



### APPETIZERS

<b>BURRATA CAPRESE</b> heirloom tomato, pickled onion, watercress, chili oil, black truffle	15
<b>SHRIMP COCKTAIL</b> preserved lemon aioli, cocktail sauce	17
<b>GRILLED SAUSAGE</b> house made sausage, pepper jam, mustard sauce, charred bread	14
<b>PARMESAN FRIES</b>	8

### SOUP AND SALAD

<b>WILD RICE SOUP</b>	7/10
<b>SOUP DU JOUR</b>	7/10
<b>HOUSE SALAD</b> butter lettuce, golden apple, marcona almonds, vanilla-sherry vinaigrette	8
<b>CLASSIC CAESAR</b> petite romaine, shaved parmesan, cured egg yolk, croutons, house dressing	15
<b>MPLS CLUB CHOPPED SALAD</b> romaine, avocado, hardboiled egg, white cheddar, Castelvetrano olives, bacon, cherry tomatoes, buttermilk dressing	18
<b>*TUNA NICOISE</b> seared tuna, butter lettuce, tamago, Nicoise olives, fingerling potatoes, preserved tomatoes, miso vinaigrette	26
<b>THAI PEANUT CHICKEN SALAD</b> warm braised chicken, kale, Napa cabbage, cilantro, mint, Thai basil vinaigrette	19

### FLATBREADS

<b>PEPPERONI</b> grilled pepperoni, black garlic marinara, basil	17
<b>MARGHERITA</b> heirloom tomatoes, marinated mozzarella, basil, lemon oil	15
<b>SMOKED PROSCIUTTO</b> 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

<b>*CHARLIE'S STEAK SANDWICH</b> grilled petite tenderloin, sauce piquant, steakhouse onions, charred sourdough	26
<b>REUBEN</b> house-braised corn beef, caraway kraut, thousand island, pumpernickel – or make it a Rachel	22
<b>*CLUB PRIME RIB DIP</b> shaved prime rib, grilled onions, horseradish cream, giardiniera, Swiss cheese, toasted ciabatta	26
<b>*MPLS CLUB SMASH BURGER</b> smash patties with American cheese and caramelized onion, brioche bun	17
<b>CHICKPEA BURGER</b> roasted mushrooms and garlic, remoulade, greens, brioche bun	16
<b>TURKEY CLUB</b> shaved turkey breast, avocado, lettuce, bacon, tomato, sourdough	16
<b>SALMON AVOCADO TOAST</b> house smoked salmon, avocado mousse, roasted peppers, greens	16

### SIDES

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

### ENTREES

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

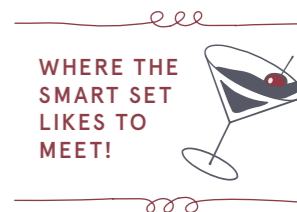


### WINE

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

### TAP LIST

<b>OLD STYLE</b>	5
<b>FAIR STATE 'ROSELLE'</b>	7
<b>VENN ROTATING</b>	7
<b>PRYES MIRACULM</b>	8
<b>MISFIT COLD BREW COFFEE</b>	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, Summer 2024  
Chef: ERIC WIEDL