

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
'TRES LECHES 'GRAND SPRITZ' Non-alcoholic sparkling wine, rosa vermouth, cucumber	15

WINE

MAISON JOSEPH DROUHIN MACON-VILLAGES, BURGUNDY, FR 2021 Chardonnay	16	G.D VAJRA 'ROSA BELLA' PIEDMONT, IT 2021 Nebbiolo + Barbera	14
J. LAURENS BLANQUETTE DE LIMOUX 'LE MOULIN' LANGUEDOC, FR NV Chardonnay + Blanquette	12	GAIL WINES 'DORIS' SONOMA VALLEY, CA 2021 Cabernet Sauvignon	16

TAP LIST

OLD STYLE	5
COORS LITE	5
PRYES MIRACULM	8
FINNEGAN'S BROWN ALE	8

WHERE THE
SMART SET
LIKES TO
MEET!



APPETIZERS

BURRATA CAPRESE heirloom tomato, pickled onion, watercress, chili oil, black truffle	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 NICOISE 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	24
*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, grana padano	26

SIDES

CHICKEN FRIED BRUSSEL SPROUTS black garlic honey, nooch	12
CHARRED BROCCOLINI chermoula, piment d'espellete	12
CHARLIE'S CLASSIC POTATO SALAD	12

MINNEAPOLIS CLUB CHARGES A 22% SERVICE CHARGE ON ALL ITEMS.

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

Lunch Menu, Summer 2023
Chef: ERIC WIEDL