

Duluth weekday **BREAKFAST**

MON- FRI 6:30am to 11am

Some people, we found out the hard way, just want a very certain combo of their favorite breakfast items...so here below, for you "gotta have it your way" folks, just choose your own damn items so you can get exactly what you want and stop whining:

Eggs* We use only the finest large, grade AA eggs available. One \$1.65 Two \$2.75 (Egg whites, add 50¢)

Bacon This is the thickest-sliced, cured bacon available. Full order (3 pieces) \$3.75. Side order (2 pieces) \$2.50.

Charbroiled Slab of Pit Ham The finest slow-roasted pit ham grilled over open flames. Full order (2 slices) \$3.50. Side order (1 slice) \$1.75.

Bison Sausage Made in-house from fresh, lean bison meat, pure maple syrup and spices. Full order (2 patties) \$4. Side order (1 patty) \$2.

Rosti Potatoes Freshly-grated Idaho potatoes are mixed with cured bacon pieces, fresh scallions, minced garlic, sweet onions and fresh parsley, then sautéed in sweet cream butter. These are so popular, we prep them in huge batches so please, no substitutions or deletions. \$4.25

Hashbrowns* Freshly-grated Idaho potatoes sautéed in sweet cream butter. \$3.50

Yogurt with Berries* We make our own lemon-flavored vanilla yogurt and serve it with a generous portion of fresh, seasonal berries. \$4.95 Add crunchy good-for-ya granola for \$1.75 more.

Fresh Fruit* A plateful of fresh, seasonal berries and sliced melon. Assortment varies by what's in season and just right. \$3.75

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 of the following breads, a sampling of our peanut butter is included at no extra charge.

Toast* Your choice of craft-bakery sourdough or multi-grain bread. \$2.25 Add cinnamon sugar for 25¢ more.

English Muffin* Thick, hearty, and toasted to perfection. \$2.25

Toasted Baguette* 3 thick slices of craft-bakery French baguette. \$2.25

Toasted Sausage Bread Yes we know it sounds 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 order an entire loaf to take home!

...fantastic homemade marmalade, ginger-berry preserves, and the best peanut butter we have ever sampled, anywhere. Rather than rave on, let us simply say that if you are in Minnesota and want to wow your tastebuds, go to Hell's Kitchen. It is inspired and inspiring. ~Jane & Michael Stern (Gourmet Magazine's Roadfood.com)

A Foodie's Heaven

Here's what the talk is about...our locally-owned restaurant has become a favorite haunt among people who recognize that breakfast doesn't have to be the "same old, same old" anymore. Step out of the box and try something slightly new...nothing weird, just good food stepped up a notch.

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. \$2.75

Bread Pudding with Black Currants and Crème Anglaise* We use toasted, buttery brioche bread, baked in a vanilla-flavored custard with black currants folded in. Served warm with a vanilla crème Anglaise. \$4.75

Corned Beef Hash Hand pulled, house-cured corned beef brisket with sautéed banana fingerling potatoes, sweet onions and crisp celery. Served with 2 eggs, toast and a side of fresh in-season fruit. \$10.25

Vegetable Frittata* A mix of sautéed, fresh seasonal vegetables with whipped eggs and shredded mozzarella cheese. Served with a side of toast and fresh, seasonal fruit. \$8.75

***Vegetarian-friendly items**

(Breakfast continued on next page)

Duluth weekday **BREAKFAST** *(continued)*

MON- FRI 6:30am to 11am

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

Eggs with Black Beans* Two fried eggs on our homemade spicy black beans, served with a side of toast. A classic Caribbean breakfast staple. \$4.75 Add a wallop of sour cream or salsa, \$1 each Add 3-cheese topping \$1.30

French Toast* Chewy craft-bakery French baguette slices dipped in a rich custard and grilled to a golden brown. Dusted with powdered sugar and served with warm, pure maple syrup and a side of fresh, seasonal fruit. \$6.75

Breakfast Sandwich Toasted sourdough bread is brushed with mayonnaise and then layered with crisp, thick-sliced cured bacon, fresh vine-ripened tomato slices, and two fried eggs. Includes a side of fresh, seasonal fruit. \$7.50

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. \$12.95

And More:

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 please try your first bites without it! \$9.25

