



APPETIZERS

CALAMARI Tabasco tempura, giardiniera, remoulade	15
BURRATA CAPRESE heirloom tomato, pickled onion, watercress, chili oil, black truffle	15
SHRIMP COCKTAIL preserved lemon aioli, cocktail sauce	17
GRILLED ARTICHOKE DIP gruyere crust, house made focaccia	16
GRILLED SAUSAGE house made sausage, pickled peppers, mustard sauce, charred bread	14
PARMESAN FRIES	8

SOUP AND SALAD

CLASSIC FRENCH ONION sherry, gruyere, chive	16
HOUSE SALAD butter lettuce, golden apple, marcona almonds, vanilla-sherry vinaigrette	8
CLASSIC CAESAR petite romaine, shaved parmesan, cured egg yolk, house dressing	15
MPLS CLUB CHOPPED SALAD romaine, avocado, hard boiled egg, white cheddar, Castelvetro olives, bacon, cherry tomatoes, buttermilk dressing	15
*TUNA NICOISE seared tuna, butter lettuce, tamago, salt cured olives, miso vinaigrette	26

LAND AND SEA

served with a house salad, your choice of side,
and one sauce – béarnaise, red wine demi,
charred lemon butter, or chimichurri

*4oz PETITE FILET	29	*14oz SMOKED PORK CHOP	29
*8oz CENTER CUT FILET	49	*6oz SALMON	33
*20oz BONE-IN RIBEYE	69	*WEEKLY FISH	MKT

SANDWICHES

all sandwiches served with choice of side:
parm fries, side salad, cup of soup, fruit, or chips

*CHARLIE'S STEAK SANDWICH grilled petite tenderloin, sauce piquant, steakhouse onions, charred sourdough	24
REUBEN house-braised corn beef, caraway kraut, thousand island, pumpernickel – or make it a Rachel	20
*CLUB PRIME RIB DIP shaved prime rib, grilled onions, horseradish cream, giardiniera, swiss cheese, toasted ciabatta	24
*MPLS CLUB SMASH BURGER smash patties with American cheese and caramelized onion, served with parmesan fries	17
BURGER OF THE MOMENT rotating chef's selection	16

ENTREES

CHILLED UDON NOODLE BOWL roasted chicken, asparagus, mushroom, crispy brussels sprouts, black truffle vinaigrette	22
*MEDITERRANEAN BOWL black quinoa, barley, roasted tomato, grilled artichoke, Castelvetro olive, crispy chickpea, artichoke vinaigrette, soft egg	18
*CRISPY SKIN SALMON ginger carrot emulsion, butternut squash hash, Calabrian chutney	35
OLD STYLE BEER CAN CHICKEN crispy potato cake, charred broccolini, smoked chicken jus	31
PROSCIUTTO WRAPPED MONKFISH saffron pearl pasta, chorizo, charred pineapple, asparagus, tomato butter sauce	35
BUCATINI BOLOGNESE beef and veal ragout, basil, grana padano	24
BRAISED BEEF RAVIOLI demi sec tomato, pearl onion, smoked crimini, sherry jus	28
*FILET crispy potato fondant, grilled asparagus, black truffle demi, 4oz/8oz	35/55

SIDES

CHICKEN FRIED BRUSSEL SPROUTS black garlic honey, nooch	12
CHARRED BROCCOLINI chermoula, piment d'espellete	12
BOURSIN WHIPPED POTATO	12
CHARLIE'S CLASSIC POTATO SALAD	12

MINNEAPOLIS CLUB CHARGES A 22% SERVICE CHARGE ON ALL ITEMS.

*These items contain raw or undercooked items, consumption may increase your risk of foodborne illness.

Dinner Menu, Summer 2023
Chef: ERIC WIEDL