**APPETIZERS**

PARMESAN FRIES 8
BURRETA 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 roman, 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 cippolini, 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

**APPETIZERS**

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.

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**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
MAISON JOSEPH DROUHIN MACON-VILLAGES, BURGUNDY, FR 2021 Chardonnay 14
BODEGAS OSTATU RIOJA, SP 2019 Tempranillo 14
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