

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.

TO SHARE OR NOT AND SMALL PLATES

Hand-Cut Chips & Designer Dips	9
Dirty Fries <i>Hand-cut fries, red wine reduction, truffle salt, Eichten's cheese curds, oven roasted mushrooms</i>	11
Bruschetta Trio <i>Swedish cucumber salad ~ ash roasted yam hummus ~ tomato basil relish, garlic flatbread</i>	13
 Smoked Dry Rub Wings <i>Fire & Ice pickles, bourbon rooftop honey mustard</i>	14
Shrimp & Spinach Fondue <i>White wine cheese sauce, bay shrimp, grilled ciabatta crostini</i>	14
Beer Battered Eichten's Cheese Curds <i>Smoked ketchup, spicy buttermilk ranch</i>	10
Broccoli Tots <i>Boursin, white cheddar, bacon, potato crust, spicy buttermilk ranch</i>	10
Cheese Board <i>Chef selected local cheeses, dried fruits, nuts, house jam, wild rice melba toast</i>	19
Half & Half Board <i>House-made charcuterie, local sausages, local cheeses, grilled rustic bread</i>	29
 Bison Bone Marrow <i>Toasted focaccia, braised lamb, rooftop honey balsamic reduction, fennel arugula caper salad</i>	17
Walleye Cakes <i>Red Lake Nation Minnesota Walleye, lemon-tarragon remoulade</i>	12
 Lamb Fritter <i>Brioche toast, smoked & braised lamb shoulder, hunter crust, sunflower alfalfa sprout salad, rooftop honey apricot glaze</i>	13


SIMMERED & TOSSED

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

ROTISSERIE ~ HICKORY

FireLake Rotisserie Chicken 23 <i>Minnesota raised chicken, white cheddar herb mashed potatoes, natural jus</i>	
Spit Roasted Prime Rib 12oz 38 <i>Hand-carved Revier Ranch all-natural beef, horseradish crème fraîche, herb roasted fingerling potatoes, AmaBlu crème fraîche, cattleman's jus</i>	
Wild Acred Rotissirrie Duck 28 <i>Sweet potato spaetzle, crispy Brussels sprouts, grilled apple, sweet cherry chutney</i>	

OVEN

 Popover 6 <i>Two popovers, Blu's Bees' honey butter</i>	
Cheese Flatbread 13 <i>House-made tomato sauce, fresh mozzarella, basil</i>	
FireLake Rope Sausage Flatbread 15 <i>House-made tomato sauce, sweet onions, peppadew, 4 cheese blend</i>	

River Rock Seared Steak 35 <i>Revier Ranch all-natural steak, cauliflower polenta, Northwoods grilling spice, rooftop honey apricot glaze, Boundary Waters steak sauce, broccoli rabe</i>	
Black Cherry Wood Smoked Beef Rib 38 <i>Slow cooked country style beans, sweet cherry BBQ glaze, cornbread skillet</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.

PLANCHA & SKILLET


Mushroom Gnudi Vegetarian 19 <i>Woodland mushrooms, Grilled Alaskan Salmon 24, hazelnuts, cherry tomatoes, Brussels sprouts, white balsamic vinegar, mushroom stock</i>	
Heirloom Corn Crusted Walleye 29 <i>Red Lake Nation Minnesota Walleye, wild rice pilaf, broccoli rabe, lemon-tarragon remoulade</i>	

Lake Fish 'n' Chips 19 <i>Freshwater lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut fries</i>	
Minnesota Walleye Burger 16 <i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut fries</i>	
Chicken Pot Pie 15 <i>Minnesota raised chicken, vegetables, flaky crust</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.

GRILL ~ MESQUITE


Flat Iron Steak Frites 29 <i>Revier Ranch all-natural beef, Northwoods grilling spice, hand-cut fries, Boundary Waters steak sauce</i>	Make it Dirty +3
 Grilled Alaskan Wild Salmon 29 <i>Roasted cauliflower polenta, sunflower alfalfa sprout salad, rooftop honey balsamic glaze</i>	
Bone-In Filet Mignon 45 <i>Revier Ranch all-natural beef, herb roasted fingerling potatoes, foraged mushrooms</i>	
Tomahawk Steak 80 <i>"Frenched" Center-cut bone-in ribeye, FireLake compound butter, essence of Pinot Noir, Boundary Waters steak sauce, broccoli rabe</i>	

Bacon Wrapped Eichten's Buffalo Ribeye 39 <i>Minnesota bison, herb roasted fingerling potatoes, scallions, AmaBlu cheese crème fraîche, Boundary Waters steak sauce</i>	
 Grilled Chicken Kabob 24 <i>Rooftop honey apricot glaze, grilled vegetables, wild rice pilaf</i>	
 Heritage Iowa Pork Chop 28 <i>White cheddar herb mashed potatoes, Crispy Brussels sprouts, rooftop honey glaze</i>	
Backyard Cheeseburger 16 <i>Revier Ranch all-natural beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	
Wild Acres Turkey Burger 16 <i>Wild Acres freshly ground turkey, provolone, lettuce, roasted mushrooms, caramelized onions, sherry scallion sauce, hand-cut fries</i>	
High Plains Buffalo Burger 16 <i>Caramelized onions, smokehouse bacon, AmaBlu cheese, lettuce, tomato, mustard-mayo, hand-cut fries</i>	

TASTE OF PLACE ~ A MINNESOTA RESTAURANT

Our philosophy is simple; source the very best regional products, prepare these ingredients over real burning wood, and serve this delicious food in a pure and uncontrived manner. Our name says who we are; a restaurant about the complex flavors of real burning wood (FIRE) from the land of 10,000 lakes (LAKE).

