

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>Ricotta, fresh berries ~ tomatoes, basil ~ mushroom duxelles</i>	13
 Smoked Dry Rub Wings <i>Fire & Ice pickles, rooftop honey apricot sauce</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>Housemade charcuterie, local sausages, local cheeses, grilled rustic bread</i>	29
Beet Ravioli <i>2 Jumbo-housemade ricotta & pea ravioli, pesto, zucchini, Parmigiano Reggiano</i>	13
Bison Bone Marrow <i>Toasted focaccia, braised lamb, balsamic maple reduction, fennel arugula caper salad</i>	17
Bacon Wrapped Quail Legs <i>Duck sausage stuffed quail legs, sweet cherry chutney</i>	14
Walleye Cakes <i>Red Lake Nation Minnesota Walleye, lemon-tarragon remoulade</i>	12
Lamb Fritter <i>Brioche toast, smoked & braised lamb shoulder, hunter crust, cucumber mint sauce, orange salad</i>	13

SIMMERED & TOSSED

Chicken & Minnesota Wild Rice Soup <i>side 8/meal 10</i> <i>Leek & mushroom</i>	
Seasonal Soup <i>side 8/meal 10</i>	
Roasted Tomato Soup & Hook's Grilled Cheese <i>12</i> <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 white, egg yolk, tomatoes, croutons, Parmigiano Reggiano, housemade caesar dressing</i>	
 Brûléed Beet Salad <i>side 9/meal 13</i> <i>Caramelized red & gold beets, rocket arugula, Stickney Hill goat cheese, cracked pistachios, honey citrus vinaigrette</i>	
Puffed Wild Rice Salad <i>side 8/meal 12/family 15</i> <i>Puffed Minnesota wild rice, mesclun greens, cranberries, cherry tomatoes, cucumbers, candied pecans, white balsamic vinaigrette</i>	
Add to any salad	
Rotisserie Chicken <i>side 5/meal 7</i>	
Shrimp <i>side 6/meal 8</i>	
Trolled Alaskan Salmon <i>10</i>	
Flat Iron Steak <i>10</i>	

ROTISSERIE ~ HICKORY

FireLake Rotisserie Chicken <i>23</i> <i>Minnesota raised chicken, white cheddar herb mashed potatoes, natural jus</i>	
Wild Acres Rotisserie Duck <i>28</i> <i>Ash roasted garnet yams, grilled broccolini, fig rosemary sauce</i>	
Spit Roasted Prime Rib <i>14oz 38</i> <i>Hand carved Olivia all natural beef, horseradish crème fraîche, tri color potatoes, AmaBlu crème fraîche, cattleman's jus</i>	

