

COCKTAILS

OLD FASHIONED Elijah Craig Small Batch Bourbon, bitters, Luxardo cherry	13
MEZCAL NEGRONI Alipus Mezcal, Montenegro Amaro, Lillet Rosé	13
DAIQUIRI Plantation and Goslings Rums, Aperol, lime, pineapple	13
ESPRESSO MARTINI Du Nord 'Frieda', Licor 43, Frangelico, espresso, black walnut bitters	15
FRENCH 75 Norseman Gin, lemon, rose water, pink peppercorn syrup, sparkling wine	13
SOUR Tito's Vodka, Crème de Noyaux, cranberry, lemon, soda water	13
ZERO PROOF GRAND SPRITZ de-alcoholized champagne, Rosa Vermouth, cucumber, CO ₂	9

TAP LIST

OLD STYLE	5
COORS LITE	5
PRYES MIRACULM	8
FOUNDERS IPA	8

WHERE THE
SMART SET
LIKES TO
MEET!



WINE

ELK COVE WILLAMETTE, OR 2019 Pinot Gris	12	DM. NICOLAS BOUDEAU 'GRAIN DE ROSÉE' BEAJOLAIS, FR 2021 Gamay	12
J. LAURENS BLANQUETTE DE LIMOUX 'LE MOULIN' LANGUEDOC, FR NV Chardonnay + Blanquette	12	FIELD RECORDINGS 'FICTION' PASO ROBLES, CA 2021 Red Blend	12



APPETIZERS

CALAMARI Tabasco tempura, giardiniera, remoulade	15
SHRIMP COCKTAIL preserved lemon aioli, cocktail sauce	17
GRILLED SAUSAGE house made sausage, pickled peppers, mustard sauce, charred bread	14
PARMESAN FRIES	8

SOUP AND SALAD

CHICKEN WILD RICE CUP OR BOWL	7/10
SOUP DU JOUR CUP OR BOWL	7/10
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, castelvetrano olives, bacon, cherry tomatoes, buttermilk dressing	15
*TUNA NICOISSE seared tuna, butter lettuce, tamago, salt cured olives, miso vinaigrette	26
*SALMON SALAD organic greens, lardon, roasted cherry tomatoes, avocado, citrus vinaigrette	28

SANDWICHES

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

*CHARLIE'S STEAK SANDWICH grilled petit tenderloin, sauce piquant, steakhouse onions, charred sourdough	22
*MPLS CLUB SMASH BURGER smash patties with American cheese and caramelized onion, served with parmesan fries	17
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
TURKEY CLUB shaved turkey breast, avocado, lettuce, bacon, tomato, sourdough	18
*SALMON AVOCADO TOAST house smoked salmon, avocado mousse, roasted peppers, greens	15

ENTREES

CHILLED UDON NOODLE BOWL roasted chicken, asparagus, mushroom, crispy brussels sprouts, black truffle vinaigrette	19
*MEDITERRANEAN BOWL black quinoa, barley, roasted tomato, grilled artichoke, castelvetrano olive, crispy chickpea, artichoke vinaigrette, soft egg	18
*CRISPY SKIN SALMON ginger carrot emulsion, butternut squash hash, calabrian chutney	35
BUCATINI BOLOGNESE beef and veal ragout, basil, crana padano	26

SIDES

CHICKEN FRIED BRUSSEL SPROUTS black garlic honey, nooch	12
GRILLED ASPARAGUS DAUPHINOISE béarnaise, garlic breadcrumb	12
CHARLIE'S CLASSIC POTATO SALAD	12

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.

Lunch Menu, Spring 2023
Chef: ERIC WIEDL

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