

Belle & Grey

Created by Chef Bam Liu

Served Sunday-Thursday 4:30pm–10pm

DINNER AT THE LAKE

TO START

Fried Artichokes 19

béarnaise aioli
charred lemon

✦ Wagyu Beef Tartare* 24 ✦

confit egg yolk, capers, shallot
toasted brioche

Oysters Casino* 32

pepper butter, bacon
breadcrumbs

PEI Mussels* 22

lemon cream, paprika, parsley

French Onion Soup 16

croutons, comté, beef short rib

GREENS

Little Gem Caesar 19

anchovy, sourdough crouton, grana padano

Iceberg Wedge 22

baby lettuce, blue cheese, heirloom tomatoes
lardon, basil

Sweet Pea and Ricotta 19

pea shoots, pea tendrils, sugar snap pea, mint
ricotta, lemon vinaigrette

Spring Kale Salad 19

grilled sourdough, fennel, cucumber
asparagus, kale, ricotta salata
cherry tomatoes, red wine vinaigrette

FOR THE TABLE

Oysters On Half Shell* 5ea

red wine mignonette, green chili cocktail

Prawns Cocktail 24

remoulade, green chili cocktail, horseradish

✦ Caesar Deviled Eggs 9 ✦

pecorino, chive, anchovy

Mini Popovers 8

hot honey butter

Smoked Trout Rilette 15

ravigote, grilled bread

FROM OUR KITCHEN

Pan Roasted Halibut 49

buttered leeks, fingerling potatoes, chowder sauce

✦ Lobster Pot Pie 63 ✦

sauce américaine, english pea, pearl onion, fennel

Red Brick Chicken 38

chimichurri, crispy potato, grilled asparagus

Spring Manicotti 38

ricotta, mint, english pea, artichoke, spinach
tomato sauce, ricotta salata

Steak Au Poivre* 53

12 oz prime new york strip, broccolini
twice cooked french fries, sauce au poivre

Spring Risotto 31

asparagus, marcona almonds, grana padano

✦ Belle & Grey Burger* 22 ✦

8oz local wagyu, cheddar, onion bacon jam
twice cooked french fries

Berkshire Pork Chop* 45

14 oz sakura pork chop, mustard cream
creamy polenta, braised kale

✦ Pan Roasted Walleye* 47 ✦

brown butter almond, charred lemon
wild rice, broccolini

Filet Mignon* 49

6oz filet mignon, asparagus
curried béarnaise

Steak of Lions Mane Mushroom 31

lions mane mushrooms, chimichurri
grilled broccolini, sherry gastrique

ON THE SIDE

Pomme Aligot 14

comte, yukon gold, vermont butter

Cheesy Pull-Apart Bread 14

cultured butter, milk bread

Twice Cooked French Fries 9

lemon aioli, ketchup

Charred Broccolini 11

herbed bread crumb, fresno
garlic vinaigrette

Mac and Cheese 19

cheddar, rigatoni
crispy pancetta

Creamed Kale 15

boursin cheese, black kale
parmesan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ✦ = Belle & Grey personal picks

WELCOME

Timeless classics, always here when you arrive.

OLD FASHIONED 16

sazerac 100 proof rye, bonded bourbon, turbinado trinity bitters, orange peel

RHUBARB BRAMBLE 17

botanist gin, rhubarb, lemon, crème de mure

BOOTLEGGER 16

maker's mark bourbon, lemon, lime, mint, soda

BRANDY SIDECAR 17

laird's applejack, minneapolis brandy, pineapple dry curaçao, lemon

SETTLE IN

What we're setting the table with this season.



ORCHARD MULE 16

tito's vodka, apple, cardamom, ginger, lemon fever-tree blood orange ginger beer

PERFECT PEAR 16

corazón blanco tequila, pear, spiced honey, rosemary lime, salt

BEAUTY & THE BELLE 17

prairie cucumber vodka, watermelon mint cordial, lime egg white, bitters

CALLIOPE 18

empres gin, st-germain, lavender, citrus, soda

STAY AWHILE

A handful of reasons to stay around for one more.

CITRUS SUNDOWNER 18

cocchi americano, pamplemousse, bergamot, lemon blanc de blanc, soda

DAIQUIRI AT DUSK 15

stiggins' fancy pineapple rum, the funk rum, falernum lime, nutmeg

ESPRESSO FINALE 19

milagro añejo tequila, averna, dark cacao, espresso

BEES, PLEASE 15

fords gin, apricot, honey, lemon, peach bitters

SPIRIT-FREE SIPS



SPRITZ 12

dhos bittersweet, lemon steinbock na sparkling rosé soda

FAUX-SPRESSO 12

pathfinder na amaro, turbinado, espresso, nutmeg

YUZU FIZZ 12

n/a gin, grapefruit, thyme, fever-tree yuzu lime soda

WINE BY THE GLASS

Good company needs no proof.



SPARKLING

ROSÉ OF MACABEAU/GARNACHA 2022 at roca rosat 19/76
reserva - penedes, spain

GLERA bisol 'jeio' prosecco - veneto, italy 14/56

PINOT NOIR/CHARDONNAY chatelin Brut Selection - 30/120
champagne, france

WHITE & ROSÉ

RIESLING 2024 seehof 'elektrisch' - rheinhessen, germany 15/60

SAUVIGNON BLANC 2024 deep down - 17/68
marlborough, new zealand

PINOT GRIGIO 2024 massican - sonoma/lodi, california 18 /72

ALBARIÑO 2024 attis 'xión' - rías baixas, spain 17/68

GRÜNER VELTLINER 2024 schloss gobelsburg - 15/60
kamtal, Austria

CHENIN BLANC 2023 couly-dutheil - chinon, france 14/56

CHARDONNAY 2022 tyler winery - 20/80
santa barbara county, california

ROSÉ OF GRENACHE 2024 matthiasson - 15/60
dunnigan hills, california

RED

GAMAY 2023 jean-marc burgaud - 15/60
lantignié - beaujolais, france

PINOT NOIR 2023 adelsheim vineyard - 16/64
willamette valley, oregon

GARNACHA 2024 bernabeleva 'camino de navaherreros' - 14/56
madrid, spain

NEBBIOLO 2021 cantina sociale gattinara - piedmont, italy 16/64

SYRAH 2021 presqu'ile winery - 18/72
santa barbara county, california

SANGIOVESE 2024 montesecondo - tuscany, italy 19/76

CABERNET SAUVIGNON 2024 gail 'doris' - 20/80
sonoma valley, california

BEER



GOLDEN ALE new belgium brewing, "fat tire," fort collins, co 7

MEXICAN LAGER modelo, mx 7

CREAM ALE castle danger brewing, two harbors, mn 8

AMERICAN IPA pryas brewing, "miraculum," minneapolis, mn 8

HAZY IPA deschutes, "fresh haze," portland, or 8

SCOTTISH ALE belhaven brewery, scotland 8

DUNKEL utepils brewing, "ewald the dark," minneapolis, mn 7

STRONG ALE bad weather brewing, "ominous," saint paul, mn 8

IRISH DRY STOUT guinness, dublin, ir 8

ROTATING back channel brewing co., spring park, mn MP