41° 15' N , 95° 55' W



Our gluten sensitive menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten sensitive items may come in contact with products containing gluten.

RAW + CHILLED

ICED OYSTERS* horseradish, hot sauce, mignonette 4 ea

SHRIMP COCKTAIL cocktail & creole mustard sauce 20

SALMON CRUDO* roasted tomato caper relish, lemon zest, olive oil, chive 14

SMOKED MUSSELS ESCABECHE sherry vinegar, calabrian chili, fennel, olives, rosemary 12

KING CRAB 1 lb, chilled with lemon vinaigrette & chive or warm with drawn butter MP

ROYAL SEAFOOD TOWER* 12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche 110

SHARE PLATES

CRAB & CURRY BASMATI RICE vadouvan curry, egg, cilantro, green onion 18

SOUP + SALAD

THAI CLAM CHOWDER bacon, potato, coconut milk, green curry, cilantro (§) 10

GOLDEN BEETS goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette 12

HARVEST SALAD apricot, hazelnut, blue cheese, mint, date vinaigrette 12

Salad adds herb chicken breast +9 / salmon* +11 / shrimp +11

SEAFOOD + MEAT

ATLANTIC SALMON* spice fried black rice, pickled asparagus, fennel pollen, turmeric aioli 27

BACON WRAPPED SHRIMP jalapeño, aged white cheddar, dirty rice, french green beans, tomato, chive-horseradish remoulade 29

WALLEYE hazelnut brown butter, fingerling potato, broccolini 35

CENTER CUT FILET MIGNON* (8 oz), broccolini, fingerling potato, herbed compound butter 52

RIBEYE STEAK* (14 oz) broccolini, fingerling potato, herbed compound butter 56

MAKE ANY STEAK SURF + TURF lobster tail +30 / rock shrimp +15

KIDS TACKLEBOXES:

(for kids 12 and under)

served with carrots sticks, ranch, fruit, yogurt and a snack

GRILLED SALMON / 14

GRILLED CHICKEN BREAST / 13

DESSERT

CHOCOLATE TERRINE / 12

peanut butter ice cream, cultured milk crumble, bing cherry, smoked maldon



SCAN for **CURRENT** SOURCING







