

FIRE LAKE

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
Focaccia Bruschetta	12
<i>Roasted tomato, mozzarella, basil and artichoke, roasted garlic, goat cheese</i>	
 Smoked Dry Rub Wings	14
<i>Fire & Ice pickles, rooftop honey apricot sauce</i>	
Beer Battered Rock Shrimp	15
<i>Sherry scallion sauce</i>	
Broccoli Tots	10
<i>Boursin, white cheddar, bacon, potato crust, spicy buttermilk ranch</i>	
Beer Battered Eichten's Cheese Curds	10
<i>Smoked ketchup, spicy buttermilk ranch</i>	
Bacon Wrapped Quail Legs	13
<i>Duck sausage stuffed, sweet cherry chutney</i>	
Walleye Cakes	12
<i>Red Lake Nation Minnesota walleye, lemon-tarragon remoulade</i>	
Lamb Fritter	11
<i>Smoked & braised lamb shoulder, hunter crust, sherry scallion sauce, Fire & Ice pickles</i>	

Half & Half Board	22
<i>Homemade charcuteries, local sausages, local cheeses, focaccia</i>	

SIMMERED & TOSSED

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

GRILL & ROTISSERIE

Wood Fire Grilled Alaskan Salmon	16
<i>Porcini orzo, grilled asparagus, Cape gooseberry relish</i>	
Flat Iron Steak & Frites	21
<i>Olivia all natural Minnesota beef, Northwoods grilling spice, FireLake steak sauce, hand-cut frites</i>	
Backyard Cheeseburger	15
<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, Amablu cheese, tomato, lettuce, mustard-mayo, hand-cut frites</i>	
Wild Acres Turkey Burger	15
<i>Wild Acres freshly ground turkey, Brie cheese, roasted mushrooms, caramelized onions, lettuce, tomato, sherry scallion sauce, hand-cut frites</i>	
FireLake Rotisserie Chicken	15
<i>Minnesota raised chicken, seasonal vegetable, natural jus</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.

STACKED & CRAFTED

Popover Prime Rib Dip	15
<i>Caramelized onions, white cheddar, horseradish cream, natural jus, hand-cut frites</i>	
Breakfast Sandwich	15
<i>Croissant, shaved back bacon, avocado, tomato, fried egg, fontina</i>	
Turkey Salad Wrap	13
<i>Apples, celery, cranberries, grapes, walnuts, mesclun greens, onions, brick oven lefse</i>	
Bloomington Club	14
<i>Rotisserie chicken, Minnesota back bacon, pecan bacon, provolone, tomato, field greens</i>	
FireLake Reuben	12
<i>Corned beef, caraway sauerkraut, Swiss cheese, sherry scallion dressing, rye</i>	
Veggie Sandwich	12
<i>Grilled portabella, preserved tomato, eggplant, stone ground mustard, petite greens, smoked gouda</i>	
Lunch Duo	14
<i>Half sandwich selection with a choice of half salad or cup of soup</i>	

OVEN

Simple Cheese Flatbread	12
<i>Marinated tomato, roasted garlic, fresh mozzarella, basil</i>	
Rotisserie Chicken & Goat Cheese Flatbread	13
<i>Green olives, peppadew, arugula</i>	
Wild Mushroom Flatbread	13
<i>Cipollini cream, roasted tomato, foraged mushrooms, feta cheese</i>	
Mac & Cheese	11
<i>Wisconsin sharp cheddar sauce, herb bread crumbs</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

Minnesota Walleye Burger	15
<i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut frites</i>	
Heirloom Corn Crusted Walleye	18
<i>Red Lake Nation Minnesota walleye, hand-cut frites, lemon-tarragon remoulade</i>	

Lake Fish 'n' Chips	16
<i>Fresh water lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut frites</i>	
Mushroom Gnudi	Vegetarian 13
<i>Woodland mushrooms, oven dried tomatoes, grilled asparagus, hazelnuts, white balsamic vinegar, mushroom stock</i>	

TEMPTATIONS

Mason Jar Peanut Butter Pie	9
White Chocolate Banana Cream Pie	9
<i>Salted caramel</i>	
Coconut Panna Cotta ~ dairy free	9
<i>Vanilla bean</i>	
Valrhona Chocolate Mousse	9
<i>Gluten free, pistachio macaroon</i>	
Lemon Raspberry Mirror Cake	9
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.