

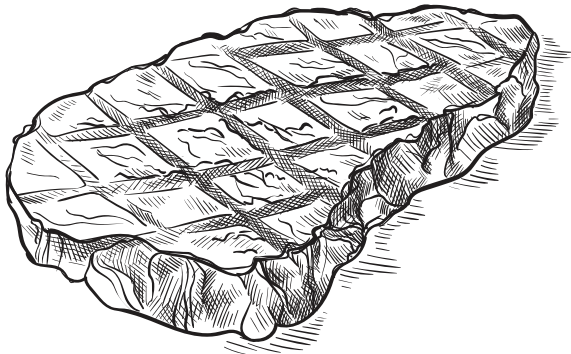


THE COOK & THE OX

LOCALLY INSPIRED STEAKHOUSE



LOCAL STEAKS



CUTS

PETITE FILET [3 pcs of 3oz] 25.99

NY STRIP [10oz] 39.99

RIB EYE [12oz] 39.99

STEAK TOPPINGS

LOCAL HERB BUTTER | SAUTÉED MUSHROOMS

CARAMELIZED BBQ ONIONS

LOCAL BACON BUTTER

BLUE CHEESE | C&O STEAK SAUCE

3.99 each

ENTRÉES

PAN SEARED SALMON

Local butter-maple reduction, candied pecans,
red potato & brussels sprout fry up 23.99



SHORE LUNCH

Pan fried local walleye, potato hash, C&O slaw,
C&O local baked beans 24.99

FISH & CHIPS

Local Surly beer battered Alaskan cod, french fries,
bread and butter tartar sauce, lemon, C&O slaw 21.99

LOBSTER MAC

White cheddar macaroni, lobster cream sauce,
garlic bread crumbs 19.99

SIDES VG

French Fries 4.99

Potato Hash 4.99

**Crispy Brussels
Sprouts** 4.99

Truffle Fries 5.99

Small Salad 5.99

**C&O Local
Baked Beans** 4.99

APPETIZERS

RED HOT BRUSSELS SPROUTS VG

Garlic bread crumbs, blue cheese crumbles, buttermilk ranch 10.99



LOCAL WALLEYE CAKES

Bread and butter tartar sauce, C&O slaw 17.49

LOBSTER POUTINE

Lobster cream sauce, fries, white cheddar, garlic bread crumbs 16.99

THREE PORK-ETTA SLIDERS

Pulled pork, provolone, giardiniera, mini brioche buns 13.99

TRUFFLE CHEESE CURDS VG

Fried cheese curds, black truffle dust, chipotle aioli 9.89

RELISH PLATE

Summer sausage, bratwurst, cheese spread, grain mustard mix, pickles,
giardiniera, lavash crackers 16.99

SOUPS & SALADS

LOCAL WILD RICE SOUP

Chicken, medley of hearty vegetables, applewood bacon 8.49

BABY ARUGULA VG

Sun dried tomato, giardiniera, shredded quattro cheese blend, roasted garlic vinaigrette 10.99

ADD CHICKEN 6 SALMON 10 LOCAL WALLEYE CAKES 10 PETITE FILLET 10

LOCAL ROMAINE HEARTS VG

Cage-free hard boiled egg, capers, red onions, parmesan, garlic bread crumbs, caesar dressing 11.49

ADD CHICKEN 6 SALMON 10 LOCAL WALLEYE CAKES 10 PETITE FILLET 10

MN CHOPPED SALAD VG

Local romaine, broccoli, cheddar, applewood bacon, gold raisins, ranch dressing 11.99

ADD CHICKEN 6 SALMON 10 LOCAL WALLEYE CAKES 10 PETITE FILLET 10

BURGERS *served with french fries*



DAKOTA BISON BURGER

Blackened Dakota bison, applewood bacon, blue cheese,
caramelized bbq onions, on a brioche bun 16.49

THE CLASSIC

All-natural beef, american cheese, local leaf lettuce, pickles, red onion, tomato,
on a brioche bun 16.49

THE BEYOND BURGER® VG or V

Plant-based, local leaf lettuce, red onion, tomato 16.49

Keep it vegetarian with our rich brioche bun or make it vegan with our ciabatta bun

SANDWICHES *served with french fries*

THE EMPEROR OF THE NORTH

Beer battered local walleye, local romaine, american cheese, bread & butter tartar sauce,
on texas toast 16.49

CHICKEN BLT

All-natural chicken, applewood bacon, cheddar, chipotle aioli, local leaf lettuce, tomato,
on a brioche bun 15.99

C&O SAUSAGE

C&O slaw, cheddar, honey mustard aioli, on a brioche bun 12.99



LOCAL FAVORITES V VEGAN VG VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

RED WINES

CABERNET SAUVIGNON

Louis Martini | Napa Valley, CA | 18 / 72
Finca Las Moras | San Juan, Argentina | 13 / 48
Sycamore Lane | Napa Valley, CA | 9 / 36

