

Breakfast

Smart Start \$11

Chilled Fruit Plate

Yogurt & Fruit Parfait \$9

House-Made Granola,
Seasonal Berries, Vanilla Yogurt

House Granola \$9

Dried Cranberries, Nuts, Sweet Oats,
Brown Sugar, Choice Of Milk

Dry Cereal \$7

Banana & Choice of Milk
Choices: Wheat Bran, Rice Krispies,
Cheerios, Honey Nut Cheerios,
Raisin Bran, Special K

Irish Steel Cut Oatmeal \$9

Brown Sugar, Raisins, Seasonal Berries

Greek Yogurt \$6

EGGS & SPECIALTIES

American Breakfast \$13

Two Eggs Any Style
Hash Browns or Fruit
Choice of Breakfast Meat & Toast

Build Your Own Omelet \$14

Three Egg Omelet
Choice of Four Ingredients, Every Additional Item \$.50
Mushrooms, Onions, Peppers, Spinach, Bacon, Ham, Sausage,
Cheddar Cheese, Swiss cheese
Choice of Toast

***Eggs Benedict \$14**

Two Eggs Poached, Toasted English Muffin, Canadian Bacon, Hollandaise, Hash Browns

Breakfast Burrito \$12

Choice of Bacon or Sausage, Scrambled Eggs,
Hash Browns, Cheddar Cheese,
Sour Cream, Salsa, Tomato Tortilla

***Corned Beef & Hash \$13**

House-Made Corned Beef, Sautéed Peppers, Onions, Diced Potato,
Two Eggs Any Style, Hollandaise

SWEET TOOTH

Belgian Waffle \$11

Maple Syrup, Vanilla Whipped Cream

Buttermilk Pancakes \$11

Maple Syrup

French Toast \$12

Maple Syrup

SIDES

Two Farm Fresh Eggs \$6

Breakfast Meat \$6

Bacon, Sausage Links, Ham or Turkey Bacon

Toast \$3

White, Wheat, Rye, English Muffin

House Baked \$3.25

Muffin, Croissant, Pastry

Bagel \$5

Hash Browns \$4

*These Items Are Served Raw Or Undercooked, Or Contain (Or May Contain) Raw Or Undercooked Ingredients.

We Will Make Every Effort To Accommodate Special Dietary Requirements. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness, Especially If You Have A Medical Condition.

Lunch and Dinner

Appetizers

Good for Sharing

Chicken Wings \$11

Served with your choice of Buffalo, Barbeque, Jerk seasoning or Honey Sriracha

Seasonal Appetizer \$13

Please ask your server what sumptuous creation our chefs are making today.

Chicken Quesadilla \$11

Tomato Tortilla, Roasted Chicken, Sautéed Peppers & Onions, Cheddar, Mozzarella, Cajun, Salsa, Guacamole & Sour Cream

Spinach & Artichoke Dip \$10

Tortilla Chips

Chicken Tenders \$11

Choice of Barbeque, Teriyaki, or Buffalo Sauce

Firecracker Shrimp \$10

5 grilled shrimp tossed in a Sweet Chili Sriracha Sauce

Wisconsin Cheese Curds \$10

White Cheddar Curds, Served with Marinara Sauce

Soup & Green Things

Caesar \$11

Romaine, Parmesan, House Caesar Dressing, Croutons

Asian Salad \$16

Teriyaki Glazed Chicken Breast, Mandarin Oranges, Roasted Bell Peppers, Toasted Peanuts, Sesame Seeds, Crispy Wontons

Seasonal Salad \$16

Please ask your server what fresh salad creation our chefs are making today.

Sky Garden Salad \$12

Chopped Iceberg, Diced Tomato, Cucumbers, Bacon, Eggs, Red Onion, Honey Mustard Dressing

Add:

Chicken \$4 Salmon * \$6 Shrimp \$5

Side Salad \$4

Side Caesar Salad \$5

Soup Du Jour \$4 cup/ \$6 bowl

Chicken Wild Rice Soup \$4 cup/ \$6 bowl

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Flatbreads

Margherita \$9

Olive Oil, Garlic, Basil, Sliced Tomato, Mozzarella

Seasonal Flatbread \$11

Please ask your server what crisp creation our chefs are making today.

Big Four \$12

Sausage, Pepperoni, Canadian Bacon, Applewood Smoked Bacon

Sweet and Spicy \$11

Chicken, Peppers, Onions, Pineapple, Mozzarella with Fire Cracker Sauce

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Wraps, Sandwiches & Burgers

Served with Lettuce, Tomato, Dill Pickle, Onion & Choice of Kettle Chips or Fries

Buffalo Chicken Wrap \$12

Crispy Tenders, Buffalo Sauce, Tomato, Red Onion, Blue Cheese Dressing, Blue Cheese Crumbles, Tomato Tortilla

Portobello Sandwich \$13

Grilled Portobello Mushroom, Balsamic Vinaigrette, Spinach, Mozzarella, Garlic Aioli, Tomato, Toasted Ciabatta

Hawaiian Chicken Sandwich \$12

Grilled Chicken Breast, Teriyaki Sauce, Grilled Pineapple, Lettuce, Tomato, Toasted Ciabatta

Club Sandwich \$10

Turkey Breast, Crispy Bacon, Lettuce, Tomato, Swiss Cheese, on Wheat Bread with Mayonnaise

American Classic Burger * \$11

8oz Patty, American Cheese

Add Sautéed Onions, Sautéed Mushrooms, or Bacon \$1 each

Seasonal Burger * \$15

Please ask your server what hearty creation our chefs are making today.

