



appetizers

MILL CITY WINGS 17.99
choice of buffalo, gochujang,
or maple bourbon, served with
cilantro ranch

FRIED CHEESE CURDS 14.99
sour cream chive dip *v*

ARTICHOKE DIP 11.49
served with crostini *v*

SOFT PRETZEL 12.99
served with beer cheese & grainy mustard *v*

SWEET POTATO JOJOS 13.99
sour cream chive dip, bacon,
and cheddar

CHICKEN STRIPS 17.99
served with ranch

DIP DUO 16.99
ham & pickle dip, pimento
cheese dip, crackers

salads

BABY KALE & GRAIN SALAD 15.99
baby kale, quinoa, feta, strawberries,
roasted pecans, avocado,
buttermilk ranch *v gf n*

MN CHOPPED SALAD 19.99
summer sausage, romaine, cheddar cheese,
red onion, pickled apple, puffed wild rice,
dried cranberries, roasted pecans,
apple cider vinaigrette *n*

TENDER SPINACH SALAD 15.99
baby spinach, goat cheese, red onions,
toasted almonds, grape tomatoes,
balsamic vinaigrette *v gf n*

ROASTED CAULIFLOWER 15.99
crispy kale, cheddar, brown butter,
burnt lemon vinaigrette, hazelnut *v gf n*

kids under 12

CRISPY CHICKEN STRIPS 10.99
served with fries, roasted carrots,
buttermilk ranch

BUTTERED NOODLES 10.99
penne, parmesan, butter *v*

GRILLED CHEESE & FRIES 10.99 *v*

APPLE SNACK 4.99
sliced apples with apple butter
or peanut butter *v gf n*

**RASPBERRY
WHITE CHOCOLATE
CHEESECAKE 9.99**
topped with whipped cream *v*

**CHOCOLATE
LAYER CAKE 9.99**
topped with whipped cream *v*

sandwiches

served with fries

THE PERFECT BURGER* 22.99
double beef patties, bacon, american cheese,
dijonnaise, ice box pickles, brioche bun

GRILLED CHICKEN SANDWICH 19.99
grilled chicken, lettuce, tomato,
herbed aioli, brioche bun

BLT SANDWICH 18.99
bacon, lettuce, tomato, tomato butter,
sourdough toast

**SZECHUAN HOT
CHICKEN SANDWICH 19.99**
szechuan breaded chicken thighs, slaw,
mala paste, brioche bun

SMOKED SAUSAGE SANDWICH 19.99
smoked polish sausage, pickled mustard seed,
ketchup, crispy onions, ice box pickles,
potato bun

STEAK SANDWICH 23.99
grilled hanger steak, provolone, balsamic onions,
dijonnaise, arugula, tomato, ciabatta

entrées

GRILLED ATLANTIC SALMON 31.99
potatoes, green beans, lemon basil dressing *gf*

FISH & CHIPS 24.99
crispy white fish, fries, cole slaw, tartar sauce

SHRIMP BOWL 26.99
grilled shrimp, roasted cauliflower,
quinoa salad *gf*

DIRTY BIRD 29.99
half chicken, roasted carrots,
hazelnuts, buttermilk ranch *gf n*

NY STRIP* 49.99
12oz ny strip, roasted potatoes, broccolini *gf*

GRILLED RIBEYE* 52.99
14oz ribeye, roasted potatoes, broccolini *gf*

sides

FRENCH FRIES 9.99 *v*

SAUTÉED MUSHROOMS 10.29 *v gf*

**HONEY ROASTED
CARROTS 10.29 *v gf***

CHARRED BROCCOLINI 10.29
roasted onion vinaigrette, crispy onions,
goat cheese *v*

desserts

**RASPBERRY
WHITE CHOCOLATE
CHEESECAKE 9.99**
topped with whipped cream *v*

**CHOCOLATE
LAYER CAKE 9.99**
topped with whipped cream *v*

**FLOURLESS
CHOCOLATE CAKE 9.99**
flourless chocolate torte, berry
coulis, whipped cream *v*

v vegetarian *vg* vegan *gf* made without gluten *n* contains nuts

menu items contain common food allergens such as those found in peanuts, tree nuts, sesame, fish, shellfish, eggs, milk,
wheat and soy. our facilities are not allergen-free environments.

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

an **OTG** experience®



breakfast

served daily until 10:30am

plates

MN CLASSIC* 17.99

two eggs any style, bacon, pork sausage,
breakfast potatoes, toast, apple butter

AVOCADO TOAST* 18.99

avocado, tomatoes, goat cheese,
over-easy egg, basil, sourdough toast,
side of breakfast potatoes v

EGGWICH 17.99

scrambled eggs, ham, bacon, american
cheese, tomato butter, brioche bun, side of
breakfast potatoes

POACHED EGGS BENEDICT* 19.99

canadian bacon, poached eggs,
brown butter hollandaise, english muffin,
side of breakfast potatoes

AGED CHEDDAR OMELET 17.99

three-egg omelet with
cheddar and roasted onion jam,
side of mixed greens v

STRAWBERRY

FRENCH TOAST 16.99

topped with whipped cream and
strawberries, served with butter and syrup v

STEAK & EGGS* 28.99

grilled hanger steak, two eggs any style,
breakfast potatoes, choice of toast

sides

THICK-CUT

APPLEWOOD-SMOKED BACON 6.99 *gf*

PORK SAUSAGE 6.99 *gf*

BREAKFAST POTATOES 6.99 v

SOFT-SCRAMBLED EGGS 6.99

cheddar and chives v *gf*

FRESH SEASONAL FRUIT 9.99 v *gf*

YOGURT 10.99

plain greek yogurt, berries, granola v *gf*

TOAST 3.99 v

drinks

COFFEE 4.29

COLD BREW 5.49

HOT TEA 4.29

TABLE WATER 7.50

san pellegrino sparkling or
acqua panna still (750ml)

FOUNTAIN SODA 4.29

coke, diet coke, sprite,
ginger ale, club soda

BOYLAN SODA 5.49

orange, root beer, creme

BLACK ICED TEA 4.49

LEMONADE 4.49

ARNOLD PALMER 4.49

MILK 4.29

regular or chocolate

JUICE 4.49

apple, cranberry, grapefruit,
orange, pineapple

FEVER-TREE 5.49

sparkling pink grapefruit,
mediterranean tonic,
ginger beer

kids under 12

FRENCH TOAST 9.99

brioche, butter, syrup v

SOFT-SCRAMBLED EGGS 9.99

bacon, sourdough toast, cheddar

YOGURT & BERRIES 8.99

vanilla yogurt, blueberries, strawberries,
granola, honey v *gf*

v vegetarian vg vegan gf made without gluten n contains nuts

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