OVEN

Chicken Pot Pie <i>16</i> <i>Minnesota raised chicken, vegetables, flaky crust</i>	
Cheese Flatbread <i>13</i> <i>Housemade tomato sauce, fresh mozzarella, basil</i>	
Rotisserie Duck & Goat Cheese Flatbread <i>13</i> <i>Mushroom duxelles, grilled pears, figs, arugula</i>	
FireLake Rope Sausage Flatbread <i>13</i> <i>Housemade tomato sauce, sweet onions, peppadew, 4 cheese blend</i>	
Rope Sausage Mac and Cheese <i>13</i> <i>Pork belly, Wisconsin sharp cheddar sauce, hunter crust</i>	
 Popover <i>6</i> <i>Two popovers, Blu's Bees' honey butter</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 <i>19</i> <i>Woodland mushrooms, hazelnuts, oven dried tomatoes, brussels sprouts, white balsamic vinegar, mushroom stock</i>	Vegetarian
Trolled Alaskan Salmon <i>24</i>	
12 Hour Braised Beef Short Rib <i>37</i> <i>Red wine braised, carrots, onions, celery, grilled scallions, Pinot Noir reduction, white cheddar herb mashed potatoes</i>	
Heirloom Corn Crusted Walleye <i>29</i> <i>Red Lake Nation Minnesota Walleye, wild rice pilaf, grilled broccolini, lemon-tarragon remoulade</i>	
Lake Fish 'n' Chips <i>19</i> <i>Freshwater lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut fries</i>	
Minnesota Walleye Burger <i>16</i> <i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut fries</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 <i>29</i> <i>Olivia all natural Minnesota beef, Northwoods grilling spice, hand-cut fries, Boundary Waters steak sauce</i>	Make it Dirty +3
Char Grilled Trolled Alaskan Salmon <i>29</i> <i>Quinoa, zucchini, cherry tomatoes, citrus fennel salad</i>	
Lamb Duet <i>38</i> <i>Grilled lamb chops, lamb fritter, rotisserie vegetables, pink peppercorn, cucumber mint sauce</i>	
Bone-In Filet Mignon <i>45</i> <i>Olivia all natural Minnesota beef, rotisserie vegetables, foraged mushrooms</i>	
Tomahawk Steak <i>80</i> <i>Center-cut bone-in ribeye "Frenched", FireLake compound butter, chimichurri sauce, Boundary Waters steak sauce, rotisserie vegetables</i>	
Bacon Wrapped Eichten's Buffalo Ribeye <i>39</i> <i>Minnesota bison, tri-color potatoes, scallions, AmaBlu cheese crème fraîche, Boundary Waters steak sauce</i>	
Grilled Chicken Kabob <i>24</i> <i>Pink peppercorn aioli, grilled vegetables, wild rice pilaf, coriander mint sauce</i>	
Grilled Kafta Kabob <i>24</i> <i>Beef, chimichurri sauce, grilled vegetables, wild rice pilaf, coriander mint sauce</i>	
 Heritage Iowa Pork Chop <i>28</i> <i>Ash roasted red garnet yam, rotisserie vegetables, honey glaze</i>	
Backyard Cheeseburger <i>16</i> <i>Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	
Wild Acres Turkey Burger <i>16</i> <i>Wild Acres freshly ground turkey, provolone, lettuce, roasted mushrooms, caramelized onions, sherry scallion sauce, hand-cut fries</i>	
High Plains Buffalo Burger <i>16</i> <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 Tri Color Potatoes <i>8</i> <i>Sea salt, AmaBlu crème fraîche, scallions</i>	
Roasted Brussels Sprouts <i>9</i> <i>Grenache cured pork belly, mushroom stock</i>	
White Cheddar Herb Mashed Potatoes <i>8</i>	
Rotisserie Vegetables <i>8</i> <i>FireLake compound butter</i>	
Grilled Broccolini <i>8</i> <i>Pink peppercorn aioli</i>	
Baked Potato <i>6</i>	
Make it Loaded +3	

OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Minnestalgia
 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.

BUBBLES

	Gls/Btl
Prosecco, Riondo Blu, IT, NV	10/40
Brut, Domaine Ste. Michelle, WA, NV	10/40
Brut, Mumm Napa, CA, NV	59
Brut, Piper Heidsieck, FR, 2009	71
Grand Brut, Perrier-Jouët, FR, NV	89
Brut Rosé, Jean-Charles Boisset, N° 69, FR, NV	92
Brut, Cristal, Louis Roederer, FR, 2009	300

ROSÉ

	Gls/Btl
Champs de Provence, Côtes de Provence, FR, 2016	10/40
Sokol Blosser, Dundee Hills, OR, 2016	14/56

RIESLING

	Gls/Btl
Chateau Ste. Michelle, Washington, 2015	8/32
Mt Beautiful, Canterbury, NZ 2015	48
Paetra, Willamette Valley, OR, 2015	53

PINOT GRIGIO/GRIS

	Gls/Btl
Barone Fini, Trentino-Valdadige, Italy, 2016	9/36
Erath, OR, 2014	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
Basel Cellars, Walla Walla, WA, 2016	36
Orchard Lane, Marlborough, NZ, 2016	39
The Crossings, Awatere Valley Marlborough, NZ, 2016	11/44
Sancerre, Jolivet, Loire Valley, FR, 2016	54
Rombauer, Napa Valley CA, 2016	16/64
Merry Edwards, Russian River Valley, CA, 2015	20/80

