


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 demi glaze, truffle salt, Eichten's cheese curds, oven roasted mushrooms</i>	11
Focaccia Bruschetta <i>Roasted tomato, mozzarella, basil and artichoke, roasted garlic, goat cheese</i>	12
 Smoked Dry Rub Wings <i>Fire & Ice pickles, rooftop honey apricot sauce</i>	14
Beer Battered Rock Shrimp <i>Sherry scallion sauce</i>	15
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 fruit, nuts, house jam, wild rice melba</i>	19
Half & Half Board <i>Housemade charcuterie, local sausages, local cheeses, grilled focaccia</i>	28
Bison Bone Marrow <i>Toasted focaccia, braised lamb, balsamic maple reduction, fennel arugula caper salad</i>	16
Bacon Wrapped Quail Legs <i>Duck sausage stuffed, sweet cherry chutney</i>	13
Walleye Cakes <i>Red Lake Nation Minnesota walleye, lemon-tarragon remoulade</i>	12
Lamb Fritter <i>Smoked & braised lamb shoulder, hunter crust, sherry scallion sauce, Fire & Ice pickles</i>	11

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.

SIMMERED & TOSSED


Chicken & Minnesota Wild Rice Soup <i>Leek & mushroom</i>	side 7/meal 10
Seasonal Soup	side 7/meal 10
Roasted Tomato Soup & Hook's Grilled Cheese <i>Hook's 2-year aged Wisconsin cheddar cheese, brioche</i>	11
Caesar Salad <i>Hand torn baby romaine, bacon, capers, egg white, egg yolk, tomato, croutons, Parmigiano Reggiano, homemade caesar dressing</i>	side 9/meal 13/family 16
Minnesota Salad <i>Mesclun, 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
<i>Add to any salad</i>	
Rotisserie Chicken	side 5/meal 7
Rock Shrimp	side 6/meal 8
Alaskan Salmon	10
Flat Iron Steak	10

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.

GRILL ~ MESQUITE

Flat Iron Steak Frites <i>Olivia all natural Minnesota beef, Northwoods grilling spice, hand-cut fries</i>	29 Make it Dirty +3
Char Grilled Alaskan Salmon <i>Spinach polenta, white asparagus, citrus fennel salad</i>	29
Lamb Duet <i>Grilled lamb chops, lamb fritter, seasonal vegetables, balsamic glaze</i>	38
Bone-In Filet Mignon <i>Olivia all natural Minnesota beef, seasonal vegetables, foraged mushrooms</i>	44
Tomahawk Steak <i>Center-cut bone-in ribeye "Frenched", FireLake compound butter, choice of side</i>	80
Bacon Wrapped Eichten's Buffalo Ribeye <i>Minnesota bison, FireLake steak sauce, fingerling potatoes, AmaBlu cheese crème fraîche, scallions</i>	39
Hardwood Grilled Top Sirloin <i>Loaded baked potato, FireLake chimichurri</i>	37
 Pork Chop <i>Grilled-smoked pork chop, seasonal vegetables, honey glaze</i>	28
Backyard Cheeseburger <i>Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	15
Wild Acres Turkey Burger <i>Wild Acres freshly ground turkey, Brie cheese, lettuce, roasted mushrooms, caramelized onions, tomato, sherry scallion sauce, hand-cut fries</i>	15
High Plains Buffalo Burger <i>Caramelized onions, smokehouse bacon, Amablu cheese, lettuce, tomato, mustard-mayo, hand-cut fries</i>	16

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>Woodland mushrooms, hazelnuts, oven dried tomatoes, grilled asparagus, white balsamic vinegar, mushroom stock</i>	Vegetarian 19 Salmon 23
Heirloom Corn Crusted Walleye <i>Red Lake Nation Minnesota walleye, hand-cut fries, lemon-tarragon remoulade</i>	29

Lake Fish 'n' Chips <i>Freshwater lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut fries</i>	19
Minnesota Walleye Burger <i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut fries</i>	16
Herb Roasted Fingerling Potatoes <i>Sea salt, Amablu cheese cream, scallions</i>	8
Sautéed Green Beans <i>Dill, garlic</i>	8
White Cheddar Herb Mashed Potatoes	8
Prosciutto Wrapped Asparagus <i>Grilled asparagus, dill cream, balsamic</i>	9
Sautéed Corn <i>FireLake compound butter</i>	8
Seasonal Vegetable	8
Baked Potato Make it Loaded +3	6