Oatmeal* Steel-cut and old fashioned rolled oats, cooked together in warm milk and served with brown sugar. \$3.75 A pour of skim milk available at no extra charge. Add berries for \$1.75

Pancakes* Big, homemade buttermilk/cornmeal pancakes dusted with powdered sugar and served with warm, pure maple syrup. \$2.50 each....just tell us how high. Add fresh seasonal berries for \$1.75

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. \$9.95

Cornmeal Waffle* A plate-sized homemade waffle with cornmeal-based batter, served with warm pure maple syrup. \$4.75 Add fresh seasonal berries for \$1.75

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. \$14.75

Mahnomin Porridge* Native-harvested, hand-parched wild rice from the Leech Lake Band of Ojibway. Served warm with roasted hazelnuts, dried blueberries, sweetened cranberries, heavy cream and pure maple syrup. \$3.75 cup \$7.00 bowl
When we first opened Hell's Kitchen, we couldn't GIVE this stuff away. Then we DID give it away, insisting that people at least sample it. The recipe, adapted from 1800's trappers' journals as they journeyed up the St. Louis River, has since become one of the most popular menu items at Hell's Kitchen.

Scrambled Eggs with Shrimp Fresh shrimp sauteed with two large eggs, cream cheese, scallions and fresh garlic; served on buttered sourdough toast points and garnished with fresh fruit. \$16.50

From the Benedictine Chefs of Hell's Kitchen... All of our Egg Benedicts are served with one large, grade AA poached egg, a side of homemade hashbrowns and fresh, seasonal fruit.

Nearly-Classic Egg Benedict A toasted English muffin is topped with a grilled slab of slow-roasted pit ham, a poached egg, sweet cream hollandaise sauce, and a garnish of freshly snipped chives. \$9.95

Vegetable Benedict* Toasted sourdough bread layered with charbroiled eggplant, a grilled slab of vine-ripened tomato, roasted red pepper, sweet cream hollandaise sauce and fresh snipped chives. \$9.75

Mushroom Benedict* A grilled Portabello mushroom cap filled with warm, shaved pit ham, topped with a poached egg, and served with wild mushroom hollandaise sauce and a side of toast. \$12.50 (Without ham \$11.25)

Bison Benedict Charbroiled lean bison sirloin filet served on a thick, toasted English Muffin with a poached egg and tangerine-jalapeno hollandaise sauce. \$13.50

Wellington Benedict Toasted buttery brioche bread topped with truffled duck liver pate, charbroiled certified Angus beef tenderloin filet, a poached egg, and black truffle hollandaise sauce with white truffle oil. \$15.25

Duluth LUNCH + DINNER

MON- FRI 11am to close; weekends 2pm to close

Starters, Snacks & Sides

Fried Potatoes + Dip* Banana fingerling potatoes with seasoned salt and a side of chipotle mayo dipping sauce. \$4.50

Smoked Trout Spread From Duluth's own Northern Waters Smokehaus, served with toasted baguette slices. \$6.75

Fromage-a-Trois Baby brie, gruyere, and Vermont white cheddar with toasted baguette slices and fresh berries. \$5.95

Shrimp Pate with baked lemon crisps. \$7.95

BIG Shrimp Cocktail Massive cold water shrimp served with homemade mustard, thousand-island dressing and a spicy cocktail sauce. \$10.50

Roasted Field Corn Nuts* Crunchy, addictive! \$1.95/bowl

Homemade Pretzel* with homemade mustard and hollandaise sauce. \$1.95

Bedeviled Eggs* with a jalapeno and cayenne kick. \$2.95

Chips + Salsa + Beans* Chunky homemade salsa with spicy black beans. \$3.25

Hand Cut 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* \$1.50

plus top breakfast items all day long:

Caramel-Pecan Roll* A warm, melt-in-your-mouth 1/4 pound caramel cinnamon roll. Topped with roasted pecans and a rich, homemade sauce. \$2.75

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! \$9.25

Pancakes* Big, homemade buttermilk/cornmeal pancakes dusted with powdered sugar and served with warm, pure maple syrup. \$2.50 each...just tell us how high. Add fresh berries for \$1.75

Cornmeal Waffle* A plate-size homemade waffle with cornmeal-based batter, served with pure maple syrup \$4.75 Add fresh berries for \$1.75

Scrambled Eggs with Shrimp Fresh shrimp sauteed with two large eggs, cream cheese, scallions and fresh garlic; served on buttered sourdough toast points and garnished with a side of fresh seasonal fruit. \$16.50

