

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
SMOKED DUCK SPRING ROLL duck confit, fermented chili sauce	12
PARMESAN FRIES	8

SOUP AND SALAD

WILD RICE SOUP	7/10
SOUP DU JOUR	7/10
HOUSE SALAD butter lettuce, golden apple, marcona almonds, vanilla-sherry vinaigrette	8
CLASSIC CAESAR petite romaine, shaved parmesan, cured egg yolk, croutons, house dressing	15
MPLS CLUB CHOPPED SALAD romaine, avocado, hardboiled egg, white cheddar, Castelvetrano olives, bacon, cherry tomatoes, buttermilk dressing	18
*TUNA NICOISE seared tuna, butter lettuce, tamago, Nicoise olives, fingerling potatoes, preserved tomatoes, miso vinaigrette	26
THAI PEANUT CHICKEN SALAD warm braised chicken, kale, Napa cabbage, cilantro, mint, Thai basil vinaigrette	19

FLATBREADS

PEPPERONI grilled pepperoni, black garlic marinara, basil	17
MARGHERITA heirloom tomatoes, marinated mozzarella, basil, lemon oil	15
SMOKED PROSCIUTTO brie, balsamic onion jam, 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	31
*8oz CENTER CUT FILET	49	*16OZ BONE-IN IBERICO PORK CHOP	60
*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	26
REUBEN house-braised corn beef, toasted caraway kraut, thousand island, pumpernickel – or make it a Rachel	22
*CLUB PRIME RIB DIP shaved prime rib, grilled onions, horseradish cream, giardiniera, Swiss cheese, toasted ciabatta	26
*MPLS CLUB SMASH BURGER smash patties with American cheese and caramelized onion, brioche bun	17
CHICKPEA BURGER roasted mushrooms and garlic, remoulade, greens, brioche bun	16

ENTREES

*MEDITERRANEAN BOWL black quinoa, barley, roasted tomato, grilled artichoke, Castelvetrano olive, crispy chickpea, artichoke vinaigrette, soft egg	18
*CRISPY SKIN SALMON jasmine rice, edamame, quinoa, coconut green curry	35
*ANCHO PORK TENDERLOIN white bean, Calabrian chili gastrique	34
*DRY AGED DUCK BREAST shaved brussels sprouts lyonnaise, fennel, smoked orange glaze	38
PROSCIUTTO WRAPPED MONKFISH saffron pearl pasta, chorizo, charred pineapple, asparagus, achiote butter sauce	35
SMOKED EGG CARBONARA bucatini, guanciale, pancetta, Pecorino-Romano	24
RICOTTA GNOCCHI roasted corn, tomatoes, basil, saffron sauce	24
*CLASSIC BEEF WELLINGTON 6oz filet, boursin whipped potatoes, salt roasted carrots, port wine Demi	45

WHERE THE
SMART SET
LIKES TO
MEET!



SIDES

FRIED BRUSSELS SPROUTS black garlic honey, nooch	12
CHARRED ASPARAGUS gremolata	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, Summer 2024
Chef: ERIC WIEDL