

SOUPS & SALADS:

Homemade Soup of the Day - Our many back-of-the-house cooks practically compete to be able to create each day's soup and show off their culinary talents. Ask your server what's simmering on the stove. Cup \$3.75 Bowl \$5

* **House Salad** - Mesclun salad greens with baby carrots, poached pears, grape tomatoes and brioche croutons. Dressings include Ranch, Thousand Island, Maytag Blue, French, Balsamic-Basil vinaigrette, or Maple Walnut vinaigrette. \$7.95

* **Greek Salad** - Mesclun salad greens topped with rings of red and yellow bell peppers, pepperoncini, red onions, Greek olives, grape tomatoes and a feta cheese vinaigrette. \$10.50

Caesar Salad - The most tender inner leaves of romaine hearts, tossed with our anchovy-redolent Caesar dressing, shaved parmesan cheese, grape tomatoes, cracked pepper and brioche croutons. \$8.95
Add chicken \$3.50 Add chopped shrimp \$4

Cobb Salad - Romaine hearts, charred chicken breast, crisp bacon, hard-cooked AA-grade eggs, fresh avocado, grape tomatoes, crisp scallions, and crumbled Maytag blue cheese. Dressings include Ranch, Thousand Island, Maytag Blue, French, Balsamic-Basil vinaigrette, or Maple Walnut vinaigrette. \$13.50

Can't decide? How about a **HALF SALAD** with a **HALF SANDWICH?**
or a **CUP of SOUP** with a **HALF SANDWICH?**
First, choose between a cup of soup or a half Caesar, Greek, or House Salad.
Next, choose either a half Ham & Pear Crisp sandwich or our Roasted Vegetable Panini, both described below. \$11

SANDWICHES

All of the sandwiches below include your choice of French Fries, Sweet Potato Fries, Crispy Coleslaw, or fresh seasonal fruit

Reuben - Hot, shaved corned beef piled on grilled, thick-sliced rye bread with sauerkraut and Swiss cheese. Slathered with homemade Thousand Island dressing. \$11.50

French Dip - Mounds of shaved, Certified Angus Beef prime rib on a grilled hoagie bun with roasted garlic au jus. Ask for a ramekin of our homemade horseradish cream sauce. \$14.95

Ham and Pear Crisp - (Featured in Jane and Michael Stern's Road Food Sandwiches cookbook as one of the best sandwiches in America.) Shaved, slow-roasted smoked pit ham, poached pears, melted Swiss and Fontina cheese on spicy-sweet buttered grilled sourdough bread. \$11.75

* **Grilled Cheese** - Sourdough bread, coated with grated Parmesan cheese and then grilled with layers of Swiss, Vermont White Cheddar and Fontina cheeses. \$9.50

* **Roasted Vegetable Panini** - Toasted sourdough bread with charbroiled eggplant, braised fennel bulb, roasted sweet red peppers, sautéed portobellos, vine-ripened tomatoes, plus warm Swiss and Fontina cheeses. \$12.75

BBQ Pork Sandwich - Served on a wild rice bun with pulled, slow-roasted pork shoulder, dressed in a marriage of our northern tomato-based BBQ sauce and Eastern North Carolina vinegar-pepper marinade. Ask for a ramekin of our pickle relish, which compliments the pork perfectly. \$10.25

The Ultimate B.L.T. - Toasted sourdough bread with mayonnaise, 3 slices of thick cured bacon, crisp butter lettuce, and slabs of vine-ripened tomatoes. \$10.75
Add a slab of Vermont White Cheddar, Swiss, Maytag Blue, Fontina, or Habanero Pepperjack cheese for \$1.35

Walleye BLT - Our most popular sandwich! Toasted sourdough bread with our homemade lemon-scallion tartar sauce, 2 slices of thick, cured bacon, crisp butter lettuce, slabs of vine-ripened tomatoes and a 4-ounce parmesan-crust cold water walleye fillet. \$14.95

