

FIRE LAKE

JUICE & FRUIT BAR

Yogurt & Granola Parfait, Fresh Berries	8
Glorious Morning Fresh Fruit Platter <i>Peak of the market fruit, breakfast pastry, natural yogurt</i>	12
Fresh Squeezed Orange Juice	4.75
Blueberry, V-8, Cranberry or Grapfruit Juice	4.25

Fresh to Order

Tropical Blueberry Smoothie <i>Blueberry, orange, pineapple</i>	7.25
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 Strawberry, Mango, Yogurt Smoothie <i>Frozen mango, greek yogurt, strawberry, rooftop honey</i>	7.25
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Fruit Smoothie <i>Banana, kiwi, raspberry, yogurt</i>	7.25
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TO SHARE OR NOT

Hand-Cut Chips & Designer Dips	9
Focaccia Bruschetta <i>Roasted tomato, mozzarella, basil and artichoke, roasted garlic, goat cheese</i>	12
Broccoli Tots <i>Boursin and white cheddar, bacon, potato crust, spicy buttermilk ranch</i>	10
Bacon Wrapped Quail Legs <i>Duck sausage stuffed, sweet cherry chutney</i>	10

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 <i>Leek & mushroom</i>	cup 5 / side 7 / meal 10
Seasonal Soup	cup 5 / side 7 / meal 10
Roasted Tomato Soup & Hook's Grilled Cheese <i>Wisconsin 2-year aged Hook's cheddar cheese, brioche</i>	11
Caesar Salad <i>Hand torn baby romaine, bacon, capers, egg white, egg yolk, tomato, Parmigiano Reggiano, homemade Caesar dressing</i>	side 9 / meal 13 / family 16
Minnesota Salad <i>Mesclun greens, cucumber, corn, tomato, red onion, goat cheese, wild rice croutons, white balsamic vinaigrette</i>	side 8 / meal 10 / family 15
Heirloom Tomato Salad <i>Minnesota heirloom tomatoes, micro basil, burrata, olive oil, balsamic pearls</i>	side 9 / meal 13
Add to any salad	
Rotisserie Chicken	side 5 / meal 7
Rock Shrimp	side 6 / meal 8
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

Simple Cheese Flatbread <i>Roasted garlic, marinated tomato, fresh mozzarella, basil</i>	12
Rotisserie Chicken & Goat Cheese Flatbread <i>Green olives, peppadew, arugula</i>	13
Wild Mushroom Flatbread <i>Cipollini cream, roasted tomato, foraged mushrooms, feta cheese</i>	12
Brick-Oven Apple Pannekoeken <i>Fresh apple, egg batter, Minnesota maple syrup</i>	16

GRILL ~ MESQUITE


FireLake Rotisserie Chicken <i>Minnesota raised chicken, seasonal vegetables, natural jus</i>	15
Flat Iron Steak Frites <i>Olivia all natural Minnesota beef, Northwoods grilling spice, hand-cut frites</i>	21

Wood Fire Grilled Alaskan Salmon <i>Porcini orzo, grilled asparagus, cape gooseberry relish</i>	16
Backyard Cheeseburger <i>Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut frites</i>	15
High Plains Buffalo Burger <i>Caramelized onions, smokehouse bacon, Amblu cheese, tomato, lettuce, mustard-mayo, hand-cut frites</i>	16
Wild Acres Turkey Burger <i>Wild Acres freshly ground turkey, Brie cheese, roasted mushrooms, caramelized onions, lettuce, tomato, sherry scallion sauce, hand-cut frites</i>	15

STACKED & CRAFTED

Turkey Salad Wrap <i>Apples, celery, cranberries, grapes, walnuts, mesclun greens, onion, brick oven lefse</i>	13
FireLake Reuben <i>Corned beef, Swiss cheese, caraway sauerkraut, sherry scallion dressing, rye</i>	12
Minnesota Walleye Burger <i>Red Lake Nation Minnesota Walleye, Homestead slaw, lemon-tarragon remoulade</i>	15
Breakfast Sandwich <i>Croissant, shaved back bacon, avocado, tomato, fried egg</i>	15
Veggie Sandwich <i>Grilled portabella, preserved tomato, eggplant, stone ground mustard, petite greens, smoked gouda</i>	11

TEMPTATIONS

Mason Jar Peanut Butter Pie	9
White Chocolate Banana Cream Pie <i>Salted caramel</i>	9
 Biscotti, caraway, honey, pistachio	3
Coconut Panna Cotta ~ dairy free <i>Vanilla bean</i>	9
Valrhona Chocolate Mousse ~ gluten free <i>Pistachio macaroon</i>	9
Lemon Raspberry Mirror Cake	9
Seasonal Feature	9

EGGS

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

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.

SKILLETS & HASH

Heirloom Corn Crusted Walleye <i>Red Lake Nation Minnesota walleye, hand-cut frites, lemon-tarragon remoulade</i>	18
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Minnesota Walleye Hash <i>Red Lake Nation Minnesota Walleye, scallions, peppers, over easy eggs, rosti potatoes, asparagus, hollandaise</i>	13
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Sausage Skillet <i>Sunny side up eggs, onions, peppers, rope sausage, rosti potatoes, sausage gravy</i>	12
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Sourdough Malted Waffle <i>Fresh berries & whipped cream, Minnesota maple syrup</i>	12
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Lemon-Ricotta Cornmeal Waffle Platter <i>Gluten free waffle, raspberry sauce, whipped cream, raspberries, maple sausage, organic eggs</i>	14
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Bananas Foster Stuffed French Toast <i>Cinnamon brioche, caramelized banana, strawberries, walnuts, powdered sugar</i>	12
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BEVERAGES

Coca Cola Products	4
Lavazza Coffee ~ Individual Pot	4.25
Lavazza Espresso	4
Lavazza Cappuccino	5
Lavazza Latte	5
Lavazza Americano	5
Rishi Organic Tea	4
Rishi Iced Tea	4
Lémonesse <i>Organic lemon bottled water</i>	5
Lemondae	4
FireLake Arnie Palmer	4
Killebrew Root Beer	4
Spring Grove Soda Pop <i>Lemon Sour, Black Cherry, Cream Soda & Rhu-Berry</i>	4

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.