CHARDONNAY

	Gls/Btl
Charles & Charles, Columbia Valley, WA, 2015	39
Alexana, Willamette Valley, OR, 2013	10/40
Catena, Mendoza, AR, 2015	12/48
Pine Ridge 'Dijon Clones', Carneros, CA, 2014	56
Morgan, Santa Lucia Highlands, CA, 2014	14/56
Chablis, Domaine Christian Moreau Pere & Fils, Chablis, FR, 2014	58
Frank Family, Carneros, CA, 2014	72
Gran Moraine, Yamhill-Carlton, OR, 2014	20/80
Paul Hobbs, "Russian River", Sonoma County, CA, 2014	82
Jordan, Sonoma Coast, CA, 2013	85
Château de la Créée, Premier Cru, Gravières, Santenay, FR, 2013	130

REFRESHING WHITES

	Gls/Btl
Torrontes, 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
Viognier, Miner, Napa Valley, CA, 2015	49
Grüner Veltliner, Domäne Wachau, Terrassen Smaragd, AU, 2012	55

PINOT NOIR

	Gls/Btl
Stoller, Dundee Hills, OR, 2015	12/48
Cherry Pie, Stanley Ranch, Carneros, CA, 2014	59
Boen, Russian River Valley, CA, 2015	15/60
Van Duzer, Willamette Valley, OR, 2013	68
Wild Ridge, Sonoma, CA, 2013	70
Belle Glos "Dairyman", Russian River Valley, CA, 2015	72
Twomey, Russian River Valley, CA, 2013	85
Raen, Sonoma Coast, CA, 2015	98
Domaine Serene, "Evenstad Reserve", Willamette Valley, OR, 2013	25/100
Domaine Serene, "Jerusalem Hill", Willamette Valley, OR, 2013	180
Domaine Faiveley, 1er Cru "Clos de l'ecu", Burgundy, FR, 2013	180
Williams Selyem, "Eastside", Russian River Valley, CA, 2014	220
Domaine Serene, Mark Bradford, Willamette Valley, OR, 2011	250
Domaine Serene, "Grace", Willamette Valley, OR, 2013	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
Tignanello, Antinori, Toscana, Italy, 2011	16	32	160
Cabernet Sauvignon, Raymond, "Generations", Napa, CA, 2010	24	48	240
Bordeaux Blend, Quintessa, Rutherford, Napa Valley, CA, 2013	25	50	250
Cabernet Sauvignon, Far Niente, Napa Valley, CA, 2013	30	60	300
Bordeaux Blend, Continuum, Napa Valley, CA, 2013	32	64	320
Cabernet Sauvignon, Revana, Napa, CA, 2010	34	68	340
Bordeaux Blend, Opus One, Napa Valley, CA, 2012	35	70	350
Cabernet Sauvignon, Hour Glass, Napa Valley, CA, 2012	35	70	350
Cabernet Sauvignon, Hess, "The Lion", Mt. Veeder, Napa Valley, CA, 2013	39	78	390

RED BLENDS

	Gls/Btl
Treo, Hess Select, Napa Valley, CA, 2013	10/36
Komodo Dragon Cellars, Columbia Valley, WA, 2014	45
Buena Vista, "The Sheriff", Sonoma County, CA, 2012	14/56
Therra, Podernuovo a Palazzone Tuscany, IT, 2012	14/56
Neyers Sage Canyon, Napa Valley, CA, 2016	61
Salmos, Torres, ES, 2012	64
POV, Robert Sinskey, Los Carneros, CA, 2013	66
Mountain Cuvée, Chappellet, Pritchard Hill, CA, 2014	68
Blackbird, "Arise", Napa Valley, CA, 2013	18/72
Châteauneuf-du-Pape, Remy Ferbras, Rhône Valley, FR, 2014	18/72
Rodney Strong, "Symmetry", Alexander Valley, CA, 2013	85
The Prisoner, St Helena, CA, 2015	87
Hess Collection, "Lion Tamer", Napa Valley, CA, 2014	88
Blackbird, "Contrarian", Napa Valley, CA, 2014	130
Bordeaux Blend, Miner "The Oracle", Napa Valley, CA, 2012	140
Grand Cru Classé, Château Batailley, Pauillac, FR, 2012	145
Blackbird Vineyards, "Illustration", Napa Valley, CA, 2013	210
Bordeaux Blend, Pahlmeyer, Napa Valley, CA, 2012	230

