



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, pepper jam, mustard sauce, charred bread	14
PARMESAN FRIES	8

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, croutons, house dressing	15
MPLS CLUB CHOPPED SALAD romaine, avocado, hardboiled egg, white cheddar, Castelvetro olive, bacon, cherry tomatoes, buttermilk dressing	18
*TUNA NICOISE seared tuna, butter lettuce, tamago, Nicoise olives, fingerling potatoes, preserved tomatoes, miso vinaigrette	26
THAI PEANUT CHICKEN SALAD warm braised chicken, kale, Napa cabbage, cilantro, mint, Thai basil vinaigrette	19

FLATBREADS

PEPPERONI grilled pepperoni, black garlic marinara, basil	17
MARGHERITA heirloom tomatoes, marinated mozzarella, basil, lemon oil	15
SMOKED PROSCIUTTO brie, balsamic onion jam, 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	26
REUBEN house-braised corn beef, caraway kraut, thousand island, pumpernickel – or make it a Rachel	22
*CLUB PRIME RIB DIP shaved prime rib, grilled onions, horseradish cream, giardiniera, Swiss cheese, toasted ciabatta	26
*MPLS CLUB SMASH BURGER smash patties with American cheese and caramelized onion, brioche bun	17
CHICKPEA BURGER roasted mushrooms and garlic, remoulade, greens, brioche bun	16
TURKEY CLUB shaved turkey breast, avocado, lettuce, bacon, tomato, sourdough	16
SALMON AVOCADO TOAST house smoked salmon, avocado mousse, roasted peppers, greens	16

SIDES

FRIED BRUSSELS SPROUTS black garlic honey, nooch	12
CHARRED ASPARAGUS gremolata	12
CHARLIE'S CLASSIC POTATO SALAD	12

ENTREES

*MEDITERRANEAN BOWL black quinoa, barley, roasted tomato, grilled artichoke, Castelvetro olive, crispy chickpea, artichoke vinaigrette, soft egg	18
*CRISPY SKIN SALMON jasmine rice, edamame, quinoa, coconut green curry	35
BUCATINI BOLOGNESE beef and veal ragout, basil, grana padano	23

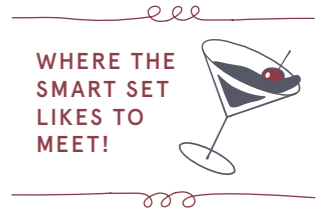


WINE

TEUTONIC WILLAMETTE VALLEY, OR 2023 Pinot Noir	16	BODEGAS OSTATU RIOJA, SP 2019 Tempranillo	14
MAISON JOSEPH DROUHIN MACON-VILLAGES, BURGUNDY, FR 2021 Chardonnay	16	HESPERIAN 'ANATOMY' NAPA VALLEY, CA 2021 Cabernet Sauvignon	18

TAP LIST

OLD STYLE	5
FAIR STATE 'ROSELLE'	7
VENN ROTATING	7
PRYES MIRACULM	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.

Dinner Menu, Summer 2024
Chef: ERIC WIEDL