

MIMOSA

FIRST COURSE

FRENCH ONION SOUP	12
CHICKEN WILD RICE SOUP	8
TENDER SPINACH SALAD	14
RED ONIONS, TOASTED ALMONDS, TOMATEOS, LOCAL CHEVRE, VINAIGRETTE	
ROASTED BRUSSEL SPROUT SALAD	14.25
BACON LARDONS, APPLES, CARAMELIZED ONIONS, WARM GARLIC CREAM SAUCE	
GRILLED STEAK SALAD	24
MARINATED FLANK STEAK, ARUGULA, CRISPY ONIONS, BLUE CHEESE DRESSING	
FIELD GREENS	12
BOSC PEARS, SPICED PECANS, BLEU CHEESE, FIGS, LEMON VINAIGRETTE	
LUMP CRAB CAKES	15.4
JUMBO LUMP CRAB, REMOULADE, GRILLED LEMON	
ARTICHOKE DIP	13
BAGUETTE	
FRIED MOZZARELLA	12.75
HOUSEMADE MARINARA, FRESH BASIL	

ENTRÉES

WALLEYE	29
PANKO AND ALMOND CRUSTED, BROWN RICE PILAF, GARLIC SPINACH	
PAN SEARED LAMB CHOPS	31.75
SHALLOT-RAISIN SAUCE, GARLIC WILTED SPINACH	
GRILLED SALMON FILET	29
SWEET DIJON QUINOA, GARLIC WILTED SPINACH	
BEEF FETTUCINI	27.5
SEARED CREEKSTONE BEEF TIPS, MUSHROOMS, ROOT VEGETABLES, RED WINE CREAM SAUCE	
GRILLED RIBEYE STEAK	53
12OZ RIBEYE, HORSERADISH CREAM DEMI GLACE, FRIED POTATO WEDGES, WILTED SPINACH	
ROASTED BUTTERNUT SQUASH RISOTTO	19.75
GRILLED CHICKEN BREAST, SHAVED PARMESAN	
ROASTED CHICKEN BREAST	22
FIG AND SHOOT PAN SAUCE, BROWN RICE SAUTE, WILTED GARLIC SPINACH	

SIDES

BROWN RICE SAUTE	8	FRENCH FRIES	5.5
PRESERVED CRANBERRIES, CANDIED WALNUTS, GOAT CHEESE		GARLIC BRAISED SPINACH	8.75
		BAGUETTE	5

Kid's Menu - 9.5

NOODLES & BUTTER

- SMALL BURGER** SERVED WITH FRIES
- GRILLED CHEESE** SERVED WITH FRIES
- CHICKEN FINGERS** SERVED WITH FRIES

FRUITS DE MER

East Coast Oysters... M.P.
West Coast Oysters... M.P.

SANDWICHES

OPEN FACE HAM & GRUYERE
- 16 -

OPEN FACE HAM & GRUYERE
WITH EGG
- 17.6 -

MIMOSA HOUSE BURGER
AIOLI, RIPE TOMATO, GREEN LEAF LETTUCE, CHEESE
- 16.5 -

HAM & GRUYERE BAGUETTE
HAM, GRUYERE, DIJON, POMMES FRITES
- 17.50 -

GRILLED CHEESE
FONTINA, CARAMELIZED ONIONS, TOMATO, THICK CUT PULLMAN BREAD, POMMES FRITES
- 14.5 -

FRENCH DIP
ROAST BEEF, CIABATTA ROLL, CARAMELIZED ONIONS, HERB AU JUS
- 16.5 -

GRILLED CHICKEN BREAST
RIPE TOMATO, WILTED SPINACH, ONION, HERB AIOLI, POTATO BUN
- 14.75 -

FLANK STEAK SANDWICH
MUSHROOMS, CARAMELIZED ONIONS, GARLIC AIOLI, PROVOLONE POMMES FRITES
-19.25

CRAB & TUNA SANDWICH
LUMP CRAB, TUNA, ZUCCHINI, GARLIC AIOLI, LETTUCE, TOMATO, POMMES FRITES
-16

WALLEYE SANDWICH
FRIED WALLEYE, TOMATO, REMOULADE, POMME FRITES
-16.5

DESSERTS 9

CRÈME BRÛLÉE FRESH FRUIT
FLOURLESS CHOCOLATE CAKE
RASPBERRY NAPOLEON

COCKTAILS

MINNESOTA MARY
LEMON-PEPPERCORN VODKA, BLOODY MARY MIX

SAINT MAARTEN SIPPER
PLANTATION 5 YEAR RUM, GRAPEFRUIT, JOIA GRAPEFRUIT, CHAMOMILE & CARDAMOM SODA, BITTERCUBE JAMAICAN #2

PROJECT SIDE BY SIDECAR
PIERRE FERRAND RESERVE COGNAC, COINTREAU, HOUSEMADE SOUR

AVIATION
BEEFEATER GIN, LEMON, CRÈME DE VIOLETTE LIQUEUR, LUXARDO MARASCHINO LIQUEUR