

# FIRE LAKE

## FRESH ~ LOCAL ~ SUSTAINABLE

At FireLake, you and your guests will enjoy the best local meats, freshwater fish, produce and dairy our chefs can source. Focused on bringing out the natural goodness of the food, you will find familiar Midwestern ingredients kissed by the flavor of the flame of a real wood fire and lightly touched with the straightforward style and taste of our Minnesota heritage. Welcome to Minnesota, Bloomington and FireLake Grill House & Cocktail Bar. Enjoy the best the region has to offer. Whether you join us for breakfast, lunch or dinner, or a bite and a drink in the bar, we want you to know it is our pleasure to serve you.

## JUICE & FRUIT BAR

<b>Yogurt &amp; Granola Parfait, Fresh Berries</b>	<b>8</b>
<b>Glorious Morning Fresh Fruit Platter</b>	<b>12</b>
<i>Peak of the market fruits, breakfast pastry, natural yogurt</i>	
<b>Fresh Squeezed Orange Juice</b>	<b>5</b>
<b>Blueberry, V-8, Cranberry or Grapefruit Juice</b>	<b>4.50</b>
<b>Fresh to Order</b>	
<b>Fruit Smoothie</b>	<b>7.50</b>
<i>Banana, strawberry, blueberry, yogurt</i>	

## TO SHARE OR NOT

<b>Hand-Cut Chips &amp; Designer Dips</b>	<b>9</b>
<b>Bruschetta Trio</b>	<b>13</b>
<i>Swedish cucumber salad ~ tomato basil relish ~ ash roasted yam hummus, garlic flatbread</i>	
<b>Broccoli Tots</b>	<b>10</b>
<i>Boursin and white cheddar, bacon, potato crust, spicy buttermilk ranch</i>	

## BLU'S BEES ~

As part of our commitment to the environment, we have partnered with the University of Minnesota's Bee Squad to have colonies of honey bees live as permanent guests on our roof. These bees help pollinate 35% of the global food supply and 80% of flowering plants. Please enjoy this excess honey and unique gift from our rooftop guests.

## SIMMERED & TOSSED

<b>Chicken &amp; Minnesota Wild Rice Soup</b>	<b>cup 6/side 8/meal 10</b>
<i>Leek &amp; mushroom</i>	
<b>Seasonal Soup</b>	<b>cup 6/side 8/meal 10</b>
<b>Roasted Tomato Soup &amp; Hook's Grilled Cheese</b>	<b>12</b>
<i>Wisconsin 2-year aged Hook's cheddar cheese, brioche</i>	
<b>Caesar Salad</b>	<b>side 9/meal 13/family 16</b>
<i>Hand torn baby romaine, bacon, capers, egg white, egg yolk, tomato, Parmigiano Reggiano, house-made Caesar dressing</i>	
<b>Roasted Beet Salad</b>	<b>side 9/meal 13/family 16</b>
<i>Pickled beet, pistachio butter, goat cheese whip, micro basil</i>	
 <b>Blu Arugula Salad</b>	<b>side 8/meal 12 /family 15</b>
<i>Wild baby arugula, shaved fennel, roasted mushroom, heirloom cherry tomato, blueberry, Rooftop Honey apple cider vinaigrette</i>	
<b>Add to any salad</b>	
<b>Rotisserie Chicken</b>	<b>side 5/meal 7</b>
<b>Shrimp</b>	<b>side 6/meal 8</b>
<b>Beet Cured Cold Smoke Scottish Trout</b>	<b>10</b>
<b>Grilled Alaskan Salmon</b>	<b>10</b>
<b>Flat Iron Steak</b>	<b>10</b>

## OVEN

<b>Cheese Flatbread</b>	<b>13</b>
<i>House-made tomato sauce, fresh mozzarella, basil</i>	
<b>FireLake Rope Sausage Flatbread</b>	<b>15</b>
<i>House-made tomato sauce, sweet onions, peppadew, 4 cheese blend</i>	

## GRILL ~ MESQUITE

<b>FireLake Rotisserie Chicken</b>	<b>16</b>
<i>Minnesota raised chicken, rosti potatoes, natural jus</i>	
<b>Flat Iron Steak Frites</b>	<b>22</b>
<i>Revier all-natural Minnesota beef, Northwoods grilling spice, hand-cut frites, Boundary Waters steak sauce</i>	

<b>Grilled Alaskan Salmon</b>	<b>18</b>
<i>Roasted cauliflower polenta, sunflower alfalfa sprout salad, Rooftop Honey balsamic glaze</i>	

<b>Backyard Cheeseburger</b>	<b>16</b>
<i>Revier all-natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut frites</i>	

<b>High Plains Buffalo Burger</b>	<b>16</b>
<i>Caramelized onions, smokehouse bacon, AmaBlu cheese, tomato, lettuce, mustard-mayo, hand-cut frites</i>	

<b>Wild Acres Turkey Burger</b>	<b>16</b>
<i>Wild Acres freshly ground turkey, provolone, lettuce, caramelized onions, sherry scallion sauce, hand-cut frites</i>	

## STACKED & CRAFTED

<b>Chicken Salad Wrap</b>	<b>13</b>
<i>Apples, celery, cranberries, grapes, walnuts, onions, mesclun greens, brick oven lefse, hand-cut chips</i>	

<b>FireLake Reuben</b>	<b>14</b>
<i>Corned beef, Swiss cheese, caraway sauerkraut, sherry scallion dressing, rye, hand-cut chips</i>	

<b>Minnesota Walleye Burger</b>	<b>16</b>
<i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut frites</i>	

