



### APPETIZERS

<b>TEMPURA FROGS LEGS</b> <i>with Sauce Gribiche</i>	16
<b>VEAL SWEETBREADS AND BACON LARDONS</b> <i>on Brioche with Sauce Blanquette</i>	18
<b>BAKED OYSTERS CASINO (4)</b> <i>with Bacon and Piquillo Butter</i>	18
<b>TEMPURA FRIED ANCHOVIES</b>	8
<b>SMOKED CHICKEN WINGS</b>	12
<b>CHILLED LOBSTER COCKTAIL</b>	36
<b>CHILLED SHRIMP COCKTAIL (5)</b>	19
<b>EAST COAST OYSTERS (6)</b> <i>with Mignonette and Cocktail Sauce</i>	24
<b>ROQUEFORT STUFFED CELERY</b> <i>with Black Olives</i>	11
<b>CHICKEN LIVER TERRINE</b> <i>with Mayonnaise and Onions</i>	16

### SOUP AND SALAD

<b>ONION SOUP, AU GRATIN</b> <i>with Gruyere Croutons</i>	15
<b>GEM LETTUCE AND TOMATO SALAD</b> <i>with Mayonnaise Dressing</i>	12
<b>CHILLED ROMAINE SALAD</b> <i>with Parmesan and Roasted Grapes</i>	12

### ENTREES

<b>EGG YOLK DUMPLINGS</b> <i>with Spring Peas, Pecorino and Black Pepper</i>	26
<b>CHARLIE'S CHICKEN EXCEPTIONAL</b> <i>With Mushrooms, Chicken Liver and Madeira Cream Sauce</i>	29
<b>CRISP SKINNED SALMON</b> <i>with Creamed Spinach, Tarragon and Parsley Potatoes</i>	32
<b>BUTTER FRIED VEAL CUTLET</b> <i>in Tomato Sauce with Demi Sec Tomatoes, Egg Dumplings</i>	30
<b>SLOW ROAST ZABUTON</b> <i>with Cognac Peppercorn Sauce served with Potato Salad</i>	46
<b>CHARLIE'S LOBSTER THERMIDOR</b> <i>with Brandy Shellfish Sauce and French Fries</i>	55
<b>MPLS CLUB BURGER</b> <i>Smash Patties with American Cheese, Bibb Lettuce, Special Sauce and Fries</i>	16

### SIDES

<b>BITTER HONEY GLAZED BRUSSEL SPROUTS</b>	10
<b>TRAY OF RANCH FRIES WITH KETCHUP</b>	8
<b>CHARLIE'S POTATO SALAD</b> <i>with Green Onions and Mayonnaise Dressing</i>	8
<b>POACHED BROCCOLI AND SAUCE HOLLANDAISE</b>	8



### DESSERT

<b>SOUR CHERRIES JUBILEE</b> <i>with Vanilla Ice Cream</i>	10
<b>RAISIN BREAD PUDDING</b> <i>with Brandy Sauce and Whipped Cream</i>	10
<b>FRENCH FRIED CHOCOLATE ICE CREAM</b>	10

MINNEAPOLIS CLUB CHARGES A 22% SERVICE CHARGE ON ALL ITEMS. TIPPING IS NOT PERMITTED.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Dinner Menu, Spring 2022  
 Chef-In-Residence: JAMIE MALONE  
 Chef: ERIC WIEDL

## COCKTAIL

<b>THE PRESIDENT</b> <i>Gin, Lemon &amp; Orange, Bianco Vermouth, Aronia Grenadine</i>	14
<b>LOUISE'S JULEP</b> <i>Bourbon, Pesca Leaf</i>	14
<b>FINN'S MARTINI</b> <i>Vodka, Aquavit, Secco Vermouth</i>	14
<b>SCHERZO BOOTLEG</b> <i>Gin or Vodka, Lemon &amp; Lime, Birch, Mint, CO<sub>2</sub></i>	14
<b>BROOKLYN SPRITZ</b> <i>Champagne, Rosso Vermouth, Chinotto, CO<sub>2</sub></i>	14
<b>CATAWBA FIZZ*</b> <i>Champagne, Cognac, Lemon, Cold Duck, Ginger</i>	14
<b>CHARLIE'S OLD FASHIONED**</b> <i>Scotch, Black Hazelnut &amp; Almond, Aromatico Bitters</i>	14

Charlie's bar...

WHERE THE  
SMART SET  
LIKES TO  
MEET!



## ZERO PROOF

<b>GRAND SPRITZ</b> <i>De-alcoholized Champagne, Rosa Vermouth, Cucumber, CO<sub>2</sub></i>	9
<b>TREBITTER ROSSO</b> <i>Proxy Rosso Vermouth &amp; Red Bitter, CO<sub>2</sub></i>	9
<b>TREBITTER BIANCO</b> <i>White Pine Verjus, Proxy Secco Vermouth, Orange Bitters</i>	9
<b>DRY BOOTLEG</b> <i>Lemon &amp; Lime, Birch, Mint, CO<sub>2</sub></i>	9
<b>ZENZERO</b> <i>Ginger, Galangal, Pineapple Weed, Yerba Mate, Grains of Paradise, CO<sub>2</sub></i>	9

## DESSERT COCKTAIL

<b>SQUIRRELY</b> <i>Liqueur Du Grapillon, Crème De Cacao &amp; De Noyaux</i>	9
<b>VIKING BANANA BONANZA</b> <i>Vodka, Wild Thai Banana, Chai, Cream</i>	9
<b>GOLDEN GOPHER*</b> <i>Cognac, Black Hazelnut, Koji, Cocoa-Nib</i>	9

## TAPS

<b>MILLER HIGH LIFE</b>	5
<b>CHARLIE'S CREAM ALE</b>	8
<b>CHARLIE'S BROWN ALE</b>	8
<b>SOCIABLE CIDER</b>	8
<b>MIRACULUM IPA</b>	8
<b>FINNEGANS BLOOD ORANGE PILS</b>	8
<b>SEASONAL ROTATING TAP</b>	8



## BOTTLES/CANS

<b>COORS LIGHT</b>	5
<b>GUINNESS</b>	8
<b>STELLA</b>	8
<b>HEINEKEN</b>	8
<b>HEINEKEN ZERO</b>	8
<b>TOPO CHICO HARD SELTZER</b>	8