



## APPETIZERS

<b>FROG LEGS</b> cornmeal crusted, with sauce remoulade	17
<b>*STEAK TARTARE</b> black truffle, grana padano, smoked egg yolk, herbed crostini	16
<b>SHRIMP COCKTAIL</b> preserved lemon aioli, cocktail sauce	17
<b>*EAST COAST OYSTERS</b> with classic accompaniments - or make it casino style with peppadew butter and bacon	MKT
<b>GRILLED SAUSAGE</b> pickled vegetables, charred bread	14
<b>PARMESAN FRIES</b>	9

## SOUP AND SALAD

<b>LOBSTER BISQUE</b> with herbed puff pastry	15
<b>CHICKEN WILD RICE SOUP</b>	6/9
<b>HOUSE SALAD</b> organic greens, shaved parmesan, radish, cucumber, champagne vinaigrette	8
<b>BABY KALE CAESAR</b> baby kale, shaved parm, cured egg yolk, house dressing	13
<b>CLUB CHOPPED SALAD</b> castelvetrano olives, aged cheddar, avocado, bacon, roasted heirloom tomato, egg, buttermilk dressing	15
<b>UDON SALAD</b> roasted chicken, asparagus, mushroom, fried brussels sprout leaves, black truffle vinaigrette	19

## LAND AND SEA

Choice of house salad or Charlie's potato salad, and choose one sauce - bearnaise, red wine demi, charred lemon butter sauce, or chimichurri

<b>*4oz PETIT FILET</b>	28	<b>14oz SMOKED PORK CHOP</b>	29
<b>*8oz FILET</b>	49	<b>*6oz SALMON</b>	31
<b>*12oz NEW YORK</b>	45	<b>*WEEKLY FISH</b>	MKT
<b>*20oz BONE-IN RIBEYE</b>	69		

## SANDWICHES

Choice of fries, house salad, chips, or potato salad

<b>CEDRIC ADAMS SANDWICH</b> chicken confit, aged cheddar, smoked mushrooms, mornay sauce, grilled sourdough, served open-face	18
<b>MPLS CLUB SMASH BURGER</b> smash patties with American cheese, lettuce, caramelized onion, special sauce and fries	16
<b>REUBEN</b> house braised corn beef, caraway kraut, thousand island, pumpernickel - or make it a Rachel	19
<b>*CLUB PRIME RIB DIP</b> shaved prime rib, grilled onions, horseradish cream, giardiniera Swiss cheese - or make it a Turkey Dip	22
<b>TURKEY CLUB</b> sourdough, avocado, tomato, pork belly	16

## ENTREES

<b>PUB STYLE ROASTED HALF CHICKEN</b> with mustard sauce, potato rosti, smoked mushrooms	32
<b>*CRISP SKINNED SALMON</b> with a ginger-carrot emulsion, autumn squash hash, and Calabrian chilis	35
<b>LOBSTER AGNOLOTTI</b> saffron pasta, mascarpone, spinach and tarragon cream	29
<b>BUCATINI BOLOGNESE</b> beef and veal ragout, roasted mushrooms, grana padano	26
<b>CHICKEN FRIED VEAL</b> with brown butter spaetzle and a roasted tomato demi	29
<b>BEET GLAZED POT ROAST</b> with roasted root veg and parsnip mash	29
<b>*MEDITERRANEAN BOWL</b> black quinoa, barley, roasted tomato, grilled artichokes, castelvetrano olives, crispy chickpea, artichoke dressing, soft egg	18



## SIDES

<b>CHICKEN FRIED BRUSSEL SPROUTS</b> with a maple bacon syrup	11
<b>KALE AND PARMESAN GRATIN</b>	11
<b>CHARLIE'S CLASSIC POTATO SALAD</b>	11
<b>SCALLOPED POTATOES</b>	11

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, Fall 2022  
Chef: ERIC WIEDL