

MARKET

STARTERS

RAW OYSTERS*
3.5 EACH

SALAD

BABY GREENS
PEAR, SMOKED GOAT CHEESE, ENDIVE,
WALNUT VINAIGRETTE
12

STEAK TARTARE*
CALABRIAN CHILI, TAGGIASCA OLIVES, QUAIL EGG
18

ENTREES

AMISH CHICKEN
FOIE GRAS STUFFING, TRUFFLE-CHICKEN JUS
32

LAMB SHANK
CAULIFLOWER PUREE, CUCUMBER MINT RAITA,
VINDALOO SPICE
42

SEA SCALLOPS
CHARRED BRUSSELS SPROUTS,
FRISÉE, HOCK GLAZE
38

VEGETABLES

BUTTERNUT SQUASH
RED WINE-MAPLE SYRUP,
SPICED WALNUTS
12

DESSERTS

PAVLOVA
DARK CHOCOLATE, TANGERINE CREMA,
MULLED WINE BERRIES
10

TRADITIONS

STARTERS

LURCAT CRAB CAKE
16

TUNA TARTARE*
GINGER, LIME, SHISO
17

GINGER FRIED RICE*
SHRIMP, SAUSAGE AND EGG
14

SALADS

BACON, LETTUCE & TOMATO
BLUE CHEESE-BUTTERMILK
DRESSING
14

APPLE, CHEESE & CHIVE
12

ENTREES

MISO SEA BASS
40

7 OZ. BEEF TENDERLOIN FILET
ROASTED OYSTER MUSHROOM-CAMBOZOLA
COMPOTE AND RED WINE SYRUP
42

PORK TENDERLOIN
FIG PORT REDUCTION, BLUE CHEESE, ONION
32

GRILLED HANGER STEAK
MADEIRA, GARLIC CONFIT
36

POT ROAST, RED WINE
30

KOREAN BARBECUED SALMON
GINGER-SCALLION CONDIMENT, BLACK RICE
32

VEGETABLES

ROASTED CAULIFLOWER 12

POTATO PURÉE 10

FRENCH FRIES 10

BRUSSELS SPROUTS 13

DESSERTS

WARM CINNAMON-SUGAR DOUGHNUTS
8.5

MILK CHOCOLATE FUDGE BAR
SEA SALT CARAMEL, PUFFED RICE, PEANUTS
10

LABNEH CUSTARD CREAM
PISTACHIO FAIRY FLOSS, SUMAC, KATAIFI
10

ICE CREAM OR SORBET
8



STARTERS

INSALATA DI FUNGHI
RED ENDIVE, FENNEL, BAGNA CAUDA VINAIGRETTE
16

CHICKEN LIVER PATE
MARSALA BRAISED ONIONS,
BITTER GREENS, CROSTINI
13

OCTO-TONNATO
CRISPY POTATO, ARUGULA,
CALABRIAN CHILI POWDER
19

ENTREES

LINGUINE
CRAB, SHRIMP, TOMATO BUTTER
32

SWORDFISH
SPICY TOMATO SAUCE, PANZANELLA,
CASTELVETRANO OLIVES
36

VEGETABLES

SAUTEED ESCAROLE
BAGNA CAUDA
12

DESSERTS

LEMONCELLO OLIVE OIL CAKE
BLOOD ORANGE, MEYER
LEMON, PINE NUTS
10

General Manager Michelle Jensen

Assistant General Manager Larissa Phelps

Manager Craig Stuck

Chef Jordan Swiler

Sous Chef Patrick Conway

Sous Chef David Zadlo

*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 —Minnesota Health Department