



## STARTERS

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### ARTICHOKE DIP \$15

Artichokes, cream cheese, horseradish, spinach, garlic and parmesan. Served with grilled flatbread

### FRIED WINGS \$11

8 wings fried crispy and tossed in your choice of: Garlic Parmesan, Jerk, Buffalo or BBQ. Choice of Blue Cheese or Ranch

### FAIR STYLE CURDS \$10

Over a 1/2 Pound of fried cheese curds served with chipotle ranch

### MUSSELS \$16

White wine, garlic, leeks, butter, roasted garlic and sun-dried tomato purée and cream

### CALAMARI \$14

House-breaded and fried calamari, served with our creole remoulade

## FLATBREADS

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### PRIME RIB \$15

Shaved prime rib, green peppers, caramelized onions, mozzarella, horseradish crème

### MARGHERITA \$10

Roasted garlic and sun-dried tomato purée, fresh mozzarella, olive oil, and basil

### SALMON FLAT \$15

Fresh salmon, tarter, red onion, roasted garlic and sun-dried tomato purée, dill and feta cheese

## BURGERS

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1/2 pound burgers served with fries. Sub onion rings, sweet potato fries or side salad for \$2. Sub cheese curds for \$3

### HOUSE BURGER \$15

House-made pimento cheese and thick cut bacon

### OLIVE AND CREAM CHEESE \$15

Green olives and cream cheese blend piled high with shredded lettuce

### CLASSIC CALI \$13

Lettuce, tomato, onion, cheddar cheese and mayo

### BBQ BACON BURGER \$14

Smokey BBQ, thick sliced bacon, cheddar cheese

### SHROOM AND SWISS \$15

Grilled portabella and Swiss cheese

### BLACK AND BLUE \$14

Cajun seasoning with melted blue cheese and roasted garlic aioli

### PATTY MELT \$15

Marble rye, caramelized onion, cheddar, Swiss and house-made thousand island

### BURGER AND A BEER \$15

Good old cheddar cheese burger served with any 16oz tap beer

### GRILLED PORTABELLA "BURGER" \$16

Roasted and grilled portabella cap, caramelized onion, Swiss cheese and roasted garlic aioli

DISCLOSURE: Some items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

REMINDER: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SANDWICHES

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Served with fries. Sub onion rings, sweet potato fries or side salad for \$2. Sub cheese curds for \$3

### PASTRAMI RUEBEN \$15

Thin sliced pastrami, Swiss cheese, grilled kraut and house-made thousand island

### CHICKEN KATSU \$13

White bread, panko breaded chicken, shredded lettuce and chipotle ranch

### PHILLY CHEESE STEAK \$17

Shaved prime rib, sautéed green peppers, caramelized onions and provolone cheese on a toasted hoagie roll

### PRIME DIP \$16

Shaved prime rib, Swiss cheese and horseradish aioli on a toasted hoagie roll

### SQUID PO BOY \$17

Calamari, shredded lettuce, creole remoulade and roasted garlic and tomato purée

## PASTA

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Add side salad for \$4 | Add grilled bread for \$3

### CHICKEN PARMESAN \$19

Panko breaded chicken, fresh mozzarella, basil, red sauce and linguine

### FRUTTI DI MARE \$26

Mussels, shrimp, scallops, basil, red sauce and linguine

### MUSHROOM MARSALA \$17

Fire grilled portabella mushroom tossed in house-made marsala sauce, parmesan, scallions and linguine

### CHICKEN ALFREDO \$17

Grilled chicken breast, creamy alfredo, parmesan and linguine

## SALADS

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### BUTTERY SHRIMP WITH WINTER GREENS \$17

Honey chipotle glazed shrimp, sautéed greens (frisee, endive and radicchio)

### MEDITERRANEAN SALMON CAESAR \$18

Mediterranean seasoned salmon, romaine hearts, Caesar dressing, croutons and parmesan

### STEAKHOUSE SALAD \$17

4oz grilled filet mignon, spring mix, roasted corn, tortilla strips, cherry tomatoes, cheddar cheese and chipotle ranch

## ENTRÉES

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Add side salad for \$4

### FILET MIGNON \$36

8oz beef tenderloin topped with bearnaise, served with roasted garlic and parmesan mashed potatoes and seasonal vegetable

### SPICE DUSTED RIBEYE \$36

Signature seasoned ribeye, served with roasted garlic and parmesan mashed potatoes and seasonal vegetable

### PHEASANT POT PIE \$19

Roasted pheasant, bone stock, mirepoix, wild rice, sweet corn, garden peas and puff pastry

### PAN SEARED SCALLOPS WITH FRESH CORN MÉLANGE \$32

Jumbo scallop, fresh corn, chorizo, cilantro and serrano chile

### COLD WATER WALLEYE \$29

Pan fried with shore lunch style seasoning -OR- Broiled with signature seasoning, wine and butter. Served with wild rice pilaf and seasonal vegetable