Nearly-Classic Egg Benedict A toasted English muffin topped with a grilled slab of slow-roasted pit ham, poached egg, sweet cream hollandaise sauce and fresh snipped chives. Includes homemade hash browns and fresh seasonal fruit. \$9.95

Mahnomin 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

Steak & Eggs A melt-in-your mouth char-broiled, certified Angus beef tenderloin 5 oz. filet, served with 2 eggs, toast, crisp hashbrowns and fresh fruit. \$14.75

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. \$8.75

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

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

***Vegetarian-friendly items**

(Lunch/Dinner Menu continued on next page)

Duluth LUNCH + DINNER (continued)

MON- FRI 11am to close; weekends 2pm to close

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 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

How about a HALF SALAD with a HALF SANDWICH? Or a CUP OF SOUP and a HALF SANDWICH?

First, choose between a cup of soup or half of a House, Caesar, or Greek salad.

Next, choose either a half Ham and Pear Crisp sandwich or Roasted Vegetable Panini, both described below. \$11.50

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. \$12.75

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. \$11.50

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. \$11.50

BBQ Pork Sandwich 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 pickle relish, which complements the pork perfectly. \$9.75

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. \$10.50

Add a slab of Vermont white cheddar, Swiss, Maytag blue, Fontina, habanero Pepperjack, or American cheese \$1.30

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. \$13.75

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. \$11.50

Add a slab of Vermont white cheddar, Swiss, Maytag blue, Fontina, habanero Pepperjack or American cheese \$1.30

Add bacon (\$2.50) or sauteed mushrooms (75¢)

***Vegetarian-friendly items**

(Lunch/Dinner Menu continued on next page)

Duluth LUNCH + DINNER (continued)

MON- FRI 11am to close; weekends 2pm to close

Burgers

Hell's Kitchen burgers are 8-ounces of 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 one with our house made mustard & ketchup.

Bison Burger with your choice of French fries, sweet potato fries, coleslaw or fruit. \$10.95 Add a slab of Vermont white cheddar, Swiss, Maytag blue, Fontina, habanero Pepperjack or American cheese for \$1.30. Add bacon (\$2.50) or sauteed mushrooms (75¢)

Vegetarian 'Mushroom Burger' with Swiss* Instead of a burger, you'll find a huge charbroiled portabello 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. \$12.25

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. \$13.50

Add a slab of Vermont white cheddar, Swiss, Maytag blue, American, 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, slaw or fruit. \$12.75

and more:

Bison Chuck Steak Charbroiled 12-oz lean bison chuck steak with your choice of hand-cut French fries, sweet potato fries, crispy coleslaw or fresh seasonal fruit. \$13.50 Add grilled white onions and leeks \$1.50 Add sautéed crimini mushrooms \$3

Barbequed Beef Ribs Massive beef ribs (think 'The Flintstones') coated with our homemade rib rub, and slowly cooked until tender, finished by grilling over hot coals and slopped with our homemade barbeque sauce ...Damn! Served with your choice of hand-cut French fries, sweet potato fries, crisp coleslaw or fresh seasonal fruit. \$14.75

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

Chicken-in-a-Pot Pie Diced chicken breast, portabello mushrooms, sweet peas, white onions and baby carrots in a rich cream sauce. Oven baked in a toasted bread bowl. \$12.75

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. Served with French bread and whipped butter. \$8.95

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

Charbroiled Flank Steak Certified Angus beef flank steak is marinated in our sweet and spicy honey-chipotle sauce then grilled. Cut into thin slices, it's topped with a golden pineapple-jalapeno salsa and served with fried banana fingerling potatoes and grilled vegetables. Includes French bread and whipped butter. \$11.75

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. \$15.75

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

Dessert:

Homemade Angel Food Cake \$3.95

Homemade Devil's Food Cake \$3.95

Homemade Berry Shortcake \$4.75

Bread Pudding with a vanilla crème anglaise sauce (served warm) \$4.75

When Hell Freezes Over Ice Cream

Ours alone: we feature an incredible Habanero-Mango ice cream with a pleasant fire & ice kick. Ask your server for today's other ice cream flavors. \$3.50

