESAR** 10.00

Fried lemon, cucumber, ricotta salata, ricotta Caesar dressing

**CHOP CHOP SALAD** 14.50

Romaine, radicchio, ham, turkey, crema casa, cannellini beans, peperoncini, red wine vinaigrette

**CSA VEGETABLE SALAD** 12.50

Produce from our local farm share with a seasonal vinaigrette

**SALMON DELI SALAD\*** 16.50

Pan seared salmon, brown rice, soffrito, pickled currants, herbs, almonds, citronette

## Desserts

**WARM CINNAMON SUGAR**

**CHURROS** 7.00

Spiced dulce de leche caramel

**KEY LIME BLACKBERRY PIE** 8.00

## Sandwiches

Served with house cut French fries - side salad or fruit add \$2

**GRILLED CHICKEN BREAST SANDWICH** 13.50

Organic sprouted multigrain bread, avocado, fennel, mayonnaise, sprouts

**FRIED WALLEYE SANDWICH** 14.00

Potato bun, dill pickles, napa slaw

**RIB EYE STEAK SANDWICH** 15.00

Shaved rib eye, onion bun, Havarti, mushrooms, onions

**BROOKLYN MASTERWORK BURGER\*** single 11 double 14

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

**FRIED CHICKEN SANDWICH** 12.50

Potato bun, red miso mayo, pickled red cabbage

**CLUBHOUSE SANDWICH** 14.00

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

## Lunch Specialties

**CLUBHOUSE COMBO** 11.00

Half a clubhouse sandwich with a cup of our daily soup

**JOSH'S VEGAN BOWL** 12.50

Black beans, quinoa, cashew cream, seasonal vegetables, carrot slaw

**THREE SUNFISH TACOS** 13.50

Smashed avocado, cabbage slaw, lime crème fraiche, fresno chiles

**GNOCCHI WITH SHRIMP AND TOMATOES** 16.00

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

**FETTUCCINE WITH PORCINI RAGU** 15.00

Fettuccine, porcini ragu, parmesan

**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, Venezia, 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

10

- 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