RED BLEND

Federalist | North Coast, CA | 15 / 54
Barons des Chartron | France | 13 / 48
Chateau Bonnet | France | 13 / 48

MALBEC

Doña Paula | Argentina | 13 / 48
Casillero del Diablo | Chile | 13 / 48

PINOT NOIR

Luna Vineyards | Santa Rita Hills, CA | 18 / 72
Siduri | Willamette Valley, OR | 18 / 72
Sileni Estates “Cellar Selection”
Hawke’s Bay, New Zealand | 13 / 48
Sycamore Lane | Napa Valley, CA | 9 / 36

TEMPRANILLO

Numanthia Termes | Spain | 18 / 72

SANGIOVESE/MERLOT

Brancaia Tre | Italy | 13 / 48

WINE PAIRINGS

RED

LOUIS MARTINI + NY STRIP
CABERNET SAUVIGNON

A distinctly layered wine with notes of ripe dark plum, black currant and sage. Rich and full-bodied, this superbly balanced wine has an expansive mid-palate and an exceptionally long finish.

SIDURI + PETITE FILET
PINOT NOIR

Fresh red and blue fruit, along with faint hints of earth and leather. The wine shows good acidity on the finish, carrying it forward and promising a long life ahead of it.

BRANCAIA TRE + RIB EYE
SANGIOVESE/MERLOT

A blend of three grapes that come together to create a balanced wine with lots of fruit intensity on the nose, aromas of raspberry, blackberry and hints of coffee and fresh flowers.

WHITE

WHITEHAVEN + WALLEYE CAKES
SAUVIGNON BLANC

A full flavoured, medium bodied wine, with an abundance of regionally typical blackcurrant and gooseberry flavours that linger on the dry, clean finish.

MO SISTERS + PAN SEARED SALMON
CHARDONNAY

Refreshing stone fruit flavours, balanced with good acidity and a touch of sweet oak.

WHITE WINES

CHARDONNAY

Sonoma Cutrer | Sonoma Coast, CA | 13 / 48
Mo Sisters | South Australia | 13 / 48
Sycamore Lane | Napa Valley, CA | 9 / 36

SAUVIGNON BLANC

Matanza Creek Winery
Alexander Valley, CA | 13 / 48
Echo Bay | New Zealand | 13 / 48
Whitehaven
Marlborough, New Zealand | 13 / 48

RIESLING

Starling Castle | Mosel, Germany | 13 / 48

PINOT GRIGIO

Trinity Oaks | Napa Valley, CA | 13 / 48
Sycamore Lane | Napa Valley, CA | 9 / 36

SPARKLING

Freixenet® Cava Cordon Negro Brut
Spain | 13

ROSÉ

Champs de Provence | France | 13 / 48

COCKTAILS

MIMOSA

Freixenet® Cava Cordon Negro Brut
and orange juice 13

ADD FRESHLY SQUEEZED
ORANGE JUICE FOR 3.49

CLASSIC MARGARITA

Sauza® Tequila, DeKuyper® Triple Sec,
and Finest Call® Sweet & Sour Mix 12

LONG ISLAND ICED TEA

Sauza® Tequila, Cruzan® Rum, Seagram’s
Gin®, New Amsterdam® Vodka,
DeKuyper® triple sec, Finest Call® sweet
& sour mix 12

MOSCOW MULE

New Amsterdam® Vodka, ginger beer,
and lime 12

CLASSIC DEMITRI’S
BLOODY MARY

New Amsterdam® Vodka, Demitri’s®
Gourmet Bloody Mary Mix 12

LOCAL WHISKEY
& BOURBON



DU NORD MIXED BLOOD WHISKEY
FAR NORTH SPIRITS ROKNAR RYE
GIANTS OF THE EARTH BOURBON
TATTERSALL STRAIGHT RYE
VIKRE HONOR BRAND WHISKEY

BOTTLED BEER

SAMUEL ADAMS® SEASONAL 8
BENT PADDLE KANU® 8
CORONA® 8
SURLY HELL® 8
COORS LIGHT® 7
BLUE MOON® 8

DRAFT BEER

SAMUEL ADAMS® BOSTON LAGER 8
STONE IPA® 8
BUD LIGHT® 7.5
STELLA ARTOIS® 8.5
BENT PADDLE GOLDEN IPA® 9
SURLY FURIOUS® 9
BAD WEATHER HOPCROMANCER® 9
HAMM’S® 9

LOCAL
COFFEE & TEA

LATTE 4
MACCHIATO 3.5
BREWED
DECAF 3.5
CAPPUCCINO 4
BREWED 3.5
HOT TEA 3
ICED TEA 3

DESSERTS

GLUTEN FREE CHOCOLATE TORTE 6.99
Rich flourless torte, caramel sauce
NY CHEESECAKE 6.99
Strawberry Coulis
CRÈME BRÛLÉE 8.99
Vanilla bean, creme,
golden brown sugar

FRESHLY
SQUEEZED
ORANGE JUICE
6.99