

# EATS

## TO SHARE OR NOT

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<b>Hand-Cut Chips and Designer Dips</b>	9
<b>Dirty Fries</b>	11
<i>Hand-cut frites, Eichten's cheese curds, Pinot Noir reduction, oven dried mushrooms, truffle salt</i>	
<b>Ciabatta Bruschetta ~ some assembly required</b>	12
<i>Three spreads</i>	
<b>Smoked Dry Rub Wings</b>	14
<i>Fire &amp; Ice pickles, rooftop honey apricot sauce</i>	
<b>Beer Battered Rock Shrimp</b>	15
<i>Sherry scallion sauce</i>	
<b>Broccoli Tots</b>	10
<i>Boursin, white cheddar, smokehouse bacon, potato crust</i>	
<b>Five Layer Spinach Fondue</b>	13
<i>Asiago Flatbread</i>	
<b>Beer Battered Eichten's Cheese Curds</b>	10
<i>Smoked ketchup, spicy buttermilk ranch</i>	
<b>Eichten's Mac and Cheese</b>	12
<i>Eichten's white cheddar, eggless noodle, herb crumbs</i>	
<b>Harry's Slider Trio</b>	15
<i>Elk slider, Turkey slider, Alaskan salmon slider</i>	
<b>Charcuterie Platter</b>	19
<i>Venison summer sausage, jowl bacon, Duroc back bacon, house-cured &amp; smoked rope sausage, Fire &amp; Ice pickles, grain mustard, sweet cherry chutney, grilled ciabatta bread</i>	
<b>Cheese Board</b>	19
<i>Minnesota AmaBlu, Montamore, Alemar Blue Earth, Band-aged cheddar, dried fruit, nuts, house jam, wild rice melba</i>	
<b>Half &amp; Half Board</b>	26
<i>Jowl bacon, house-cured &amp; smoked rope sausage, duroc back bacon, Band-aged cheddar, Alemar Blue Earth, Montamore, house jam, grilled ciabatta bread</i>	

## SMALL & BIG PLATES

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<b>Walleye Cakes</b>	12
<i>Red Lake Nation Minnesota Walleye, lemon-tarragon remoulade</i>	
<b>Lamb Fritter</b>	11
<i>Smoked &amp; braised lamb shoulder, hunter crust, sherry scallion sauce, Fire &amp; Ice pickles</i>	
<b>Bison Bone Marrow</b>	16
<i>Toasted ciabatta, braised lamb, balsamic maple reduction, fennel arugula caper salad</i>	
<b>Bacon Wrapped Quail Legs</b>	13
<i>Duck sausage stuffed, sweet cherry chutney</i>	
<b>Lake Fish N' Chips</b>	19
<i>Fresh water lake perch, beer batter, homestead slaw, remoulade, hand-cut frites</i>	
<b>Wood Fire Grilled Alaskan Salmon</b>	29
<i>Wood fire grilled Alaskan salmon, butternut squash risotto, roasted wild mushroom, toasted pumpkin seeds, star anise, soursop honey glaze</i>	
<b>Heirloom Crusted Walleye</b>	29
<i>Red Lake Nation Minnesota walleye, hand-cut frites, lemon-tarragon remoulade</i>	
<b>Flat Iron Steak Frites</b>	29
<i>Olivia all natural Minnesota beef, FireLake steak sauce, Northwoods grilling spice, gem romaine, hand-cut frites</i>	

## MORE EATS & TREATS

### SALADS & SOUPS

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Chicken & Minnesota Wild Rice Soup	side 7 / meal 10
<i>Leek &amp; mushroom</i>	
Roasted Tomato Soup & Hook's Grilled Cheese	11
<i>Hook's 2-year aged Wisconsin cheddar cheese, brioche</i>	
FireLake Petite Kale Salad	side 8 / meal 10
<i>Future Farm red and velvet kale, pickled beets, ash coated goat cheese, toasted pistachio, rooftop honey rosemary vinaigrette</i>	
Black & Blu Salad	19
Flat Iron Steak, Rock Shrimp or Alaskan Salmon	
<i>Amablu cheese, cherry tomatoes, grilled broccolini, fingerlings, peppery greens, red wine-herb vinaigrette</i>	
Gathered Greens	side 8 / meal 10
<i>Minnesota Amablu cheese, apple, cranberries, candied walnuts, sherry vinaigrette</i>	
Caesar Salad	side 9 / meal 13
<i>Hand torn baby romaine, bacon, capers, egg white, egg yolk, tomato, Parmigiano Reggiano, house made Caesar dressing</i>	
Add to any Salad	
Rotisserie Chicken	side 5 / meal 7
Wild Acres Duck Confit	side 6 / meal 8
Rock Shrimp side	6 / meal 8
Alaskan Salmon	10
Flat Iron Steak	10