### CHICKEN SALTIMBOCCA \$22

Chicken breast, prosciutto, sage, thyme, provolone, beurre blanc. Served with wild rice pilaf and seasonal vegetable

### PORK TENDERLOIN WITH BRIE CREAM SAUCE \$23

Marinated and grilled pork tenderloin, topped with creamy brie sauce. Served with sweet potato mash and seasonal vegetable

### SURF AND TURF \$39

Grilled 8oz filet mignon, spice rubbed grilled shrimp, bearnaise. Served with roasted garlic and parmesan mashed potatoes and seasonal vegetable



## DESSERT

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### **CRÈME BRÛLÉE \$7**

Home-made crème brûlée. Rotating flavors

### **CHEESECAKE \$6**

Slice of New York style cheesecake  
Vanilla or Salted Caramel

### **CHOCOLATE CAKE \$6**

Rich fudge and chocolate layered cake

### **CHOCOLATE MARTINI \$8**

Baileys, Godiva Chocolate Liqueur, Vodka

# McQuade's Wine List

## Bubbles

**Mirabello Prosecco 187ml (Italy)** glass | bottle \$7.50 btl  
Gently aromatic, crisp and delicate with a subtle fresh apple flavor

## Off-Dry Whites

**Enotria Moscato (California)** \$7 | \$28  
Ripe melon and a touch of honey infuse this sweet, fresh and lively wine

**Kiona Riesling (Washington)** \$8 | \$32  
Aromas of flower, peach and jasmine lead to spritzy, off-dry stone fruit flavors

**Racauderie Vouvray (France)** - | \$30  
Aromas of white peach, apple and yellow flowers. Super fresh on the palate

## Lighter Fruitier Whites

**Santa di Terrossa Pinot Grigio (Italy)** \$7 | \$28  
Clean, polished and aromatic. Orchard fruit and sliced melon with superb balance

**Tommassi Pinot Grigio (Italy)** - | \$32  
The nose is spicy with hints of tropical fruit, the flavors clean and crisp, and the body round and soft with a crisp finish

**Left Coast Pinot Gris (Oregon)** - | \$30  
Aromas of green apples and stone fruits are underscored with green tea and honeysuckle notes.

**Pavao Vinho Verde (Portugal)** \$6 | \$24  
With a light spritz, this fruity wine is off dry and crisp

**Ottella Lugana (Italy)** - | \$35  
Similar to a Pinot Grigio, but a perfect match for Walleye

## Sauvignon Blanc

**Chasing Venus Sauvignon Blanc (New Zealand)** \$9 | \$36  
Explosive aromas of grapefruit, mango and fresh mown grass lead into intense flavors of lychee, citrus and star fruit

**Cline Sauvignon Blanc (California)** - | \$29  
Savory apple notes lend nuance to a delicious medium bodied palate ripe with fruit and floral notes on the finish

**Chateau Recogne Bordeaux Blanc (France)** - | \$35  
Aromas of green spice and honeysuckle, rich flavors of apples and grapefruit, with buoyant acidity keeping the wine fresh and vibrant

## Chardonnay

**Ironstone Chardonnay (California)** \$7 | \$28  
Refreshing aromas of fresh green apples, citrus and tropical fruit. Light citrus layered with fresh peaches

**DeLoach Russian River Chardonnay (California)** \$10 | \$40  
Enticing aromas of Asian pear and white flowers. On the palate, fresh white peach and muskmelon are beautifully complemented by nutmeg and a touch of vanilla

**Drouhin Macon-Villages (France)** - | \$36  
Bright, full-bodied and impressively vibrant, with a very good core of fruit

**Raymond Napa Reserve Chardonnay (California)** - | \$45  
Thick flavors of lemon-cream pie, apple and pear. Sleek, soft and hearty

## Rosé

**Villa Wolf Pinot Noir Rosé (Germany)** \$8 | \$32  
Light and refreshing, with deliciously bright berry and fruit flavors and a clean, zippy finish

## Lighter Fruity Reds

**DeLoach Heritage Pinot Noir (California)** glass | bottle \$8 | \$32  
An elegant, well-balanced wine with flavors of cherry and strawberry accented beautifully with just a touch of spice and hints of forest floor

**Cloudline Pinot Noir (Oregon)** \$11 | \$40  
Elegant and medium-bodied with ripe dark cherries, plum, raspberry and smoky herb flavors

**Roche-Guillon Beaujolais-Villages (France)** - | \$29  
Black fruits and a touch of spice give character to this lightly structured wine

**Chanson 'Le Bourgogne' Pinot Noir (France)** - | \$42  
Intense aromas of crisp raspberries and red berries mixed with spices. Complex and well-structured

## The Fun Bunch

**Cerejeiras Red (Portugal)** - | \$19  
Fruity, lightly structured and made for drinking now

**Protocolo Tempranillo (Spain)** \$6 | \$24  
One of the world's best value wines. Fruity, raspberry, red fruits. Light notes of vanilla and spice