Clubhouse - Toasted sourdough bread with mayonnaise, 2 slices of thick cured bacon, shaved turkey breast meat, crisp butter lettuce, and slabs of vine-ripened tomatoes. \$12.50

Charred Chicken Breast Sandwich - Blackened 8-ounce boneless chicken breast on a wild rice bun with chipotle mayonnaise, crisp butter lettuce, vine-ripened tomatoes and sweet red onion slices. \$11.75
Add a slab of Vermont White Cheddar, Swiss, Maytag Blue, Fontina, or Habanero Pepperjack cheese for \$1.30 Add bacon (\$2.50), or sautéed portobello mushrooms (75¢)

* Vegetarian friendly items

Save Room for **DESSERT**
Homemade
Angel Food Cake \$4.95
Devil's Food Cake \$4.95
Awesome Cupcakes \$2.50
Bread Pudding served warm with creme anglaise sauce \$4.95
Lusciously crafted **ICE CREAM** served with Dana's addictive cookie brittle \$3.95
CHOCOLATE (made with our hot cocoa recipe)
VANILLA (with whole beans)
HABANERO-MANGO (with a pleasant fire + ice kick)

HELL'S KITCHEN 80 S 9th St Mpls
612-332-4700
(con't on next page)

BURGERS

Hell's Kitchen half-pound burgers are charbroiled lean bison chuck, which just happens to be 30% leaner than skinless chicken. Hand-patted daily, they're served on a wild rice bun with butter lettuce, vine-ripened tomato, sweet red onion rings and a pickle. Try these with our house made mustard & ketchup.

Bison Burger - Served with your choice of French fries, sweet potato fries, coleslaw or fruit. \$11.95 Add a slab of Vermont White Cheddar, Swiss, Maytag Blue, Fontina, Habanero Pepperjack, or Baby Brie cheese for \$1.30 Add bacon (\$2.50) or sauteed mushrooms (.75¢)

* **Portobello Mushroom "Burger"** - Served with Swiss. Instead of a burger, you'll find a huge charbroiled portobello mushroom cap topped with a thick slab of warm Swiss cheese. Includes your choice of French fries, sweet potato fries, crispy coleslaw or fresh fruit. \$13.25

BBQ Bison Bacon Burger - Layered with 2 slices of crisp, thick, applewood-cured bacon. Served with homemade BBQ sauce plus your choice of French fries, sweet potato fries, coleslaw or fruit. \$14.25 Add a slab of Vermont White Cheddar, Swiss, Maytag Blue, Fontina, Habanero Pepperjack or Baby Brie cheese for \$1.30 Add bacon (\$2.50) or sauteed portobello mushrooms (.75¢)

Jamaican Jerk Burger - A hot & sweet charbroiled bison burger rubbed with spicy Jamaican jerk seasonings, then topped with grilled golden pineapple and habanero Pepperjack cheese. Includes choice of French fries, sweet potato fries, slaw or fruit. \$14.50

BBQ Baby Back Ribs - Mouth-watering, award-winning pork ribs coated with our custom rib rub, slowly cooked til tender, then grilled over hot coals and slopped with our homemade BBQ sauce. ..Damn! Served with your choice of French fries, sweet potato fries, crisp coleslaw or fresh seasonal fruit. \$14.95 (half slab) \$26.50 (full slab)

Mega BBQ Beef Ribs - Massive beef ribs (think The Flintstones) coated with our homemade rib rub, slowly cooked until tender, then finished by grilling over hot coals and mopped with BBQ sauce we make right here...damn! Includes choice of fries, sweet potato fries, slaw or fruit. \$14.75

Char-broiled Ribeye - 14-ounce certified Angus beef ribeye steak. Served with crispy coleslaw and your choice of French fries, sweet potato fries, or fresh seasonal fruit. \$15.25 Add sauteed crimini mushrooms and leeks \$2.50

