



## APPETIZERS

<b>TEMPURA FROGS LEGS</b> <i>with Sauce Gribiche</i>	16
<b>MUSSELS IN GARLIC WHITE WINE AND SUMMER HERBS</b> <i>served with Grilled Bread</i>	18
<b>SALMON TARTARE*</b> <i>with Traditional Accoutrement</i>	16
<b>SMOKED CHICKEN WINGS</b>	12
<b>CHILLED SHRIMP COCKTAIL (8)</b>	19
<b>EAST COAST OYSTERS* (6)</b> <i>with Mignonette and Cocktail Sauce</i>	21

## SALAD

<b>GEM LETTUCE AND TOMATO SALAD</b> <i>with Mayonnaise Dressing</i>	12	<b>WATERMELON AND FENNEL SALAD</b> <i>with Mint, Honey and Pistachio</i>	15
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## ENTREES

<b>PAPPARDELLE</b> <i>with Summer Corn, Basil, Aged Cheddar and Black Pepper</i>	26
<b>NY STRIP*</b> <i>with Cognac Peppercorn Sauce and Potato Salad</i>	46
<b>CHARLIE'S LOBSTER THERMIDOR</b> <i>with Brandy Shellfish Sauce and French Fries</i>	55
<b>CHARLIE'S BURGER</b> <i>Smash Patties with American Cheese, Lettuce, Caramelized Onion, Special Sauce and Fries</i>	16

Summer 2022

Chef-In-Residence: JAMIE MALONE

Chef: ERIC WIEDL

*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.*

## 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

## 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</b>	
<b>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</b>	
<b>HARD SELTZER</b>	8