

## A Taste of Place ~ FRESH ~ LOCAL ~ SUSTAINABLE

At FireLake, you and your guests will enjoy the best local meats, freshwater fish, produce and dairy our chefs can source. We are 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 straight-forward style and taste of our Minnesota heritage. Welcome to Minnesota, Minneapolis and FireLake Grill House & Cocktail Bar. Enjoy the best our region has to offer. Whether you join us for breakfast, lunch, dinner or just a bite and a drink at the bar, we want you to know it is our pleasure to serve you.

### SANDWICHES

*Served with choice of chips, natural cut fries or kohlrabi slaw.*

### TO SHARE OR NOT

<b>BBQ Lamb Ribs</b>	15
Smoked and grilled, balsamic fig glaze, zucchini pickles	
<b>Rotisserie Chicken Wings</b>	13
Fall-off-the-bone tender, spice rubbed, sriracha maple glazed	
<b>Sautéed Venison Tips</b>	14
Caramelized onions, mushrooms, red wine, garlic butter, baguette	
<b>Walleye Fritters</b>	13
Walleye, scallion, dill, preserved lemon-caper aioli	
<b>Heirloom Corn Bread</b>	7
Ghost pepper cheese, scallions, honey butter	
<b>Beer-Battered Cheese Curds</b>	11
BBQ and green garlic sauce	
<b>Cheese Pizza</b>	13
4 cheeses, balsamic-marinated tomatoes, basil, roasted garlic, extra virgin olive oil	
<b>Chicken &amp; Goat Cheese Pizza</b>	14
Pesto, olives, artichoke hearts, peppadew peppers, arugula	
<b>Duck and Prosciutto Pizza</b>	15
Duck confit, spicy red sauce, parmesan, garlic crema, baby kale	

<b>Orchard Chicken Salad</b>	13	<b>Rotisserie Chicken</b>	17
Apples, celery, cranberries, grapes, walnuts, local greens, croissant		Grilled asparagus, potato purée, natural jus	
<b>Downtown Club</b>	14	<b>Hardwood Grilled Salmon</b>	18
Rotisserie chicken, house-smoked ham, smoked bacon, provolone, tomato, lettuce, mayo		Couscous, cauliflower, green olive, tomato agrodolce, baby herb salad	
<b>Grilled Vegetable Tartine</b>	13	<b>Wild Rice Crusted Walleye</b>	19
Open-faced sandwich, ciabatta, asparagus, onion, red bell peppers, pesto, mozzarella		Wheat berry risotto, spring peas, roasted baby carrots, preserved lemon	
<b>BBQ Beef Brisket</b>	14	<b>Lena's Meatballs</b>	19
Sliced thin and stacked high on a brioche bun, house made BBQ sauce and horseradish sauce		<i>Swedish inspired</i> Locally sourced pork, beef and duck, porcini mushroom sauce, potato purée, lingonberry compote, zucchini pickles	
<b>Warm Smoked Turkey</b>	14	<b>Flat Iron Steak Frites</b>	28
Seeded rye, caramelized onions, mustard aioli, brie cheese, arugula		Olivia all natural beef, house fries, béarnaise, mixed field greens	

### MAIN COURSES

### SOUPS & SALADS

<b>Wild Rice Soup</b>	cup 5/side 7/meal 10
Leeks, sherry, shiitake mushrooms, rotisserie chicken	
<b>Seasonal Soup</b>	cup 5/side 7/meal 10
<b>Steak Salad</b>	18
Grilled hearts of romaine, flat iron steak, vine ripe tomatoes, red onion, bacon, blue cheese dressing	
<b>Gathered Beets Salad</b>	side 7/meal 10
Roasted beets, fresh beets, herb chèvre, candied walnuts, sherry vinaigrette	
<b>Baby Kale &amp; Arugula*</b>	side 7/meal 10
9 minute egg, crisp prosciutto, rye crumble, green garlic dressing	
<b>Add to any salad</b>	
Rotisserie Chicken	8
Hardwood Grilled Salmon	9
Flat Iron Steak	10

### \$10 SPOT LUNCH

\*Available Monday-Friday, 11am-2pm\*

<b>Cup of Soup &amp; Half Sandwich</b>
<b>Cup of Soup &amp; Side Salad</b>
<b>Slider, Soup &amp; Salad</b>
Gathered beets salad, choice of soup, choice of beef, lamb or walleye slider
<b>Orchard Chicken Popover</b>
Petit greens salad
<b>Grilled Cheese</b>
Aged cheddar, fried cheese curds, fig jam, baby greens

### CRAFTED BURGERS

*All of our burgers are made in house using only local ingredients. Served with your choice of kettle chips, natural cut fries or kohlrabi slaw.*

<b>Essential Cheeseburger</b>	16
Hardwood grilled, white cheddar, lettuce, tomato, red onion, stone ground mustard aioli	
<b>Angry Bison Burger</b>	17
Eichten's ground bison, BBQ brisket, bacon marmalade, ghost pepper cheese, horseradish sauce	
<b>Duck Burger</b>	16
Wild Acres duck, pickled cabbage slaw, peanut sauce, duck confit	
<b>Wild Rice Veggie Burger</b>	14
Black bean, avocado, lettuce, tomato, pickled red onion	
<b>Spicy Lamb Burger</b>	16
All natural lamb, harissa aioli, arugula, tomato, red onion, chevre	
<b>Minnesota Walleye Burger</b>	15
Lyndale slaw, lemon-tarragon remoulade	

### SWEET TEMPTATION

<b>Chocolate Hazelnut Torte</b>	7
Raspberries, hazelnut brittle	

### OUR LOCAL PARTNER RANCHERS, FARMERS & ARTISANS

~ Eichten's Farm ~ Wild Acres ~  
 ~ Simply Essential ~  
 ~ Dragsmith Farms ~  
 ~ Red Lake Nation ~ Homestead Mills ~  
 ~ Lift Bridge Brewing Co. ~  
 ~ Summit Brewing ~ Grain Belt ~  
 ~ Minnestalgia ~ Bushel Boy ~  
 ~ New French Bakery ~ St. Agnes ~  
 ~ Minnesota Malted ~ Stony Creek Dairy ~  
 ~ Anderson's Maple Syrup ~  
 ~ Stickney Hills ~  
 ~ Red Table Meat Company ~  
 ~ La Quercia ~ Spring Grove Soda ~  
 ~ Prairie Harvest ~ MRS Pork ~  
 ~ Buddy's Soda ~

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.*

*We will make every effort to accommodate special dietary requirements.*

*18% gratuity will be added to parties of 8 or more.*