New York Strip Steak - 18 ounces of charbroiled, hand-cut certified Angus Beef, served with crispy coleslaw and your choice of French fries, sweet potato fries, or fresh seasonal fruit. \$23.75 Add sauteed crimini mushrooms and leeks \$2.50

Slow-Roasted Prime Rib - Hand-cut, slow-roasted certified Angus Beef, served with au jus and homemade horseradish sauce. Includes crispy coleslaw and your choice of French fries, sweet potato fries, or fresh seasonal fruit. YOU choose how much you can handle; \$19.95 (8 oz) \$28.15 (12 oz) \$27.95 (16 oz) \$56.10 (24 oz)

SEAFOOD & PASTA

Walleye Fish & Chips - Parmesan-coated cold-water walleye fillets with homemade Scallion-jalapeno tartar sauce and choice of hand-cut French fries or sweet potato fries. \$13.75

* **Mac & Cheese** - Penne noodles tossed in our rich 4-cheese cream sauce, topped with seasoned, chopped-walnut bread crumbs, then baked to a golden brown. Served with French bread and whipped butter. \$8.95

* **Baked Penne** - tossed in a creamy garlic sauce, topped with mozzarella cheese, and oven baked to a golden brown. Includes French bread and whipped butter. \$10.25 Add vegetables \$1.25, Italian sausage \$1.75, grilled chicken \$2.25, or chopped shrimp \$4

Grilled Jumbo Shrimp - More than a half pound of cold-water shrimp, marinated in a spicy pepper mix, then charbroiled over an open flame. Includes fresh, seasonal vegetable and starch of the day. \$24.50

Lobster Tacos - Sauteed cold-water lobster tail meat in grilled tortillas with white wine, fresh spinach, and Pepperjack cheese. Served with fresh tomatillo salsa. \$24.98

Charred Sea Bass - Sweet sea bass fillet dusted with a Jamaican jerk seasoning, charbroiled over open flames, then topped with a golden pineapple-jalapeno salsa. Includes rice pilaf, grilled vegetables & French bread. \$19.75

Salmon Elise - Fresh wild Coho salmon fillet stuffed with sea scallops. Served with a white zinfandel beurre blanc with fresh lemon thyme and beet puree. \$21.75

Shrimp Lisabeth - Large cold-water shrimp sauteed in sweet cream butter with curry and honey. Served over homemade spinach linguine with shaved coconut and homemade chutney. \$19.75

ADD 1/2 SALAD TO ANY OF THE ABOVE: House \$3.95, Greek \$5.25, Caesar \$4.50

STEAKS

Come back for our
**WEEKEND
BRUNCH**
Saturdays and Sundays
from 7:30am to 3pm

Fair Warning:
Here's where our servers
wear pj's because NObody
should have to work
early on weekends.

Remember, EVERY Sunday
is Salvation Sunday, with
LIVE GOSPEL MUSIC
from 10-1
Beat the church crowd and
make reservations now.

STARTERS, SNACKS & SIDES

Chips & Salsa & Beans - Chunky homemade salsa with spicy black beans. \$4.95

Fromage-a-Trois - Baby Brie, Gruyere, and Vermont White Cheddar with toasted baguette slices and fresh berries. \$7.95

Crispy Calamari - Hand-breaded and served with our homemade jalapeno tartar and cocktail sauces. \$8.50

Petite Crab cake on mixed greens with red pepper hollandaise sauce. \$7.95

Chicken Wings - A half-pound of garlic-teriyaki-glazed wings served with homemade blue cheese dressing and crisp celery sticks. \$6.95

Roasted New Potatoes with Sesame Asparagus and chipotle dipping sauce. \$5.95

Steamed Mussels poached in white wine, butter and adobo sauce. Served with craft French bread. \$8.25 a bowl

Roasted Field Corn Nuts - Crunchy, addictive! \$1.95 a bowl

Homemade Pretzel - with homemade mustard. \$2.50

French Fries - \$3.25 Add chipotle-mayo dipping sauce for 45¢

Sweet Potato Fries - \$3.25 Add chipotle-mayo dipping sauce for 45¢

BIG Shrimp Cocktail - Massively big poached cold-water shrimp served with our homemade cocktail sauce and fresh salsa. \$17.50 (NO, that's not a typo...wait til you see)

Homemade Coleslaw - Crunchy with just the right amount of bite. \$1.50

BREAKFAST ALL DAY:

...a selection of top favorites from our huge breakfast menu.

