

# 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  
*Roasted tomato, mozzarella, basil and artichoke, roasted garlic, goat cheese*
-  **Smoked Dry Rub Wings** 14  
*Fire & Ice pickles, rooftop honey apricot sauce*
- Beer Battered Rock Shrimp** 15  
*Sherry scallion sauce*
- 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, sweet cherry chutney*
- Walleye Cakes** 12  
*Red Lake Nation Minnesota walleye, lemon-tarragon remoulade*
- Lamb Fritter** 11  
*Smoked & braised lamb shoulder, hunter crust, sherry scallion sauce, Fire & Ice pickles*

**Half & Half Board** 22  
*Homemade charcuteries, local sausages, local cheeses, focaccia*

## SIMMERED & TOSSED

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

## GRILL & ROTISSERIE

- Char Grilled Alaskan Salmon** 16  
*Spinach polenta, white asparagus, citrus fennel salad*
- Flat Iron Steak & Frites** 21  
*Olivia all natural Minnesota beef, Northwoods grilling spice, FireLake steak sauce, hand-cut frites*
- Backyard Cheeseburger** 15  
*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** 15  
*Wild Acres freshly ground turkey, Brie cheese, roasted mushrooms, caramelized onions, lettuce, tomato, 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 cream, natural jus, hand-cut frites*
- Breakfast Sandwich** 9  
*Croissant, shaved back bacon, avocado, tomato, fried egg, fontina*
- Turkey Salad Wrap** 13  
*Apples, celery, cranberries, grapes, walnuts, mesclun greens, onions, brick oven lefse*
- Bloomington Club** 14  
*Rotisserie chicken, rotisserie turkey, pecan bacon, provolone, tomato, field greens*
- FireLake Reuben** 12  
*Corned beef, caraway sauerkraut, Swiss cheese, sherry scallion dressing, rye*
- Veggie Sandwich** 12  
*Grilled portabella, preserved tomato, roasted red pepper, grilled fennel, asparagus, herb aioli, smoked gouda*
- Lunch Duo** 14  
*Half sandwich selection with a choice of half salad or cup of soup*

## OVEN

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

## 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  
*Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut frites*
- Heirloom Corn Crusted Walleye** 18  
*Red Lake Nation Minnesota walleye, hand-cut frites, 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** 13  
*Woodland mushrooms, oven dried tomatoes, grilled asparagus, hazelnuts, white balsamic vinegar, mushroom stock* **Vegetarian 13** **Salmon 19**

## TEMPTATIONS

- Mason Jar Peanut Butter Pie** 9
- White Chocolate Banana Cream Pie** 9  
*Salted caramel*
- Coconut Panna Cotta ~ dairy free** 9  
*Vanilla bean*
- Valrhona Chocolate Mousse** 9  
*Gluten free, pistachio macaroon*
- 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.