FROM THE GARDEN

Herb Roasted Fingerling Potatoes <i>Sea salt, Amablu cheese cream, scallions</i>	8
Sautéed Green Beans <i>Dill, garlic</i>	8
White Cheddar Herb Mashed Potatoes	8
Prosciutto Wrapped Asparagus <i>Grilled asparagus, dill cream, balsamic</i>	9
Sautéed Corn <i>FireLake compound butter</i>	8
Seasonal Vegetable	8
Baked Potato Make it Loaded +3	6

OVEN

Simple Cheese Flatbread <i>Marinated tomato, roasted garlic, fresh mozzarella, basil</i>	12
Rotisserie Chicken & Goat Cheese Flatbread <i>Green olives, peppadew, pesto, arugula</i>	13
Wild Mushroom Flatbread <i>Cipollini cream, foraged mushrooms, roasted tomato, feta cheese</i>	12
Mac and Cheese <i>Wisconsin sharp cheddar sauce, herb bread crumbs</i>	12
 Popover ~ two popovers <i>Blu's Bee's honey butter</i>	6

ROTISSERIE ~ HICKORY

FireLake Rotisserie Chicken <i>Minnesota raised chicken, white cheddar herb mashed potatoes, natural jus</i>	23
Rotisserie Turkey <i>Roasted tri-colored potatoes, green bean casserole, turkey gravy</i>	28

Spit Roasted Prime Rib <i>Hand carved Olivia all natural beef, horseradish cream, fingerling potatoes, AmaBlu crème fraîche, cattleman's jus</i>	14oz 38
--	----------------

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).

TEMPTATIONS

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

CLASSIC COCKTAILS

Old Fashioned <i>J.Carver "Rankin's Rye" Whiskey, Angostura bitters, Regan's orange bitters, simple syrup</i>	12
Manhattan <i>Radisson Blu 1792 Small Batch Bourbon, Sweet Vermouth, Angostura bitters</i>	12
Margarita <i>Radisson Blu Patron Añejo tequila, Torres Orange liqueur, house-made fresh margarita mix</i>	12
 Bee's Knees <i>Radisson Blu J.Carver Barrel Gin, rooftop honey syrup, fresh lemon juice</i>	12
Rob Roy <i>Radisson Blu Inchmurrin 10yr Scotch, Sweet Vermouth, Angostura bitters</i>	12

SHAKEN & STIRRED

 Calhoun Loon <i>Prairie Organic Vodka, Domaine de Canton Ginger liqueur, pink grapefruit juice, rooftop honey syrup</i>	11
Blu Barrel Old Fashioned <i>Radisson Blu Patron Añejo Tequila, Luxardo, agave nectar, Angostura bitters, Regan's Orange bitters</i>	12
Up Hill Both Ways <i>Radisson Blu 1792 Small Batch Bourbon, Fernet Branca, peach brandy, Bittercube orange bitters, sugar cube</i>	12
BluCubed <i>Stoli Blueberi, fresh blueberry juice, Kinky Blue, fresh blueberries</i>	11
Swedish Passing <i>Death's Door gin, St. Germain, triple sec, fresh lemon juice</i>	11

BUBBLES

	Glass	Bottle
Brut, Fre, alcohol removed, Napa Valley, CA, NV		26
Prosecco, Riondo Blu, Veneto, IT, NV	10	40
Brut, Domaine Ste. Michelle, WA, NV	10	40
Brut, Mumm Napa, Napa Valley, CA, NV		69
Brut, Nicolas Feuillatte, Epernay, FR, NV		75
Brut Premier, Louis Roederer, Reims, FR, NV	19	76
Grand Brut, Perrier-Jouët, Epernay, FR, NV		89
Brut, Piper Heidsieck, Reims, FR, 2009		90
Brut Rosé, Jean-Charles Boisset, N° 69, Burgandy, FR, NV		92
Brut, Cristal, Louis Roederer, Reims, FR, 2009		300

RIESLING

	Glass	Bottle
Chateau Ste. Michelle, WA, 2015	8	32
Paetra, Willamette Valley, OR, 2015		53
Dr. H. Thanisch, Berncasteler Doctor, Kabinett, Mosel, GA, 2012	20	80

PINOT GRIGIO/GRIS

	Glass	Bottle
Barone Fini, Trentino-Valdadige, IT, 2016	9	36
Terlato "Frullì", DOC, Italy, 2016		40
Erath, OR, 2014		44
Domaines Schlumberger, Alsace, FR, 2014		45
Ferrari Carano, Sonoma County, CA, 2016	13	52

