

# 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 & SMALL PLATES

- Hand-Cut Chips & Designer Dips** 9
- Bruschetta Trio** 13  
*Ricotta, fresh berries ~ tomatoes, basil ~ mushroom duxelles*
-  **Smoked Dry Rub Wings** 14  
*Fire & Ice pickles, rooftop honey apricot sauce*
- Shrimp & Spinach Fondue** 14  
*White wine cheese sauce, bay shrimp, grilled ciabatta crostini*
- Broccoli Tots** 10  
*Boursin, white cheddar, bacon, potato crust, spicy buttermilk ranch*
- Beer Battered Eichten's Cheese Curds** 10  
*Smoked ketchup, spicy buttermilk ranch*
- Bacon Wrapped Quail Legs** 13  
*Duck sausage stuffed quail legs, sweet cherry chutney*
- Walleye Cakes** 12  
*Red Lake Nation Minnesota Walleye, lemon-tarragon remoulade*
- Lamb Fritter** 13  
*Brioche toast, hunter crust, smoked & braised lamb shoulder, cucumber mint sauce, orange salad*
- Beet Ravioli** 13  
*2 Jumbo-housemade ricotta & pea ravioli, pesto, zucchini, Parmigiano Reggiano*

**Half & Half Board** 23  
*Homemade charcuteries, local sausages, local cheeses, grilled rustic bread*

## SIMMERED & TOSSED

- Chicken & Minnesota Wild Rice Soup** 10  
*Leek & mushroom* cup 6/side 8/meal 10
- Seasonal Soup** cup 6/side 8/meal 10
- Soup & Side Salad Selection** 12
- Roasted Tomato Soup & Hook's Grilled Cheese** 12  
*Wisconsin 2-year aged Hook Cheddar Cheese, brioche*
- Caesar Salad** side 9/meal 13/family 16  
*Baby romaine, bacon, capers, egg white, egg yolk, tomatoes, Parmigiano Reggiano, housemade Caesar dressing*
-  **Brûléed Beet Salad** side 9/meal 13  
*Caramelized red & gold beets, rocket arugula, Stickney Hill goat cheese, cracked pistachios, honey citrus vinaigrette*
- Puffed Wild Rice Salad** side 8/meal 12/family 15  
*Puffed Minnesota wild rice, mesclun greens, cranberries, cherry tomatoes, cucumbers, candied pecans, white balsamic vinaigrette*
- Add to any salad**
- Rotisserie Chicken** side 5/meal 7
- Shrimp** side 6/meal 8
- Trolled Alaskan Salmon** 10
- Flat Iron Steak** 10

## GRILL & ROTISSERIE

- Char Grilled Trolled Alaskan Salmon** 17  
*Quinoa, zucchini, cherry tomatoes, citrus fennel salad*
- Flat Iron Steak & Frites** 22  
*Olivia all natural Minnesota beef, Northwoods grilling spice, hand-cut frites, Boundary Waters steak sauce*
- Backyard Cheeseburger** 16  
*Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut frites*
- High Plains Buffalo Burger** 16  
*Caramelized onions, smokehouse bacon, Amablu cheese, tomato, lettuce, mustard-mayo, hand-cut frites*
- Wild Acres Turkey Burger** 16  
*Wild Acres freshly ground turkey, provolone, lettuce, roasted mushrooms, caramelized onions, sherry scallion sauce, hand-cut frites*
- FireLake Rotisserie Chicken** 15  
*Minnesota raised chicken, rosti potatoes, natural jus*

## 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.

## STACKED & CRAFTED

- Popover Prime Rib Dip** 15  
*Caramelized onions, white cheddar, horseradish crème fraîche, natural jus, hand-cut frites*
- Breakfast Sandwich** 9  
*Croissant, shaved Minnesota back bacon, avocado, tomato, fried egg, fontina, fresh fruit*
- Chicken Salad Wrap** 13  
*Apples, celery, cranberries, grapes, walnuts, mesclun greens, onions, brick oven lefse, hand-cut chips*
- Bloomington Club** 14  
*Rotisserie chicken, turkey, pecan bacon, provolone, tomato, field greens, hand-cut chips*
- FireLake Reuben** 14  
*Corned beef, caraway sauerkraut, Swiss cheese, sherry scallion dressing, rye, hand-cut chips*
- Veggie Sandwich** 13  
*Mushroom duxelles, grilled portabellas, roasted red peppers, grilled broccolini, goat cheese, hand-cut chips*
- Lunch Duo** 14  
*Half sandwich selection with a choice of half salad or cup of soup (excludes breakfast sandwich)*

## OVEN

- Chicken Pot Pie** 15  
*Minnesota raised chicken, vegetables, flakey crust*
- Cheese Flatbread** 13  
*Housemade tomato sauce, fresh mozzarella, basil*
- Rotisserie Duck & Goat Cheese Flatbread** 13  
*Mushroom duxelles, grilled pears, figs, arugula*
- FireLake Rope Sausage Flatbread** 13  
*Housemade tomato sauce, sweet onions, peppadew, 4 cheese blend*
- Rope Sausage Mac and Cheese** 12  
*Wisconsin sharp cheddar cheese sauce, pork belly, hunter crust*

## 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

- Minnesota Walleye Burger** 16  
*Red Lake Nation Minnesota Walleye, lemon-tarragon remoulade, homestead slaw, hand-cut frites*

**Heirloom Corn Crusted Walleye** 19  
*Red Lake Nation Minnesota Walleye, wild rice pilaf, grilled broccolini, lemon-tarragon remoulade*

- Lake Fish 'n' Chips** 16  
*Fresh water lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut frites*
- Mushroom Gnudi** **Vegetarian** 14  
*Woodland mushrooms, Trolled Alaskan Salmon 19, oven dried tomatoes, brussels sprouts, hazelnuts, white balsamic vinegar, mushroom stock*

## TEMPTATIONS

- Mason Jar Peanut Butter Pie** 9
- White Chocolate Banana Cream Pie** 9  
*Salted caramel*
-  **Honey Lavender Cheesecake** 9  
*Lemon lavender whip*
- Turtle Brownie Skillet** 9  
*Swirled fudge, caramel, pecans, vanilla ice cream*
- Death by Chocolate** 9  
*Devil's food cake, raspberry coulis, chocolate buttercream*
- Seasonal Feature** 9

## OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Schell's Brewing Co. ~ Minnestalgia ~ Bushel Boy ~ New French Bakery Grain Belt ~ 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 ~ Surly Brewing Co. Pepin Heights Apple Orchards ~ Singerhouse Farms ~ Hooks Cheese ~ J.Carver Distillery ~ Future Farm ~ Alemar Cheese Company ~ Fulton Spring Grove Soda Pop ~ Tattersal Distilling ~ 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.