MALBEC

	Gls/Btl
Catena "Vista Flores", Mendoza, AR, 2014	44
Colomé, Salta, AR, 2015	13/52
Caymus, "Red Schooner", Voyage #4 Napa Valley, CA, NV	16/64
Altos Las Hormigas, Vista Flores Vineyard, Uco Valley, AR, 2007	98

ZINFANDEL

	Gls/Btl
Kunde, Sonoma Valley, CA, 2014	10/40
Day, Sonoma County, CA, 2015	68
Seghesio Old Vine, Sonoma County, CA, 2013	83
Turley, "Juvenile", CA, 2014	90

MERLOT

	Gls/Btl
Skyfall, Columbia Valley, WA, 2015	9/36
Northstar, Columbia Valley, WA, 2012	56
Emmolo, Napa Valley, CA, 2013 (1L)	15/75
Twomey, Napa Valley, CA, 2012	80
Pride Mountain Vineyards, Napa Valley, CA, 2013	92
Hourglass, Blueline Estate, Napa Valley, CA, 2013	125
Jarvis, Napa Valley, CA, 2012	150
Arrietta, Napa Valley, CA, 2013	150
Buccella, Napa Valley, CA, 2014	195

OTHER OLD

WORLD REDS

	Gls/Btl
Montepulciano d'Abruzzo, Fantini, DOC, Peidmont, IT, 2015	8/32
Monastrell, Bodegas Luzón, Jumilla, ES, 2015	9/36
Barbera, Terra d'Oro, Amador County, CA, 2014	33
Shiraz, Layer Cake, Australia, 2015	38
Côte Du Rhône, M&S Ogier, FR, 2014	42
Nebbiolo, "Quadrio", Nino Negri, Valtellina Superiore, Lombardy, IT, 2011	11/44
Chianti Classico, San Jacopo, DOCG, Castello Vicchiomaggio, IT, 2014	45
Rioja, Bodegas Ontañón, Reserva, ES, 2005	48
Côtes du Rhône, Domaine de Beurenard, FR	12/48
Grenache, Shatter, Maury, FR, 2012	54
Aglianico, Terredora Dipaolo, Taurasi, DOCG, IT, 2011	58
Cabernet Franc, Gamling & McDuck, Napa Valley, CA, 2013	15/60
Bandol Rouge, Domaine Tempier, FR, 2013	72
Corvina, Cesari "Jèma", Veneto, IT, 2012	75
Super Tuscan, Gaja Ca'marcanda "Promis", Bolgheri, IT, 2013	78
Ammarone della Valpolicella, Nicolis, DOCG, Veneto, IT, 2009	95
Brunello di Montalcino, Altesino, DOCG, Tuscany, IT, 2011	110

CABERNET SAUVIGNON

	Gls/Btl
Horse Hills, "Two Mountains", Yakima Valley, WA, 2015	10/40
St Suprey, "Dollarhide", Napa Valley, CA, 2012	40
Joel Gott, "815", CA, 2014	12/48
Earthquake, Lodi, CA, 2014	48
Villa Cafaggio, "Cortaccio", Tuscany, IT, 2012	52
Two Hands, "Sexy Beast", McLaren Vale, AU, 2015	54
Intrinsic, Columbia Valley, WA, 2015	61
Buehler Vineyards, Napa Valley, CA, 2014	67
Jordan, Alexander Valley, CA, 2012	17/68
Ferrari Carano, Sonoma, CA, 2013	68
Pine Ridge, Napa Valley, CA, 2014	18/72
Raymond, Napa Valley, CA, 2013	75
Quilt, Napa Valley, CA, 2014	85
Rodney Strong, "Rockaway", Alexander Valley, CA, 2013	90
Faust, Napa Valley, CA, 2014	90
Darioush, "Caravan", Napa Valley, CA, 2012	92
Hess Collection, Mount Veeder, CA, 2013	96
Caymus, Napa Valley, CA, 2015 (1L)	20/100
Silver Oak, Alexander Valley, CA, 2013	108
Bucaella, "MICA", Napa Valley, CA, 2014	30/120
Altvs, Napa Valley, CA, 2014	135
LVE, John Legend by Raymond, Napa Valley, CA, 2013	180
Paradigm, Napa Valley, CA, 2013	180
Stags' Leap "SLV", Napa Valley, CA, 2012	220
Odette Estate, Napa Valley, CA, 2013	230