### PIZZAS & SANDWICHES

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Simple Cheese Firebread	12
<i>Marinated tomato, basil, garlic, E.V.O.O.</i>	
Rotisserie Chicken & Goat Cheese Firebread	13
<i>Green olives, peppadew, arugula</i>	
Orchard Chicken Wrap	13
<i>Apples, celery, cranberries, grapes, walnuts, mesclun greens, onion, brick oven lefse</i>	
Bloomington Club	13
<i>Rotisserie chicken, Duroc back bacon, pecan bacon, provolone, tomato, field greens</i>	
FireLake Reuben	12
<i>Corned beef, Swiss cheese, caraway sauerkraut, sherry scallion dressing, rye</i>	
Open-Faced Alaskan Salmon Sandwich	15
<i>Avocado, tomato, grapefruit, brioche, hand-cut frites</i>	
Backyard Cheese Burger	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>	
Elk Burger	16
<i>Provolone cheese, caramelized onion, lettuce, sweet cherry chutney, hand-cut frites</i>	
Minnesota Walleye Burger	15
<i>Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut frites</i>	
Add To Any Burger, Sunny Side Up Egg	3

### TEMPTATIONS

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Amish Malted Chocolate Peanut Butter Pie	9
White Chocolate Banana Cream Pie	9
<i>Salted Caramel</i>	
Seasonal Feature	9

# WINE

## SPARKLING & ROSÉ

Prosecco, Riondo Blu, Veneto, Italy	9
Brut, Domaine Ste. Michelle, Washington	9
Brut Premier, Louis Roederer, France	19
Rosé, Sauvion, Productt, France	9
Rosé, Miraval, Provence, France	13

## WHITE

FireLake House White	8
Riesling, Chateau Ste. Michelle, Washington	8
Pinot Grigio, Barone Fini, Trentino-Valdadige, Italy	9
Vermentino, Cecchi "La Mora", Maremma, Tuscan Coast	9
Sauvignon Blanc, Twin Islands, Marlborough, New Zealand	10
Cotes-Du-Rhone Blanc, Chapoutier "Belleruche", Rhone Valley, France	11
Moscato, Centorri, Lombardy, Italy	11
Sauvignon Blanc, Trentadue, Alexander Valley	11
Chardonnay, Catena, Mendoza, Argentina	12
Pinot Grigio, Terlato "Friuli", DOC, Italy	12
Pinot Gris, Domaines Schlumberger, Alsace	13
Chardonnay, Pine Ridge 'Dijon' Clones, Carneros, Napa	14
Chardonnay, Failla, Sonoma Coast	20

## RED

FireLake House Red	8
Merlot, Skyfall, Columbia Valley, Washington	9
Zinfandel, Artezin, Mendocino County	10
Carignano del Sulcis, Santadi, DOC, Sardegna, Italy	10
Shiraz, Layer Cake, Australia	10
Red Blend, Hess Select "Treo", California	10
Malbec, Catena "Vista Flores", Mendoza	11
Cotes-du-Rhone, Delas Freres, France	11
Pinot Noir, Erath, Oregon	12
Cabernet Sauvignon, Joel Gott "815", California	12
Tempranillo, Torres Altos "Ibericos", Crianza, Riqja, Spain	13
Malbec, Colomé, Salta, Argentina	14
Grenache, Shatter, Maury, France	15
Pinot Noir, Roessler "Black Pine", Sonoma, California	15
Pinot Noir, Cherry Pie, Stanley Ranch, Carneros, California	16
Red Blend, Blackbird "Arise", Napa Valley, California	18
Pinot Noir, Diora, Monterey, California	18
Cabernet Sauvignon, Caymus, Napa Valley	20

## TAKEN WINE FEATURE

	GLASS	BOTTLE
Available, Red Blend, Puglia, Italy	10	50
Complicated, Chardonnay, Sonoma Coast	12	60
Complicated, Red Blend, Central Coast	14	70
Taken, Red Blend, Napa Valley	20	100