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APPETIZERS

WISCONSIN CHEESE CURDS beer battered, smoked ketchup	12
STEAK BITES 4 OZ/6 OZ with Béarnaise	14/18
GRILLED ARTICHOKE DIP gruyere crust, grilled focaccia	16
CALAMARI Tabasco battered, giardiniera, remoulade	14
REUBEN FLATBREAD Braised corn beef, sauerkraut, Swiss cheese, 1000 island	17
CHEESESTEAK FLATBREAD Shaved ribeye, grilled onions, spicy giardiniera, fontina cheese	17
CHARCUTERIE Daily selection of meats, cheeses, accoutrement	18
ENTREES	
all entrees served with parm fries	
SMASH BURGER American cheese, caramelized onion, brioche bun	17
WALLEYE BURGER Bibb lettuce, tomato, remoulade, brioche bun	15
STEAK SANDWICH Served open face, sourdough, grilled onions, sauce piquat	nt 22

Bar Menu, Winter 2023 2pm-close Chef: ERIC WIEDL

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.