**Marques de Caceres Rioja (Spain)** - | \$35  
A fruity and delicious red with blackberry and cherry character

**Guigal Cotes du Rhone Rouge (France)** - | \$38  
Very brambly, rich and attractive tobacco, red and dark fruit and wild herbs

## Medium Bodied Reds

**Farmhouse Red (California)** \$7 | \$28  
Medium-bodied with lush flavors of plum, berry and chocolate

**Powers Merlot (Washington)** \$8 | \$32  
Layered aromatics of black cherry, blackberries, and cassis lead into a touch of cedar and sage

**Paringa Shiraz (Australia)** \$8 | \$32  
Full and generous with fruit flavors of plum, black currants, and dark cherries

**Temptation Zin (California)** \$9 | \$36  
Ripe flavors of red cherry, black pepper, blackberry, wild strawberry and cocoa powder

## Cabernet and Cousins

**Margarett's Vineyard Cab (California)** \$8 | \$32  
Seductive aromas of dark berries and mocha followed by flavors of black cherry and vanilla

**Cabaret Frank Cabernet Franc (France)** \$7 | \$28  
A smooth, medium bodied wine that strikes a lovely balance with its blackberry, plum and dark cherry fruit

**Altos las Hormigas Classico Malbec (Argentina)** \$8 | \$32  
Packed full of juicy, ripe raspberry and savory plum with gentle hints of licorice and spice

**Petite Paveil Bordeaux (France)** - | \$35  
Ripe notes of mulberry fruit and purple flowers blend with fine tannins in an easy drinking, approachable style

**McNab Ridge Cab (California)** - | \$39  
Aromas of Bing cherries, summer savory and dark mocha follow through on the full-bodied palate

**Pedroncelli 007 Cab (California)** - | \$45  
Obviously this wine has no connection to a world famous British Special Agent. It's simply the name of a vineyard block...Sauvignon, Cabernet Sauvignon



# McQuade's Cocktail Menu

<b>J. Carver Brickyard Old Fashioned</b> <i>J. Carver Brickyard Bourbon, Cruella Amaro, simple syrup</i>	\$11	<b>Pimms Cup</b> <i>Muddled Citrus, Pimms No.1, Simple Syrup and Cucumber</i>	\$9
<b>J. Carver Maple Manny</b> <i>J. Carver Straight Rye, Cruella Amaro, Maple Syrup</i>	\$11	<b>Cosmopolitan</b> <i>Citrus Vodka, Grand Marnier, Lime Juice and Cranberry Juice.</i>	\$9
<b>J. Carver Sazarac</b> <i>J. Carver Straight Rye, J Carver Absinthe, bitters and simple syrup.</i>	\$11	<b>Harlem Sour</b> <i>Disaronno, Orange Juice, Lemon Juice and Simple Syrup</i>	\$10
<b>Minnesota Collins</b> <i>Vikre Cedar Gin, Simple Syrup, Lemon Juice, Cherry Juice and Soda</i>	\$9	<b>Sidecar</b> <i>Hennessy, Grand Marnier, Lemon Juice and Sugar Rim</i>	\$10
<b>Cadillac Margarita</b> <i>Reposado, Lime Juice, Simple Syrup and Grand Marnier</i>	\$11	<b>Kamikaze</b> <i>Organic Prairie Vodka, Lime Juice and Cointreau</i>	\$9
<b>North Shore Tea</b> <i>Top Shelf Long Island with Fresh Squeezed Citrus</i>	\$11		

## McQuade's Tap list

1. **Coors Light** \* American Lager\* ABV 4.2% \* Golden, CO \$4
2. **Michelob golden light** \* Light Lager \* ABV 4.1% \* St louis, MO \$4
3. **Bud Light** \* Light Lager\* ABV 4.2% St Louis, MO \$4
4. **Alaskan Amber** \*Alt style\* ABV 5.3% \* Juneau, AK \$5.5
5. **Lupulin Hooey** \* New England Hazy IPA\* ABV 6.2% Big lake, MN \$7
6. **Bent Paddle Bent Hop** \*American IPA \* ABV 6.2% \* Duluth, MN \$6
7. **War Pigs Foggy Geezer** \*New England Hazy IPA\* ABV 6.8% \* Denmark \$6
8. **Shock Top Belgium White** \*witbier\* ABV 5.2% \* St louis, MO \$5.5
9. **Lift Bridge Northwoods Juice Box** \* Seltzer\* ABV 5% Stillwater, MN \$6
10. **Guinness** \* Stout\* ABV 4.2% \* Dublin Ireland \$6
11. **Breckenridge Vanilla Porter** \* American Porter\* ABV 5.4% \* Littleton, CO \$7
12. **Gitch Duluth Cider** \* Semi-Sweet Cider\* ABV 6.2% \* Duluth, MN \$5.5
13. **Lift Bridge Seasonal Blonde** \*Blonde Ale\* ABV 4.75% \* Stillwater, MN \$6
14. **Castle Danger Cream Ale** \*Cream Ale\* ABV 5.3%\* Two Harbors, MN \$6
15. **Rotator**
16. **Rotator**