SAUVIGNON BLANC

	Glass	Bottle
Orchard Lane, Marlborough, NZ, 2016		39
Trentadue, Alexander Valley, CA, 2015		42
The Crossings, Awatere Valley, Marlborough, NZ, 2016	11	44
Napa Cellars, Napa Valley, CA, 2015	12	48
Sancerre, Jolivet, Loire Valley, FR, 2016		54
Rombauer, Napa Valley, CA, 2016	16	64
Cakebread, Napa Valley, CA, 2015		71

CHARDONNAY

	Glass	Bottle
Charles & Charles, Columbia Valley, WA, 2015		39
Catena, Mendoza, AR, 2015	12	48
Pine Ridge 'Dijon Clones', Carneros, CA, 2014	14	56
Chablis, Domaine Christian Moreau Pere & Fils, Chablis, FR, 2014		58
Neyers, Carneros, CA, 2012		61
Frank Family, Carneros, CA, 2014		72
Meursault, Olivier Leflaive, Burgundy, FR, 2011		78
Ramey, Russian River, CA, 2014	20	80
Paul Hobbs, "Russian River", Sonoma, CA, 2014		82
Jordan, Sonoma Coast, CA, 2013		85
Domaine Serene, Willamette Valley, OR, 2014		92
Château de la Créé, Premier Cru, Gravières, Santenay, FR, 2013		130
Ramey, Hyde Vineyard, Carneros, CA, 2014		145

REFRESHING WHITES

	Glass	Bottle
Vermentino, Cecchi "La Mora", Maremma, Tuscan Coast, IT, 2014		33
Côtes du Rhône Blanc, Chaptoutier "Belleruche", Rhône Valley, FR, 2014		38
Chenin Blanc, Gamling & McDuck, Santa Ynez Valley, CA, 2014	10	40
Soave, Corte Giacobbe, IT, 2015	10	40
Moscato, Centorri, Lombardy, IT, 2016	11	44
Viognier, Miner, Napa Valley, CA, 2015		49
Grüner Veltliner, Domäne Wachau, Terrassen Smaragd, AU, 2012		55

ROSÉ

	Glass	Bottle
Sauvion, Prodtutt, FR, 2015	9	36
Charles & Charles, Columbia Valley, WA, 2016		39
Bieler Père et Fils, Coteaux D'Aix-En-Provence, FR, 2016		39
Terra d'Oro, Amador County, CA, 2016	10	40
Champs de Provence, Côtes de Provence, FR, 2016	10	40
Antinori, Guado al Tasso Scalabrone, Bolgheri, IT 2014		48
Château D'Esclans, Whispering Angel, Côtes de Provence, FR, 2016	12	48
Sokol Blosser, OR, 2016	14	56

PINOT NOIR

	Glass	Bottle
"A" by Acacia, CA, 2014		39
Stoller, Dundee Hills, OR, 2015	13	52
Ministry of the Vinterior, Russian River, CA, 2014	15	60
Cherry Pie, Stanley Ranch, Carneros, CA, 2014	16	64
Belle Glos "Dairyman", Russian River Valley, CA, 2015	72	72
Twomey, Russian River Valley, CA, 2013	85	85
Raen, Sonoma Coast, CA, 2015	98	98
Archery Summit "Red Hills", Dundee Hills, OR, 2011	110	110
Domaine Serene "Evenstad Reserve", Willamette Valley, OR, 2013	130	130
Domaine Serene "Jerusalem Hill", Willamette Valley, OR, 2013	180	180
Domaine Faiveley, 1er Cru "Clos de l'ecu", 1er Cru "Clos de l'ecu", Burgundy, FR, 2013	180	180
Williams Selyem, "Eastside", Russian River, CA, 2014	220	220

RED BLENDS

	Glass	Bottle
Treo, Hess Select, CA, 2013	10	36
Salmos, Torres, Priorat, ES, 2012		64
Buena Vista, "The Sheriff", Sonoma County, CA, 2012	16	64
Mountain Cuvée, Chappellet, Pritchard Hill, CA, 2014	68	68
Blackbird "Arise", Napa Valley, CA, 2013	18	72
The Prisoner, CA, 2014		87
Hess Collection, "Lion Tamer", Napa Valley, CA, 2014	88	88
Bordeaux Blend, Miner "The Oracle", Napa Valley, CA, 2012	140	140
Grand Cru Classé, Château Batailley, Pauillac, FR, 2012	145	145
Blackbird Vineyards, "Illustration", Napa, CA, 2013	210	210
Bordeaux Blend, Ovid, Napa Valley, CA, 2013	420	420

