



APPETIZERS

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| TEMPURA FROGS LEGS <i>with Sauce Gribiche</i> | 16 |
| VEAL SWEETBREADS AND BACON LARDONS <i>on Brioche with Sauce Blanquette</i> | 18 |
| BAKED OYSTERS CASINO (4) <i>with Bacon and Piquillo Butter</i> | 18 |
| MUSSELS IN GARLIC, WHITE WINE AND SUMMER HERBS <i>served with Grilled Bread</i> | 18 |
| SALMON TARTARE* <i>with Traditional Accoutrement</i> | 16 |
| SMOKED CHICKEN WINGS | 12 |
| CHILLED SHRIMP COCKTAIL (8) | 19 |
| EAST COAST OYSTERS* (6) <i>with Mignonette and Cocktail Sauce</i> | 21 |
| CHICKEN LIVER TERRINE <i>with Mayonnaise and Onions</i> | 16 |

SOUP AND SALAD

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| ONION SOUP, AU GRATIN <i>with Gruyere Croutons</i> | 14 |
| GEM LETTUCE AND TOMATO SALAD <i>with Mayonnaise Dressing</i> | 12 |
| LOBSTER SALAD <i>with Herbs, Red Onion, Garlic Ginger Dressing and Fried Tofu</i> | 24 |
| WATERMELON AND FENNEL SALAD <i>with Mint, Honey and Pistachio</i> | 15 |

ENTREES

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| PAPPARDELLE <i>with Summer Corn, Basil, Aged Cheddar and Black Pepper</i> | 26 |
| CHARLIE'S CHICKEN EXCEPTIONALE <i>with Mushrooms, Spring Onions and Madeira Cream</i> | 29 |
| CRISPY SKIN-ON SALMON* <i>with Creamed Spinach, Tarragon and Parsley Potatoes</i> | 32 |
| BUTTER FRIED VEAL CUTLET <i>in Tomato Sauce with Demi Sec Tomatoes and Egg Dumplings</i> | 30 |
| NY STRIP* <i>with Cognac Peppercorn Sauce and Potato Salad</i> | 46 |
| CHARLIE'S LOBSTER THERMIDOR <i>with Brandy Shellfish Sauce and French Fries</i> | 55 |
| CHARLIE'S BURGER <i>Smash Patties with American Cheese, Lettuce, Caramalized Onion, Special Sauce and Fries</i> | 16 |

SIDES

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| CREAMED SPINACH <i>with Jalapeno and Tarragon</i> | 11 |
| TRAY OF RANCH FRIES WITH KETCHUP | 9 |
| CHARLIE'S POTATO SALAD <i>with Green Onions and Mayonnaise Dressing</i> | 8 |
| POACHED BROCCOLI AND SAUCE HOLLANDAISE | 8 |



DESSERT

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| SOUR CHERRIES JUBILEE <i>with Creme Fraiche Ice Cream</i> | 12 |
| PEACH BREAD PUDDING <i>with Brandy Sauce and Whipped Cream</i> | 12 |
| FRENCH FRIED CHOCOLATE ICE CREAM | 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, Summer 2022
 Chef-In-Residence: JAMIE MALONE
 Chef: ERIC WIEDL

COCKTAIL

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| THE PRESIDENT <i>Gin, Lemon & Orange, Bianco Vermouth, Aronia Grenadine</i> | 14 |
| LOUISE'S JULEP <i>Bourbon, Pesca Leaf</i> | 14 |
| FINN'S MARTINI <i>Vodka, Aquavit, Secco Vermouth</i> | 14 |
| SCHERZO BOOTLEG <i>Gin or Vodka, Lemon & Lime, Birch, Mint, CO₂</i> | 14 |
| BROOKLYN SPRITZ <i>Champagne, Rosso Vermouth, Chinotto, CO₂</i> | 14 |
| CATAWBA FIZZ* <i>Champagne, Cognac, Lemon, Cold Duck, Ginger</i> | 14 |
| CHARLIE'S OLD FASHIONED** <i>Scotch, Black Hazelnut & Almond, Aromatico Bitters</i> | 14 |

Charlie's bar...

WHERE THE
SMART SET
LIKES TO
MEET!



ZERO PROOF

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| GRAND SPRITZ <i>De-alcoholized Champagne, Rosa Vermouth, Cucumber, CO₂</i> | 9 |
| TREBITTER ROSSO <i>Proxy Rosso Vermouth & Red Bitter, CO₂</i> | 9 |
| TREBITTER BIANCO <i>White Pine Verjus, Proxy Secco Vermouth, Orange Bitters</i> | 9 |
| DRY BOOTLEG <i>Lemon & Lime, Birch, Mint, CO₂</i> | 9 |
| ZENZERO <i>Ginger, Galangal, Pineapple Weed, Yerba Mate, Grains of Paradise, CO₂</i> | 9 |

DESSERT COCKTAIL

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

TAPS

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



BOTTLES/CANS

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| COORS LIGHT | 5 |
| GUINNESS | 8 |
| STELLA | 8 |
| HEINEKEN | 8 |
| HEINEKEN ZERO | 8 |
| TOPO CHICO HARD SELTZER | 8 |