* **Caramel-Pecan Roll** - A warm, melt-in-your-mouth 1/4 pound cinnamon roll. Topped with roasted pecans and a rich, homemade caramel sauce. \$3.25

* **Huevos Rancheros** - A crisp flour tortilla is stacked with buttery hash brown potatoes, homemade spicy black beans, soft scrambled eggs and a 3-cheese topping baked to a golden brown. Topped with our homemade salsa and a dollop of sour cream. \$9.95 "Huevos Rancheros of the Gods" -Roadfood.com

The Classic All-American Breakfast - Two large, grade AA eggs, served with our fabulous rosti potatoes and your choice of our homemade maple-glazed bison sausage, cured thick-sliced bacon, or a slab of slow-roasted pit ham. Served with toast and a side of fresh seasonal fruit. \$10.25

* **Lemon-Ricotta Hotcakes** - Three melt-in-your-mouth hotcakes made from freshly grated lemon zest and whole milk ricotta cheese. Served with fresh berries and warm, pure maple syrup ---but try your first bite without syrup! \$10.50

* **Pancakes** - Big, homemade buttermilk/cornmeal pancakes dusted with powdered sugar and served with warm, pure maple syrup. \$3.50 for your first one, \$2 each additional... just tell us how high to stack 'em. Add fresh seasonal berries for \$1.95

* **Cornmeal Waffle** - A plate-size homemade waffle with cornmeal-based batter, served with pure maple syrup. \$4.75 Add fresh berries for \$1.95

Scrambled Eggs with Lobster - Butter-poached cold water lobster tail on soft-scrambled eggs, garnished with fresh snipped chives and golden pearls of salmon roe. Served with fresh seasonal fruit and toast. \$17.95

Nearly-Classic Egg Benedict - A toasted English muffin topped with a grilled slab of slow-roasted pit ham, poached egg, hollandaise sauce and fresh chives. Includes a side of homemade hash browns and fresh seasonal fruit. \$10.75

Adapted from 1800's trappers' journals, porridge is one of our most popular items.



* **Mahnomin Porridge** - Warm, Native-harvested, hand-parched wild rice from the Leech Lake Band of Ojibway. Served with roasted hazelnuts & dried blueberries. \$3.75 cup, \$7 bowl

Steak & Eggs - A 5 oz melt-in-your-mouth char-broiled, certified Angus beef tenderloin filet served with 2 eggs, toast, hashbrowns and fresh fruit. \$14.95

* **Vegetable Frittata** - A mix of sautéed, fresh seasonal vegetables with whipped eggs and shredded mozzarella, served with a side of toast and fresh, seasonal fruit. \$8.95

Sorry, no subs or deletions.

Toasted Sausage Bread - OK, strange name, but trust us on this deliciously dense bread made with homemade bison sausage, toasted walnuts, black currants, black coffee and spices. \$3.25

(Many who try this love it so much they end up buying a whole loaf to take home!)



VISIT US IN DULUTH

If you haven't been to Duluth in a while, your family is in for a wonderful delight! Huge international ships coming and going under a world-famous lift bridge... a beautiful aquarium...fun shops...ore ship tours...the OmniMax...train rides...winter skiing...summer swimming...harborview festivals...a maritime museum...all on spectacular Lake Superior just under 3 hours away. We're in splendid Canal Park on the same street as the lift bridge, and offer Breakfast, Lunch, Dinner and Bar in a most-unusual setting!