



APPETIZERS

PARMESAN FRIES	8
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

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, 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
THAI PEANUT CHICKEN SALAD warm braised chicken, kale, Napa cabbage, cilantro, mint, Thai basil vinaigrette	16
*SALMON SALAD organic greens, lardon, roasted cherry tomatoes, avocado, citrus vinaigrette	28

FLATBREADS

PEPPERONI grilled pepperoni, black garlic marinara, basil	17
MARGHERITA Heirloom tomatoes, marinated mozzarella, basil, lemon oil	15
SMOKED PROSCIUTTO brie, balsamic cippolinis, bitter greens	17

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	24
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
*MPLS CLUB SMASH BURGER smash patties with American cheese and caramelized onion, served with parmesan fries	17
TURKEY CLUB shaved turkey breast, avocado, lettuce, bacon, tomato, sourdough	18
*SALMON AVOCADO TOAST house smoked salmon, avocado mousse, roasted peppers, greens	15

SIDES

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

ENTREES

*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



WINE

WEINGUT MARKUS HUBER TRAISENTAL, AT NV Sparkling Field Blend	13	BODEGAS OSTATU RIOJA, SP 2019 Tempranillo	14
MAISON JOSEPH DROUHIN MACON-VILLAGES, BURGUNDY, FR 2021 Chardonnay	16	CHATEAU ANEY HAUT-MEDOC, BORDEAUX, FR Cabernet Sauvignon	18

TAP LIST

OLD STYLE	5
COORS LITE	5
PRYES MIRACULM	8
FINNEGAN'S BROWN ALE	8
MISFIT COLD BREW COFFEE	6



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.

Lunch Menu, Fall 2023
Chef: ERIC WIEDL