FROM THE GARDEN

Herb Roasted Fingerling Potatoes 8 <i>Sea salt, AmaBlu crème fraîche, scallions</i>	
White Cheddar Herb Mashed Potatoes 8	
Roasted Brussels Sprouts 8 <i>Crispy panchetta, mushrooms</i>	
 Pan Seared Broccoli Rabe 8 <i>Tomato basil relish, rooftop honey glaze</i>	
Cauliflower Polenta 8 <i>Sunflower alfalfa sprout salad</i>	
Mac & Cheese 8 <i>Eichtens White Cheddar</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 ~
 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.

BUBBLES

	Gls/Btl
Prosecco, Chloe, IT, NV	10/40
Brut, Charles Roux, FR, NV	12/48
Brut, L'ermitage, CA, NV	15/60
Brut, Piper Heidsick, FR, 2009	72
Brut Rosé, Nicolas Feuillatte, FR, NV	80
Brut Rosé, Bouvet, FR, NV	85
Brut, Perriet Jouet, FR NV	89
Brut, JC Boisset, N° 21, FR, NV	92
Brut Premier, Louis Roederer, FR, NV	30/120
Brut, Cristal, Louis Roederer, FR, 2009	300

RIESLING

	Gls/Btl
Chateau Ste. Michelle, Washington, 2015	9/36
Mt Beautiful, Canterbury, NZ 2015	48
Paetra, Willamette Valley, OR, 2015	53

PINOT GRIGIO/GRIS

	Gls/Btl
Barone Fini, Trentino-Valdadige, Italy, 2016	11/44
Domaines Schlumberger, Alsace, FR, 2014	45
Ferrari Carano, Sonoma County, CA, 2016	13/52
Santa Margherita, Trentino-Alto Adige, Italy, 2016	16/64

SAUVIGNON BLANC

	Gls/Btl
Wairau River Marlborough, NZ 2017	11/44
Sancerre, Jolivet, Loire Valley, FR, 2016	54
Cliff Lede, Napa Valley, CA, 2016	16/64
Merry Edwards, Russian River Valley, CA, 2015	20/80

REFRESHING WHITES

	Gls/Btl
Torrentes, Zuccardi "Serie A", Salta, AG, 2016	9/36
Chenin Blanc, Gamling & McDuck, Santa Ynez Valley, CA, 2014	40
Moscato, Terra d'Oro, Amador County, CA, 2016	11/44
Grüner Veltliner, Domäne Wachau, Terrassen Smaragd, AU, 2012	15/60

CHARDONNAY

	Gls/Btl
Chalk Hill, Sonoma Coast, CA, 2016	12/48
Pine Ridge 'Dijon Clones', Carneros, CA, 2014	56
Silver by Mer Soleil "Unoaked," Monterey, CA 2014	14/56
Chablis, Domaine Christian Moreau Pere & Fils, Chablis, FR, 2014	58
Imagery, Sonoma, CA 2016	15/60
Rochioli, Russian River, CA, 2015	18/72
Jordan, Sonoma Coast, CA, 2014	20/80
Paul Hobbs, "Russian River", Sonoma County, CA, 2014	82
Rombauer, Carneros, CA, 2015	22/88
Gran Moraine, Yamhill-Carlton, OR, 2014	90
Château de la Créé, Premier Cru, Gravières, Santenay, FR, 2013	130

ROSÉ

	Gls/Btl
Champs de Provence, Côtes de Provence, FR, 2016	12/48
Malene, Santa Barbara, CA, 2017	14/56

PINOT NOIR

	Gls/Btl
Rickshaw, Sonoma, CA, 2016	12/48
Cherry Pie, Stanley Ranch, Carneros, CA, 2015	59
Boen, Russian River Valley, CA, 2016	15/60
Van Duzer, Willamette Valley, OR, 2013	68
Wild Ridge, Sonoma, CA, 2013	70
Diora, Monterey, CA 2015	18/72
Belle Glos "Dairyman", Russian River Valley, CA, 2016	72
Twomey, Russian River Valley, CA, 2015	85
Raen, Sonoma Coast, CA, 2015	98
Domaine Serene, "Evenstad Reserve", Willamette Valley, OR, 2014	25/100
Domaine Serene, "Jerusalem Hill", Willamette Valley, OR, 2013	180
Williams Selyem, "Eastside", Russian River Valley, CA, 2014	220
Domaine Serene, "Grace", Willamette Valley, OR, 2014	300

CORAVIN RESERVE

The Coravin system keeps the cork in the bottle while you explore the finest wines by the glass. The wine that remains in the bottle will continue to evolve naturally.