OTHER OLD WORLD REDS

	Glass	Bottle
Barbera, Terra d'Oro, Amador County, CA, 2014		33
Carignano del Sulcis, Santadi, DOC, Sardegna, IT, 2013		36
Montepulciano d'Abruzzo, Fantini, DOC, Piedmont, IT, 2015	9	36
Primitivo, Primaterra, IGT, Puglia, IT, 2015	9	36
Aglianico, Feudi di San Gregorio "Rubrato", Irpinia DOC, IT, 2013		39
Shiraz, Layer Cake, SA, 2015	10	40
Nebbiolo, Nino Negri "Quadrio" Valtellina Superiore, Lombardy, IT, 2011	11	44
Côtes du Rhône, Delas Freres, Rhône Valley, FR, 2014	44	44
Tempranillo, Bodegas Ontañón, Reserva, Rioja, ES, 2005	48	48
Tempranillo, Torres Altos Ibericos Crianza, Rioja, ES, 2013	52	52
Grenache, Shatter, Maury, FR, 2012	15	60
Cabernet Franc, Gamling & McDuck, Napa Valley, CA, 2013	17	68
Bandol Rouge, Domaine Tempier, FR, 2013		72
Super Tuscan, Gaja Ca' marcanda "Promis", Bolgheri, Tuscany, IT, 2013	78	78
Brunello di Montalcino, Altesino, DOCG, Tuscany, IT, 2011	110	110
Amarone, Tommasi, Veneto, IT, 2012	118	118

MERLOT

	Glass	Bottle
Skyfall, Columbia Valley, WA, 2015	9	36
Northstar, Columbia Valley, WA, 2012	16	64
Twomey, Napa Valley, CA, 2012		80
Pride Mountain Vineyards, Napa Valley, CA, 2013		92
Jarvis, Napa Valley, CA, 2012		150
Verite "La Muse", Sonoma County, CA, 2008		570

ZINFANDEL

	Glass	Bottle
Artezin, Mendocino County, CA, 2014		36
Kunde, Sonoma Valley, CA, 2014	11	44
Day, Sonoma County, CA, 2015		68
Turley, "Juvenile", CA, 2014		90
Kunde, Reserve Century Vine, Sonoma Valley, CA, 2014		92

MALBEC

	Glass	Bottle
Malbec, Catena "Vista Flores", Mendoza, AR, 2014	11	44
Malbec, Colomé, Salta, AR, 2015	13	52
Malbec Blend, Caymus, "Red Schooner", Voyage #3, Napa Valley, CA, 2013	18	72
Altos Las Hormigas, Vista Flores Vineyard, Uco Valley, AR, 2007		100

CABERNET SAUVIGNON

	Glass	Bottle
Joel Gott, "815", CA, 2014	12	48
Resolute, Red Hills Lake County, CA, 2014		55
Intrinsic, Columbia Valley, WA, 2015		61
Jordan, Alexander Valley, 2012	16	64
Buehler Vineyards, Napa Valley, CA, 2014		67
Ferrari Carano, Sonoma, CA, 2013		68
Raymond, Napa Valley, CA, 2013		75
Faust, Napa Valley, CA, 2014		90
Hess Collection, Mount Veeder, CA, 2013		96
Mt. Brave, Mt. Veeder, Napa, CA, 2012		102
Silver Oak, Alexander Valley, CA, 2013		108
Caymus, Napa Valley, CA, 2013 (1 L)	20	120
Jordan, Alexander Valley, CA, 2010 (1.5 L)		150
LVE, John Legend by Raymond, Napa, CA, 2013		180
Stags' Leap "SLV", Napa Valley, CA, 2011		220
Stags' Leap "SLV", Napa Valley, CA, 2005		285
Stags' Leap "Cask 23", Napa Valley, CA, 2012		350
Shafer, Hillside Select, Napa Valley, CA, 2012		400
Shafer, Hillside Select, Napa Valley, CA, 2010		500

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
Chardonnay, Bevan Cellars, Ritchie Vinyard, Russian River Valley, CA, 2014	13	26	130
Tignanello, Antinori, Toscana, Italy, 2011	16	32	160
Cabernet Sauvignon, Odette Estate, Napa Valley, CA, 2013	23	46	230
Bordeaux Blend, Pahlmeyer, Napa Valley, CA, 2012	23	46	230
Cabernet Sauvignon, Raymond, "Generations", Napa, CA, 2010	24	48	240
Cabernet Sauvignon, Ulysses, Napa Valley, CA, 2012	25	50	250
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
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