

FIRE LAKE

JUICE & FRUIT BAR

Yogurt & Granola Parfait, Fresh Berries	8
Glorious Morning Fresh Fruit Platter	12
<i>Peak of the market fruits, breakfast pastry, natural yogurt</i>	
Fresh Squeezed Orange Juice	5
Blueberry, V-8, Cranberry or Grapefruit Juice	4.50

Fresh to Order

Tropical Blueberry Smoothie	7.50
<i>Blueberries, oranges, pineapple, yogurt</i>	
Strawberry Mango Smoothie	7.50
<i>Frozen mangoes, strawberries, yogurt, rooftop honey</i>	
Fruit Smoothie	7.50
<i>Banana, kiwi, raspberry, yogurt</i>	

TO SHARE OR NOT

Hand-Cut Chips & Designer Dips	9
Bruschetta Trio	13
<i>Fresh berries, ricotta ~ tomatoes, basil ~ mushroom duxelles</i>	
Broccoli Tots	10
<i>Boursin and white cheddar, bacon, potato crust, spicy buttermilk ranch</i>	
Bacon Wrapped Quail Legs	10
<i>Duck sausage stuffed quail legs, sweet cherry chutney</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

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

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.

OVEN

Cheese Flatbread	13
<i>Homemade tomato sauce, fresh mozzarella, basil</i>	
Rotisserie Duck & Goat Cheese Flatbread	13
<i>Mushroom duxelles, grilled pears, figs, arugula</i>	
FireLake Rope Sausage Flatbread	13
<i>Homemade tomato sauce, sweet onions, peppadew, 4 cheese blend</i>	
Brick-Oven Apple Pannekoeken	16
<i>Fresh apple, egg batter, Minnesota maple syrup</i>	

GRILL ~ MESQUITE

FireLake Rotisserie Chicken	15
<i>Minnesota raised chicken, rosti potatoes, natural jus</i>	
Flat Iron Steak Frites	22
<i>Olivia all natural Minnesota beef, Northwoods grilling spice, hand-cut frites, Boundary Waters steak sauce</i>	

Char Grilled Trolled Alaskan Salmon	17
<i>Quinoa, zucchini, cherry tomatoes, citrus fennel salad</i>	
Backyard Cheeseburger	16
<i>Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut frites</i>	
High Plains Buffalo Burger	16
<i>Caramelized onions, smokehouse bacon, Amabl cheese, tomato, lettuce, mustard-mayo, hand-cut frites</i>	
Wild Acres Turkey Burger	16
<i>Wild Acres freshly ground turkey, provolone, lettuce, caramelized onions, sherry scallion sauce, hand-cut frites</i>	

STACKED & CRAFTED

Chicken Salad Wrap	13
<i>Apples, celery, cranberries, grapes, walnuts, onions, mesclun greens, brick oven lefse, hand-cut chips</i>	
FireLake Reuben	14
<i>Corned beef, Swiss cheese, caraway sauerkraut, sherry scallion dressing, rye, hand-cut chips</i>	
Minnesota Walleye Burger	16
<i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut frites</i>	
Breakfast Sandwich	9
<i>Croissant, shaved Minnesota back bacon, avocado, tomato, fried egg, fresh fruit</i>	
Veggie Sandwich	13
<i>Mushroom duxelles, grilled portabellas, roasted red peppers, grilled broccolini, goat cheese, hand-cut chips</i>	

TEMPTATIONS

Mason Jar Peanut Butter Pie	9
White Chocolate Banana Cream Pie	9
<i>Salted caramel</i>	
Biscotti	4
<i>caraway, honey, pistachio</i>	
Turtle Brownie Skillet	9
<i>Swirled fudge, caramel, vanilla ice cream, pecans</i>	
Death by Chocolate	9
<i>Devil's food cake, chocolate buttercream, raspberry coulis</i>	
Honey Lavender Cheesecake	9
<i>Lemon lavender whip</i>	
Seasonal Feature	9

EGGS

Choice of Rosti Potatoes or Fresh Fruit	
Farmhouse Breakfast	12
<i>Two organic eggs your way, choice of pecan bacon, Minnesota back bacon, maple links or rope sausage</i>	
Classic Eggs Benedict	14
<i>Minnesota back bacon, hollandaise</i>	
Avocado Brioche Benedict	14
<i>Minnesota back bacon, avocado, grilled tomato, brioche, hollandaise</i>	
Midwestern Omelet	13
<i>Back bacon, onions, peppers, white cheddar</i>	
Whole Hog Omelet	14
<i>Bacon, sausage, Minnesota back bacon, provolone</i>	
Egg White Omelet	14
<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.

SKILLETTS & HASH

Heirloom Corn Crusted Walleye	19
<i>Red Lake Nation Minnesota Walleye, wild rice pilaf, grilled broccolini, lemon-tarragon remoulade</i>	
Minnesota Walleye Hash	14
<i>Red Lake Nation Minnesota Walleye, scallions, peppers, over easy eggs, rosti potatoes, broccolini, hollandaise</i>	
Sausage Skillet	12
<i>Sunny side up eggs, onions, peppers, rope sausage, rosti potatoes, sausage gravy</i>	

Sourdough Waffle on a Stick	12
<i>Fresh berries & whipped cream, Minnesota maple syrup</i>	
Lemon-Ricotta Cornmeal Waffle ~ gluten free	14
<i>Raspberry sauce, whipped cream, mixed berries</i>	
Bananas Foster Stuffed French Toast	12
<i>Cinnamon brioche, caramelized bananas, strawberries, walnuts, powdered sugar</i>	

MORNING COCKTAILS

The Blu Blood	10
<i>St. George Chile Vodka, house-made bloody mix</i>	
Mimosa	9
<i>Fresh squeezed orange juice, prosecco</i>	
Maple Mimosa	10
<i>Sortilege maple liqueur, fresh squeezed orange juice, prosecco</i>	
Apple Cider Mimosa	10
<i>Local apple cider, prosecco, cinnamon sugar rim</i>	
Calhoun Loon	12
<i>Prairie Organic Vodka, Domaine de Canton Ginger liqueur, pink grapefruit juice, rooftop honey syrup</i>	
Aurora Borealis	12
<i>L'etoile Vodka, Marie Brizard raspberry, fresh squeezed orange juice, agave nectar, Finnegans Irish Amber</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 ~ 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.