

DINNER MENU

SOCIABLES

Avocado Tuna Tartare* 22

soy, ginger, spicy aioli, wonton crisps

Crab & Lobster Cake 26

lemon caper aioli

Grilled Peach & Prosciutto Flatbread 22

chevre, mozzarella, arugula, cherry tomato, sweet chili sauce, black mission fig glaze

SOUPS & SALADS

Chicken & Wild Rice Soup (GS) 8

Lobster Cobb Salad (GS) 30

iceberg, blue cheese, bacon, cucumber, heirloom tomatoes, hard-boiled egg, avocado, green goddess dressing

Jumbo Shrimp Salad 28

grilled corn, farro, arugula, avocado, heirloom tomatoes, cucumbers, crispy chickpeas, lemon vinaigrette

Wedge Salad (GS) 22

baby lettuce, st. pete's bleu cheese, heirloom tomatoes, basil, lardon, bleu cheese dressing

BURGERS & SANDWICHES

served with twice-cooked french fries

UPGRADES:

+5 | cup of soup, small caesar salad, small mixed greens salad

+2 | gluten free bun, impossible burger

The 925 Burger* 21

signature blend of chuck, premium brisket & short rib, lettuce, tomato, onion, pickles, on a brioche bun

+ add cheddar, american, bleu cheese crumbles, gruyère | 2 each

+ add bacon, fried egg, mushrooms | 4 each

Baja Chicken Sandwich 20

grilled chicken, chipotle mayo, lettuce, pepper jack cheese, candied bacon, pico de gallo, avocado, on a brioche bun

Shaved Ribeye Sandwich* 34

provolone cheese, horseradish cream, au jus, on a soft baguette

ENTRÉES

Bolognese Bianco 32

veal & pork sausage ragù, parmigiano reggiano

Pan Seared Scallops* (GS) 49

wild mushroom risotto

Maple Dijon Glazed Salmon* (GS) (DF) 40

seasonal vegetable medley

6-Hour Braised Short Ribs (GS) 42

brussels sprouts, roasted heirloom carrots, cabernet reduction, garlic mashed potatoes

Brick Chicken (GS) 32

roasted vegetables, pan jus

Pan-Seared Walleye 34

northern lake walleye, wild rice, heirloom tomatoes, chard, lemon caper sauce

Cauliflower Steak (GS) (V) 28

chimichurri, black lentils, harissa hummus

Petite Filet Mignon, 6oz (GS) 45

USDA Prime; served with garlic mashed potatoes and asparagus

Steak Frites* 50

USDA Prime new york strip, chimichurri, twice-cooked french fries

(GS) Gluten Sensitive (DF) Dairy Friendly (V) Vegan

Parties of 8 or more will include an automatic gratuity of 22%. Maximum total of separate checks per table is 6.

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.