<b>Breakfast Sandwich</b>	<b>10</b>
<i>Croissant, shaved Minnesota back bacon, avocado, tomato, fried egg, fresh fruit</i>	

<b>Open Face Bagel Sandwich</b>	<b>14</b>
<i>Fresh baked water bagel, beet cured cold smoked Scottish trout herb cream cheese, fresh avocado, , mixed berries</i>	


## TEMPTATIONS

<b>Mason Jar Peanut Butter Pie</b>	<b>10</b>
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<b>White Chocolate Banana Cream Pie</b>	<b>10</b>
<i>Salted caramel</i>	

<b>Brownie &amp; Chocolate Chip Cookie Skillet</b>	<b>10</b>
<i>Swirled fudge, caramel, pecans Sebastian Joe's vanilla ice cream</i>	

<b>Dry Cherry, Sweet Potato Cobbler</b>	<b>10</b>
<i>Rosemary marshmallow, blueberry compote</i>	

 <b>Bee Sting Cake</b>	<b>10</b>
<i>Honey, almond, cranberry syrup</i>	

<b>Seasonal Feature</b>	<b>10</b>
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## EGGS

**Choice of Rosti Potatoes or Fresh Fruit**

<b>Farmhouse Breakfast</b>	<b>12</b>
<i>Two organic eggs your way, choice of pecan bacon, Minnesota back bacon, maple links or rope sausage</i>	
<b>Flat Iron Steak</b>	<b>22</b>

<b>Classic Eggs Benedict</b>	<b>14</b>
<i>Minnesota back bacon, hollandaise</i>	

<b>Avocado Brioche Benedict</b>	<b>15</b>
<i>Minnesota back bacon, avocado, grilled tomato, brioche, hollandaise</i>	

<b>Smoked Trout Benedict</b>	<b>15</b>
<i>Beet cured cold smoked Scottish trout, wilted spinach, english muffin, hollandaise</i>	

<b>Midwestern Omelet</b>	<b>13</b>
<i>Back bacon, onions, peppers, white cheddar</i>	

<b>Whole Hog Omelet</b>	<b>14</b>
<i>Bacon, sausage, Minnesota back bacon, provolone</i>	

<b>Lox Omelet</b>	<b>14</b>
<i>Chives, tomato, dill crème fraîche</i>	

<b>Egg White Omelet</b>	<b>14</b>
<i>Egg whites, spinach, tomatoes, goat cheese</i>	

## LOCALLY GROWN

We are indebted to our local growers for their commitment to excellence in helping us provide a real Taste of Place for you. We want you to experience the wealth and depth of real Midwestern food – the best ingredients, lovingly grown, prepared and served in a warm and timeless environment.

## SKILLET & HASH

<b>Heirloom Corn Crusted Walleye</b>	<b>19</b>
<i>Red Lake Nation Minnesota Walleye, wild rice pilaf, Broccoli Rabe, lemon-tarragon remoulade</i>	

<b>Minnesota Walleye Hash</b>	<b>14</b>
<i>Red Lake Nation Minnesota Walleye, scallions, peppers, over easy eggs, rosti potatoes, asparagus, hollandaise</i>	

<b>Sausage Skillet</b>	<b>12</b>
<i>Sunny side up eggs, onions, peppers, rope sausage, rosti potatoes, sausage gravy</i>	

<b>Sourdough Waffle</b>	<b>9</b>
<i>Fresh berries &amp; whipped cream, Minnesota maple syrup</i>	

<b>Lemon-Ricotta Cornmeal Waffle ~ gluten free</b>	<b>14</b>
<i>Raspberry sauce, whipped cream, mixed berries</i>	

<b>Bananas Foster Stuffed French Toast</b>	<b>13</b>
<i>Cinnamon brioche, caramelized bananas, strawberries, walnuts, powdered sugar</i>	


## MORNING COCKTAILS

<b>The Blu Blood</b>	<b>10</b>
<i>St. George Chile Vodka, house-made bloody mix</i>	

<b>Mimosa</b>	<b>9</b>
<i>Fresh squeezed orange juice, prosecco</i>	

<b>Maple Mimosa</b>	<b>10</b>
<i>Sortilège maple liqueur, fresh squeezed orange juice, prosecco</i>	

<b>Apple Cider Mimosa</b>	<b>10</b>
<i>Local apple cider, prosecco, cinnamon sugar rim</i>	

 <b>Calhoun Loon</b>	<b>12</b>
<i>Prairie Organic Vodka, Domaine de Canton Ginger liqueur, pink grapefruit juice, rooftop honey syrup</i>	

**We are happy to split plates upon request for an additional \$3.00  
Substitutions are subject to additional charges**

**OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS**

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Sebastian Joe's ~ Bushel Boy ~ New French Bakery ~ Revier Cattle Co. South Eastern Food Network ~ Gentleman Forager ~ Arneson Distributing ~ Old Home ~ Minnesota Malted ~ Pahl Farms ~ Gold n' Plump Anderson's Maple Syrup ~ Faribault Dairy ~ Axdahl Farms ~ Red Lake Nation ~ James Lake ~ Johnsonville ~ Killebrew Soda ~ Pariseau Farm Grass Land Butter ~ Sartori ~ Stony Creek Dairy ~ Montchevre ~ MRS Pork Producers ~ Pepin Heights Apple Orchards ~ Singerhouse Farms Hooks Cheese ~ Future Farm ~ Alemar Cheese Company ~ Spring Grove Soda Pop ~ University of Minnesota Bee Squad

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions.*