	2.5 OZ	5 OZ	Bottle
Shafer, Hillside Select, Stags Leap district, CA	45	72	360
Cheval des Andes, Malbec Terrazas, AR,	20	40	160
Bordeaux Blend, Overture by Opus One, Napa Valley, CA, NV	25	40	200
Bordeaux Blend, Opus One, Napa Valley, CA, 2015	45	72	360
Cabernet Sauvignon, Hour Glass, Napa Valley, CA, 2012	28	46	230

RED BLENDS

	Gls/Btl
Treo, Hess Select, Napa Valley, CA, 2014	11/44
Michael David, Petite/Petit, Lodi, CA	11/44
Komodo Dragon Cellars, Columbia Valley, WA, 2014	45
Buena Vista, "The Sheriff", Sonoma County, CA, 2012	14/56
Blackbird, "Arise", Napa Valley, CA, 2013	18/72
Châteauneuf-du-Pape, Remy Ferbras, Rhône Valley, FR, 2014	18/72
Orin Swift, Abstract, St. Helena, CA	20/80
Rodney Strong, "Symmetry", Alexander Valley, CA, 2014	85
The Prisoner, St Helena, CA, 2016	87
Hess Collection, "Lion Tamer", Napa Valley, CA, 2014	88
Blackbird, "Contrarian", Napa Valley, CA, 2014	130
Grand Cru Classé, Château Batailley, Pauillac, FR, 2012	145
Orin Swift, Papillon, St Helena, CA Napa Valley, CA, 2013	180
Blackbird Vineyards, "Illustration", Napa Valley, CA, 2013	210
Bordeaux Blend, Pahlmeyer, Napa Valley, CA, 2013	230
Bordeaux Blend, Quintessa, Rutherford, Napa Valley, CA, 2013	250

MALBEC

	Gls/Btl
Catena "Vista Flores", Mendoza, AR, 2015	11/44
Colomé, Salta, AR, 2016	52
Red Schooner, Voyage #6 Napa Valley, CA, NV	16/64

ZINFANDEL

	Gls/Btl
Kunde, Sonoma Valley, CA, 2014	10/40
Seghesio Old Vine, Sonoma County, CA, 2013	83
Turley, "Juvenile", CA, 2014	20/80
Black Chicken, Napa Valley, CA, 2016	22/88

OTHER OLD WORLD REDS

	Gls/Btl
Montepulciano d'Abruzzo, Fantini, DOC, Piedmont, IT, 2015	10/40
Shiraz, Layer Cake, Australia, 2015	10/40
Nebbiolo, "Quadrio", Nino Negri, Valtellina Superiore, Lombardy, IT, 2014	11/44
Côtes du Rhône, Domaine de Beurenard, Rhône Valley, FR, 2017	12/48
Rioja, Bodegas Ontañón, Reserva, ES, 2005	48
Grenache, Shatter, Maury, FR, 2014	54
Aglianico, Terredora Dipaolo, Taurasi, IT, 2011	58
Cabernet Franc, Gamling & McDuck, Napa Valley, CA, 2014	15/60

Super Tuscan, Gaja Ca'marcanda, "Promis", Bolgheri, IT, 2013	78
Brunello di Montalcino, Altesino, Tuscany, IT, 2013	110
Tignanello, Antinori, Toscana, Italy, 2012	160

MERLOT

	Gls/Btl
Skyfall, Columbia Valley, WA, 2016	15/60
Emmolo, Napa Valley, CA, 2013 (1L)	11/66
Twomey, Napa Valley, CA, 2013	80
Hourglass, BlueLine Estate, Napa Valley, CA, 2013	125
Jarvis, Napa Valley, CA, 2012	150
Buccella, Napa Valley, CA, 2014	195

CABERNET SAUVIGNON

	Gls/Btl
Double Canyon, Horse Heaven Hills, WA 2015	12/48
Joel Gott, "815", CA, 2015	13/52
Two Hands, "Sexy Beast", McLaren Vale, AU, 2017	54
Earthquake, Lodi, CA, 2015	60
Intrinsic, Columbia Valley, WA, 2016	61
Buehler Vineyards, Napa Valley, CA, 2014	67
Pine Ridge, Napa Valley, CA, 2015	18/72
Raymond, Napa Valley, CA, 2013	75
Mt Veeder, Napa Valley, CA,	20/80
Faust, Napa Valley, CA, 2014	90
Hess Collection, Mount Veeder, CA, 2013	96
Jordan, Alexander Valley, CA, 2013	110
Rodney Strong, "Rockaway", Alexander Valley, CA, 2014	125
Caymus, Napa Valley, CA, 2015 (1L)	23/138
Altvs, Napa Valley, CA, 2012	135
Paradigm, Napa Valley, CA, 2013	180
Silver Oak, Alexander Valley, CA, 2013	195
Stags' Leap "SLV", Napa Valley, CA, 2012	220
Hour Glass, Napa Valley, CA, 2012	350