

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, pepper jam, mustard sauce, charred bread	14
PARMESAN FRIES	8

SOUP AND SALAD

STEAK CHILI smoked tomatoes, classic accoutrements	14
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, hardboiled egg, white cheddar, Castelvetrano olives, bacon, cherry tomatoes, buttermilk dressing	15
*TUNA NICOISE seared tuna, butter lettuce, tamago, salt cured olives, miso vinaigrette	26
THAI PEANUT CHICKEN SALAD warm braised chicken, kale, Napa cabbage, cilantro, mint, Thai basil vinaigrette	16

FLATBREADS

PEPPERONI grilled pepperoni, black garlic marinara, basil	17
MARGHERITA Heirloom tomatoes, marinated mozzarella, basil, lemon oil	15
SMOKED PROSCIUTTO brie, balsamic cippolinis, bitter greens	17



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	*8OZ BONE IN CHICKEN BREAST	26
*20oz BONE-IN RIBEYE	69	*6oz SALMON	33
		*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
BLACKENED CHICKEN grilled chicken breast, artichoke spread, fontina cheese, organic greens, brioche	16

ENTREES

*MEDITERRANEAN BOWL black quinoa, barley, roasted tomato, grilled artichoke, Castelvetrano olive, crispy chickpea, artichoke vinaigrette, soft egg	18
CASSOULET duck confit, garlic sausage, pork belly, cannellini beans	32
*CRISPY SKIN SALMON ginger carrot emulsion, butternut squash hash, Calabrian chutney	35
DRY AGED DUCK BREAST sage stuffing, brussels sprouts, smoked orange jus	33
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
CLASSIC BEEF WELLINGTON boursin whipped potatoes, salt roasted carrots, port wine Demi, 4oz/8oz	39/59

WHERE THE
SMART SET
LIKES TO
MEET!



SIDES

FRIED BRUSSELS 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. 16% goes to the serving staff and 6% allocated to a bonus fund for non-tipped employees.

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

Dinner Menu, Fall 2023
Chef: ERIC WIEDL