Duluth weekend BRUNCH

SAT + SUN 8am to 2pm

Mix 'n Match Starters & Sides

Some people, we found out the hard way, just want a very certain combo of their favorite breakfast items...so here below, for all you "gotta have it your way" folks, just choose your own damn items so you can get exactly what you want and stop whining:

Eggs* We use only the finest large, grade AA eggs available. One egg \$1.65. Two eggs \$2.75 (Egg whites, add 50¢)

Bacon This is the thickest-sliced, cured bacon available. Full order (3 pieces) \$3.75. Side order (2 pieces) \$2.50

Charbroiled Slab of Pit Ham The finest slow-roasted pit ham, cooked over open flames. Full order (2 slices) \$3.50, side order (1 slice) \$1.75

Bison Sausage Made in-house from fresh, lean bison meat, pure maple syrup and spices. Full order (2 patties) \$4. Side order (1 patty) \$2

Rosti Potatoes Freshly-grated Idaho potatoes are mixed with cured bacon pieces, fresh scallions, minced garlic, sweet onions and fresh parsley, then sautéed in sweet cream butter. These are so popular, we prep them in huge batches so please, no substitutions or deletions. \$4.25

Hashbrowns* Freshly-grated Idaho potatoes sautéed in sweet cream butter. \$3.50

Yogurt with Berries* We make our own homemade lemon-flavored vanilla yogurt, served with a generous portion of fresh seasonal berries. \$4.95 Add Granola for \$1.75 more

Fresh Fruit* A plateful of fresh, seasonal berries and sliced melon, which varies by what's in season and just right. \$3.75

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* \$1.50

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 include a sample at no extra charge.

Toast* Your choice of craft-bakery sourdough or multi-grain bread. \$2.25 Add cinnamon sugar for a quarter more.

English Muffin* Thick, hearty, and toasted to perfection. \$2.25

Toasted Baguette* Three buttery, toasted slices of our craft-bakery French baguette. \$2.25

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

Breakfast favorites

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. \$2.75

Bread Pudding with Black Currants and Crème Anglaise* We use toasted, buttery brioche bread and bake it in a vanilla-flavored custard with black currants folded in. Served warm with a vanilla crème Anglaise. \$4.75

Corned Beef Hash Hand pulled, house-cured corned beef brisket with sautéed banana fingerling potatoes, sweet onions and crisp celery. Served with 2 eggs, toast and a side of fresh fruit. \$10.25

Vegetable Frittata* A mix of sautéed, fresh seasonal vegetables with whipped eggs and shredded mozzarella cheese. Served with a side of toast and fresh seasonal fruit. \$8.75

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, then baked to a golden brown. Topped with our homemade salsa and a dollop of sour cream. \$9.95

***Vegetarian-friendly items**

(Brunch continued on next page)

Duluth weekend BRUNCH *(continued)*

SAT + SUN 8am to 2pm

Eggs with Black Beans* Two fried eggs on our homemade spicy black beans, served with a side of toast. A classic Caribbean breakfast staple. \$4.75 Add a wallop of sour cream or salsa for \$1 each. Add a 3-cheese topping for \$1.30

French Toast* Chewy craft-bakery French baguette slices are dipped in a rich custard, then grilled to a golden brown. Dusted with powdered sugar and served with warm, pure maple syrup and a side of fresh seasonal fruit. \$6.75

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 please try your first bite without it! \$9.25

Oatmeal* Steel-cut old fashioned rolled oats cooked in warm milk and served with brown sugar. \$3.75 A pour of skim milk available at no extra charge. Add berries for \$1.75

Pancakes* Big, homemade buttermilk/cornmeal pancakes dusted with powdered sugar and served with warm, pure maple syrup. \$2.50 each, just say how high. Add fresh seasonal berries for \$1.75

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. \$9.95

Cornmeal Waffle* A big plate-size homemade waffle with cornmeal-based batter, served with pure maple syrup. \$4.75 Add fresh seasonal berries for \$1.75

Steak & Eggs A melt-in-your-mouth char-broiled, certified Angus beef tenderloin 5 oz. filet, served with 2 eggs, toast, hashbrowns and fresh fruit. \$14.75

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

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. \$12.95

From the Benedictine Chefs of Hell's Kitchen, the Benedicts below include one large grade AA poached egg, a side of homemade hashbrowns and fresh seasonal fruit:

Nearly-Classic Egg Benedict A toasted English muffin topped with a grilled slab of slow-roasted pit ham, poached egg, and sweet cream hollandaise sauce. \$9.95

Vegetable Benedict* Toasted sourdough bread with charbroiled eggplant, grilled tomato, roasted sweet red pepper and sweet cream hollandaise sauce. \$9.75

Mushroom Benedict* A grilled Portabello mushroom cap filled with warm, shaved pit ham, topped with a poached egg, and served with wild mushroom hollandaise sauce plus a side of toast. \$12.50 (Without ham \$11.25)

Bison Benedict Charbroiled lean bison sirloin filet, served on a thick toasted English Muffin with poached egg and a tangerine-jalapeno hollandaise sauce. \$13.50

Wellington Benedict Toasted brioche bread with truffled duck liver pate, charbroiled Angus beef tenderloin filet, poached egg, black truffle hollandaise sauce and white truffle oil. \$15.25

More in the mood for lunch?

Bison Burger 8-ounces of charbroiled lean bison chuck, which just happens to be 30% leaner than *skinless* chicken. Hand-patted daily, it's served on a grilled bun with butter lettuce, vine-ripened tomato and sliced red onion rings. Try it with our own homemade mustard and ketchup. Includes choice of fries, sweet potato fries, slaw or fruit. \$10.95 Add a slab of Vermont white cheddar, Swiss, Maytag blue, Fontina, habanero Pepperjack or American cheese for \$1.30 Add bacon (\$2.50) or sauteed mushrooms (75¢)

Ham and Pear Crisp Sandwich (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 sourdough grilled bread. Includes choice of fries, sweet potato fries, slaw or fruit. \$11.50

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. Includes choice of fries, sweet potato fries, slaw or fruit. \$11.50

***Vegetarian-friendly items**

(Brunch continued on next page)

Duluth weekend BRUNCH *(continued)*

SAT + SUN 8am to 2pm

BBQ Pork Sandwich on a wild rice bun with pulled, slow-roasted pork, 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. Includes choice of fries, sweet potato fries, slaw or fruit. \$9.75

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. Includes choice of fries, sweet potato fries, slaw or fruit. \$10.50 Add a slab of Vermont white cheddar, Swiss, Maytag blue, Fontina, habanero Pepperjack or American cheese for \$1.30

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. Includes choice of fries, sweet potato fries, slaw or fruit. \$13.75

French Dip Mounds of shaved, Certified Angus Beef prime rib on a grilled hoagie bun with a roasted garlic au jus. Or ask for a ramekin of our homemade horseradish cream sauce. Includes choice of fries, sweet potato fries, slaw or fruit. \$12.75

Barbequed 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 slopped with our homemade barbeque sauce...damn! Includes choice of fries, sweet potato fries, slaw or fruit. \$14.75

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

Soups and 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 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 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

Dessert:

Homemade Angel Food Cake \$3.95

Homemade Devil's Food Cake \$3.95

Homemade Berry Shortcake \$4.75

Bread Pudding with a vanilla crème anglaise sauce (served warm) \$4.75

When Hell Freezes Over Ice Cream

Ours alone: we feature an incredible Habanero-Mango ice cream with a pleasant fire & ice kick.

Ask your server for today's other ice cream flavors. \$3.50

Hell's Kitchen founders Mitch Omer and Steve Meyer have been renegade chefs in the Twin Cities far longer than their patient wives want to admit. Rather than being "celebrity chefs" with TV shows and road tours, these hooligans (who have NO connection to the TV show of the same name) sold almost everything they owned to open their own place and serve just damn good food: unique but not fancy, interesting but not fussy.

Opened in 2002 almost on a bet, Hell's Kitchen finally put breakfast "on the map" in the heart of downtown Minneapolis with a unique menu backed up by a kick-ass (albeit non-conformist) staff of cooks and servers. In 2007 the shores of Lake Superior beckoned, so a second (and final) Hell's Kitchen was born in Duluth's historical Canal Park with long-time "Duluthian" Mark Anderson joining in as a third partner.

No, we don't offer a \$3.99 all-you-can-eat breakfast. We just hope you realize you get what you pay for, just like boots and canoes. As one food editor wrote, "why is it that people who think nothing of springing for an occasional \$20 dinner, yelp when paying an extra few bucks for a damn good breakfast? Hell's Kitchen food speaks for itself and their promises certainly deliver."