Juicy Lucy * \$14

8oz Traditional Minnesotan Burger Filled with Cheddar Cheese Blend, Topped with Garlic Aioli and Your Choice of American, Pepper Jack or Swiss Cheese

Sandwich Of The Day \$10

A New Sandwich Creation Every Day

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Entrees

Salmon * \$22

Seared Salmon served with Basil Cream Sauce,
Basmati Rice & Seasonal Vegetables

Walleye \$25

Panko Encrusted Walleye, Garlic Herb Butter,
Basmati Rice & Seasonal Vegetables

Ribeye Steak * \$29

10oz Steak served with Red Wine Demi Glace, Mashed Yukon Potatoes, & Seasonal Vegetables

Chicken Breast \$18

Pan Seared, and served with Sweet Marsala Cream Sauce,
Mashed Yukon Potatoes, & Seasonal Vegetables

Mac & Cheese \$14

Penne Pasta, Four Wisconsin Cheese Sauce, & Panko Topping

Add: Loaded...Bacon, Chives, Sour Cream \$3

Chicken \$4 Shrimp \$5

Seasonal Vegan Entree \$16

Please ask your server what healthy creation our chefs are making today.

Add: Chicken \$4 Shrimp \$5

Seasonal Entree \$16

Please ask your server what satisfying creation our chefs are making today.

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Sweets

Apple Tart \$7

Seasonal Crème Brulee \$7

Warm Chocolate Cake \$7

Seasonal Cheesecake \$7

Vanilla Ice cream \$3

Beers

Draft

Bud Light \$5

Local Craft \$ 7

We have a rotating selection of craft beer from Minnesota. Some of the breweries are as close as 4 blocks from the hotel. Some you have to trek as far as St. Paul to find its origins. Ask your server for more information and we hope you enjoy our local flavor.

Bottles

\$6

Bud Light Budweiser Coors Light Michelob Ultra Miller Light Michelob Golden Light O'Douls

\$6.5

Amstel Light Angry Orchard Bell's Two Hearted

Blue Moon Corona Guinness Heineken New Castle Sam Adams Stella Artois

\$7

Omission PA

\$8

Surly Todd the Axe Man

COCKTAILS

Krona Martini \$13

Absolute Vodka, Pear Liquor, Ginger Beer, Raspberry Puree with Lime Garnish

Minne' Appletini \$12

Prairie Vodka (Made in Minnesota), Apple Snaps, Fireball, Fresh Apple garnish

Marcus Margarita \$14

Sauza Tres Gen. Plata Silver, Patron Citronge, Fresh Agave Margarita Mix, Finest Call Pomegranate /Grenadine, Lime Zest

Russian Mule \$12

Stoli Vodka, Fresh Lime Juice, Real Ginger Puree, Club Soda

Big Ginger \$12

2 Ginger Irish Whiskeys, Ginger Ale

Side Car \$14

Knob Creek, Patron Citronge, Sour mix, Garnish Lime wedge

Make your Mark \$13

Makers Mark Bourbon, Patron Citronge, Fresh Sour Mix,

Sweet Iced Tea

WINES

White

Freixenet,

Blanc de Blanc Cava Spain \$8/32

A Spanish Sparkling wine with aromas of Citrus Fruit

Robert Mondavi Private Selection

Sauvignon Blanc ,CA \$8/34

Juicy Asian Pear, Honeydew, Lemon Zest

Robert Mondavi Private Selection

Chardonnay ,CA \$8/34

Apple, Crème Brulle, and Toasted Almonds

Mazzoni,

Pinot Grigio , CA 8/32

Minerals, Citrus, Tropical Fruit

William Hill

Chardonnay ,CA \$9/36

Green Apple, Ripe Tree Fruit, Vanilla

Martin & Rossi Asti

Sparkling 187 ML ,CA \$10

Sweet Apple, Melon, and Grapefruit

Costal Vines Brut

Champagne 187 ML ,CA \$10

Crisp Peach and Lemon

Red

MacMurray Ranch

Pinot Noir CA \$8/32

Dark Cherry, Pomegranate, and Vanilla

Robert Mondavi

Merlot, CA \$12/48

Ripe Black Berries, Plum, and Bay Leaves.

Robert Mondavi

Cabernet Sauvignon , CA \$12/48

Spicy Black Berries, Cinnamon, Sage and Tobacco

Rodney Strong

Cabernet Sauvignon , CA \$12/48

Cheery, Black Pepper, and Oak

Trivento, Amado Sur

Malbec, Argentina \$12/48

Strawberries, Cherry, and Vanilla