

# 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 Cheese, 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 Cheese, 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 book 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-jalapeno tartar sauce, 2 slices of thick, cured bacon, crisp butter lettuce, slabs of vine-ripened tomatoes and a 4-ounce parmesan-crusted 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** - Seasoned 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 for \$1.30

Add bacon (\$2.50), or sautéed mushrooms (.75¢)

## 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)

\* Vegetarian friendly items

# 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, or Habanero Pepperjack for \$1.30. Add bacon (\$2.50) or sauteed mushrooms (75¢)

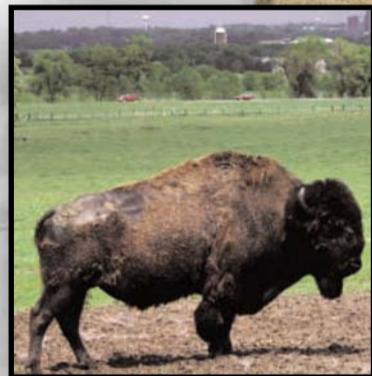
\* **Portobello Mushroom Burger.** with Swiss cheese. Instead of a burger, you'll find a huge charbroiled portobello mushroom cap topped with a thick slab of warm Swiss cheese. Includes your choice of French fries, sweet potato fries, crispy coleslaw or fresh fruit. \$13.25

**BBQ Bison Bacon Burger.** - Layered with 2 slices of crisp, thick, 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, or Habanero Pepperjack cheese for \$1.30 Add bacon (\$2.50) or sauteed 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 your choice of French fries, sweet potato fries, coleslaw or fruit. \$14.50

We are fiercely loyal to The Silver Bison Ranch with 400 healthy Bison. Proprietors Loren and Marilyn Semester personally tend to the breathtaking open-range herd, which is never exposed to feedlot, pesticides, or herbicides. If you're in the Baldwin, Wisconsin area, visit their shop featuring beautiful handmade items by Native Americans.



# AND MORE...

**Barbequed 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)

**Walleye Fish and Chips -** Parmesan-coated cold-water walleye fillets with our homemade lemon/jalapeno tartar sauce plus your choice of French fries or sweet potato fries. \$13.75

\* **Macaroni and Cheese.** - Penne noodles tossed in our rich 4-cheese cream sauce, topped with seasoned chopped-walnut bread crumbs, then baked to a golden brown. Includes French bread and whipped sweet cream butter. \$9.50

\* **Baked Penne Pasta -** 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

Add 1/2 salad to any of the above: House \$3.95, Greek \$5.25, Caesar \$4.50

# SIDES

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

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

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

**Rosti Potatoes -** Freshly-grated Idaho potatoes mixed with bacon pieces, scallions, minced garlic, onions and parsley, then sauteed in sweet cream butter.

These are so popular, we prep them in huge batches so please, no substitutions or deletions. \$4.25

**Homemade Hashbrowns -** Golden with perfectly crispy edges \$3.50

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

## 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.

# 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 caramel cinnamon roll topped with roasted, salted pecans and a rich homemade caramel sauce. \$3.25

\* **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. Sorry, no subs or deletions. \$8.95

\* **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

\* **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

\* **Mahnommin Porridge** - Warm, Native-harvested, hand-parched wild rice from the Leech Lake Band of Ojibway. Served with roasted hazelnuts, dried blueberries, sweetened cranberries, heavy cream and pure maple syrup. \$3.75 cup \$7 bowl

Adapted from early 1800's trappers journals,

we had to GIVE this stuff away for people to even

taste during our early years. Now the

Mahnommin Porridge is one of our most-requested items.



**Shrimp & Crab Cake with Poached Egg** -

We use only the finest backfin lump crabmeat and chunks of cold-water shrimp, then top our crabcake with a poached egg and red bell pepper hollandaise sauce. Garnished with fresh fruit and toast. \$13.25

**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. Includes toast and a side of fresh seasonal fruit. \$10.25

**Steak & Eggs** - A melt-in-your-mouth char-broiled, certified Angus beef tenderloin 5 oz. filet, served with 2 eggs, toast, crisp hash brown potatoes and a side of fresh seasonal fruit. \$14.95

**BIG Steak & Eggs** - Ok cowboys, here's a big, beautiful 14-oz. char-broiled ribeye for ya, served with 2 eggs, toast, crisp hash brown potatoes and a side of fresh seasonal fruit. \$29.75

**Bison Benedict** - Charbroiled lean bison sirloin filet served on a toasted English Muffin with a poached egg and tangerine-jalapeno hollandaise sauce. Includes hashbrowns & fresh fruit. \$13.50

**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 fruit and toast. \$17.95

**Toasted Sausage Bread** -

Yes we know, the name does sound strange, but trust us, this is a deliciously dense bread made with our own homemade bison sausage, toasted walnuts, black currants, black coffee, and spices. \$3.25

We dare you to try it, and those who do usually love it enough to take a whole loaf home!

"...fantastic homemade blood-orange marmalade, and the best peanut butter we have ever sampled, anywhere. Rather than rave on, let us simply say that if you want to wow your tastebuds, go to Hell's Kitchen. It's inspired and inspiring."

-Jane & Michael Stern  
(Gourmet Magazine's  
Roadfood.com)



PLEASE consider trying our Homemade Peanut Butter, which some folks ordered from as far away as Japan after hearing Gourmet Magazine's Jane & Michael Stern rave about it on National Public Radio. And when you order any item that includes toast, we'll bring a caddy of it along with our Blackberry Jam and Blood Orange Marmalade to your table at no extra charge.

## 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 and beautiful setting!