

APPETIZERS

Hot Artichoke Dip

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

\$7.95

✚ Prosciutto-Wrapped Diver Scallops

Four diver scallops skewered with La Quercia prosciutto and finished with balsamic glaze.

\$15.95

Grilled Shrimp Cocktail

Five grilled jumbo shrimp with house made spicy cocktail sauce and lemon.

\$12.95

✚ Scandinavian Platter

A variety of smoked, cured and pickled vegetables and seafood. Please ask your server for today's presentation.

\$11.95

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.

\$11.95

Caprese Appetizer

Sliced heirloom tomatoes, house made mozzarella, basil and balsamic reduction.

\$9.95

Baked Brie

Oven roasted brie cheese served with fresh fruit and toasted flat bread.

\$11.95

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 Summer Salad

Fresh field greens, maple Dijon vinaigrette, seasonal fresh fruit, prosciutto, house made mozzarella and toasted pistachios.

\$10.95

Thai Beef Salad

Grilled flank steak with field greens tossed in a spicy peanut vinaigrette with toasted peanuts, orange segments, scallions, tomatoes and bell peppers.

\$12.95

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, and we would like to thank our list of purveyors:

Honolulu Fish Co.

Fortune Fish Co.

Chef's Garden

Forest Mushrooms

Classic Provisions

Upper Lakes Foods

Sysco Minn.

Venison America

Dockside Fish Market

Valley Game & Gourmet

Caribou Cream

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 as an up charge: side Caesar salad for \$1.00 or side North Shore salad for \$2.95.

✚ Grilled Scottish Salmon \$26.95

Grilled Salmon fillet from the clear waters of Sutherland Scotland served with thyme risotto, asparagus Chevre prosciutto bundle.

✚ London Broil \$24.95

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

✚ Roasted Chicken \$19.95

Roasted 1/2 chicken with wild rice and rosemary pan jus.

✚ Muscovy Duck Breast \$28.95

Grilled duck breast with Dijon crackling mashed potatoes, apricot pistachio mascarpone and spinach orange salad.

✚ Wild Mushroom Risotto \$20.95

Arborio rice slow-cooked with a quartet of wild forest mushrooms, garlic, shallots, white wine, parmesan cheese and butter.

✚ Sautéed Beef Tips \$20.95

Sautéed beef tips finished with thyme demi glace, served with pesto mashed potatoes and asparagus.

Eggplant Parmesan Napoleon \$18.95

Breaded and fried eggplant, heirloom tomatoes, fresh basil, house made mozzarella, marinara and walnut basil pesto.

✚ **Potato Encrusted Walleye \$25.95**

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 \$24.95

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

✚ **Filet Mignon \$38.95**

8 oz beef filet grilled to order served with truffle risotto, balsamic demi glace, and lemon herb mascarpone stuffed tomato.

✚ **Grilled Pork Chop \$22.95**

*Roasted brined pork chop with squash puree, finished with lingonberry Merlot glaze.
(Please allow 30 minutes cooking time, worth the wait!)*

Grilled Beef Ribeye \$34.95

Grilled Black Angus ribeye served with roasted garlic mashed potatoes, lobster and wild mushroom pan jus and basil oil.

✚ *Items are Gluten Free.*

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.