

APPETIZERS

Hot Artichoke Dip

Artichoke hearts, cream, spinach, Parmesan and mozzarella cheeses baked to a golden brown and served with pita.

\$7.95

Shrimp Beignets

New Orleans style shrimp fritters served with cajun remoulade and cilantro horseradish cream.

\$11.95

✦ *Scallops au Gratin*

Four broiled diver scallops with a organic spinach, in a garlic cream sauce.

\$15.95

Composed Cheese Plate

A unique sampling of regional and artisan cheeses served with seasonal fruit and flat bread. Check with your server for today's varieties of cheese.

\$15.95

✦ *Roasted Winter Vegetable Salad*

Baby beets and carrots, radish disks, peas, and asparagus served with French chevre cheese, oranges and herb vinaigrette.

\$9.95

SOUP AND SALADS

Cream of Wild Rice Soup

Cup \$3

Bowl \$5

Soup du Jour

Cup \$3

Bowl \$5

✦ *North Shore Salad*

Tender field greens tossed with blueberries, feta cheese, candied pecans and a blueberry vinaigrette.

\$10.95

✦ *Lutsen Seasonal Salad*

Fresh field greens, maple Dijon vinaigrette, dried fruit, prosciutto, chevre and toasted walnuts.

\$11.95

✦ *Caesar Salad*

Romaine lettuce with Caesar dressing, croutons, and Parmesan cheese.

\$10.95

Add chicken \$5.00 or shrimp \$9.00

The staff and management of Lutsen Resort are committed to supporting environmentally responsible vendors. We give preference to organic, small-scale farmers; fresh seafood harvested using sustainable and ecological methods, grass-fed beef and dairy with no added hormones or antibiotics. We make every effort to buy and serve only the freshest ingredients.

ENTRÉES

*All entrées are served with choice of soup or house salad, vegetable du jour (when appropriate) and house-made warm bread and butter.
Also available; side Caesar salad for \$1.00 or side North Shore salad for \$2.95.*

✚ Elk Sausage Risotto \$23.95

Elk madeira sausage with sun dried tomato pesto, olive tapenade and green onion tossed with a spicy risotto.

✚ London Broil \$24.95

Spicy balsamic and soy marinated flank steak grilled and served with a twice-baked cheddar potato.

✚ Jamaican Chicken \$22.95

Jamaican spiced chicken with rum glazed sweet potatoes, wilted spinach and Meyer lemon slices.

✚ Beef Tenderloin Sous Vide \$34.95

Wisconsin Angus beef tenderloin cooked sous vide served with confit of Brussel sprouts and watermelon radishes, white beans, dehydrated shallots and scallions.

Chai-Spiced Pork Tenderloin \$27.95

Tea-rubbed Berkshire pork tenderloin with curried bacon couscous and cocoa chile sauce.

✚ Potato Encrusted Walleye \$26.95

*A Canadian walleye fillet with a potato crust, served with a lemon beurre blanc and garnished with a kalamata olive tapenade, Minnesota wild rice pilaf.
Also available broiled with butter and white wine.*

Swedish Meatballs \$20.95

A long-time Lutsen Resort tradition.

Four Swedish meatballs roasted and served with creamy mushroom gravy, lingonberries, roasted garlic whipped potatoes and vegetable du jour.

Seafood Fettuccine \$26.95

Diver scallops, white shrimp, and seasonal fresh fish tossed with wild mushrooms, cherry tomatoes and house-made fettuccine in a creamy alfredo sauce.

✚ Bison Osso Buco \$32.95

Slow braised osso buco served with split peas, baby carrots, sorrel and mint gremolata.

✚ *Items are gluten free.*

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Split plate charge of \$5.00 includes choice of soup or salad and vegetable and starch sides when appropriate.

A 15% gratuity will be added to tables of eight or more.