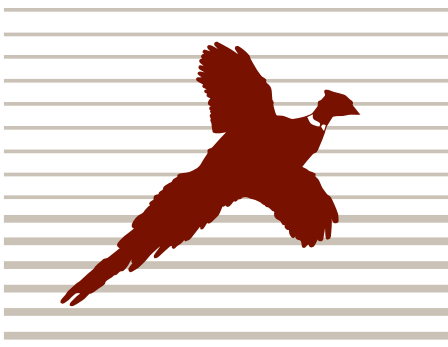


# MINNESOTA



## HORSE & HUNT CLUB

### Appetizers

#### **WINGS \$15.95**

Jumbo chicken wings, smoked, fried and tossed in your choice of house buffalo, BBQ, or a Cajun dry rub  
Served with celery, carrots, blue cheese or ranch **GF**

#### **CHEESE CURDS \$10.95**

Lightly breaded cheese curds cooked to a golden brown; served with sweet chili dipping sauce

#### **TRIGGER FRIES \$7.95**

Tossed with herbs, garlic, cajun spice, and Parmesan cheese; served with BBQ mayo

#### **BACON WRAPPED PHEASANT \$13.95**

Smoked pheasant wrapped in bacon with jalapeño cream cheese; served with raspberry bbq sauce **GF**

#### **DUCK LEGS \$14.95**

Confit & broiled, with orange marmalade and grilled bread

#### **ONION RINGS \$11.95**

Thick cut and breaded; served with a smoked tomato mayo dipping sauce

#### **WALLEYE FINGERS \$12.95**

Walleye strips crusted with corn flour and cornmeal; served with 3 pickle tartar **GF**

#### **DUCK TENDERLOINS \$12.95**

Almond breaded duck tenderloin; fried and served with honey mustard

### Burgers\*

All Handhelds are served with a choice of crinkle cut fries, cole slaw or tater tots  
Onion rings, soup of the day or a house salad available **\$2.95**

Custom mixed beef patties with MNHH seasoning

Single/double available. Elk & Bison patties available for **\$2.95 extra**

#### **THE BURGER \$12.95**

Choice of cheese, bacon, onion, lettuce, tomato

#### **TRIGGER BURGER \$13.95**

Cheddar cheese, BBQ sauce, bacon

#### **KITCHEN BURGER 2.0 \$14.95**

American & provolone cheese, BBQ mayo, crispy onions, bacon

#### **MUSHROOM & SWISS BURGER \$13.95**

Beer braised mushrooms, swiss cheese

#### **BISON BUTTER BURGER \$14.95**

American cheese, bison/beef patty mixed with butter

### Hand Helds

All Handhelds are served with a choice of crinkle cut fries, cole slaw or tater tots  
Onion rings, soup of the day or a house salad available **\$2.95**

#### **RUEBEN / RACHEL \$14.95**

Choice of corned beef or smoked turkey, 1000 Island dressing, sauerkraut, swiss cheese, on toasted marble rye

#### **CHICKEN SANDWICH \$14.95**

Trigger or mushroom swiss style

#### **TURKEY SANDWICH \$13.95**

Creamy horseradish, tomato, lettuce, provolone on toasted brioche

#### **PRIME RIB DIP \$15.95**

Smoked & thinly sliced prime rib, creamy horseradish, provolone cheese on a toasted hoagie, served with herb au jus

### Tacos

#### **WALLEYE TACOS \$13.95**

Cornmeal crusted, napa cabbage, cheese and pico de gallo served with fresh corn tortillas

#### **PHEASANT TACOS \$13.95**

Simmered with peppers, onions, & tomatoes. Served with napa cabbage, cheese, pico de gallo. served with fresh corn tortillas

### Soup & Salad

All soups and salads/dressings are made in-house.  
\*Caesar dressing contains egg yolk and anchovies.

#### **SOUP OF THE DAY \$6.95**

Homemade soup of the day. Ask server for details

#### **SMALL SALAD \$5.95**

Cucumber, onion, homemade croutons, cheddar cheese

#### **COBB SALAD \$15.95**

Smoked pheasant, bacon, egg, blue cheese crumble, cucumber, tomato

#### **\*CAESAR SALAD \$10.95**

Creamy lemon Caesar dressing, homemade croutons, parmesan cheese  
Add chicken **\$7** / Add Shrimp **\$9**

#### **\*BLACKENED STEAK SALAD \$17.95**

Blue cheese crumbles, cucumber, tomato, onion

#### **CANDIED WALNUT & CRANBERRY SALAD \$15.95**

Apples, gouda cheese, cucumber

#### **DRESSINGS:**

Ranch, Blue Cheese, Caesar, French, Herb Vinaigrette

### Entrees

AVAILABLE MONDAY THROUGH SATURDAY AFTER 4PM

**SIDES: buttermilk mashed potatoes, roasted vegetables, herbed fingerling potatoes, or roasted button mushrooms**

#### **WALLEYE \$24.95**

Potato crusted, lemon honey cream **GF**

#### **DUCK (2 WAYS) \$25.95**

Confit leg and thigh, roasted duck breast, pomegranate & sage **GF**

#### **PHEASANT \$24.95**

Braised in a mushroom cream sauce

#### **LONDON BROIL \$26.95**

Peppercorn cream, button mushrooms **GF**

#### **BLACKENED CHICKEN PASTA \$19.95**

Penne, roasted red pepper, broccoli & mushrooms in parmesan alfredo

### Dessert

#### **CHEESECAKE \$9.95**

#### **CHOCOLATE CAKE \$10.95**

#### **ICE CREAM SUNDAE \$5**

### Daily Specials

#### **TUESDAY \$11.95**

Chicken Pot Pie

#### **WEDNESDAY \$16.95 / \$22.95**

BBQ Rib Night. (1/2 Rack / Full Rack)

#### **THURSDAY (market price)**

Rotating taco feature

#### **FRIDAY \$20.95**

Hand Cut Ribeye

#### **SATURDAY \$22.95 / \$27.95**

Prime Rib (Queen 12oz. / King 16 oz.)

#### **SUNDAY \$24.95**

Brunch buffet

### LIBATIONS >

# MINNESOTA



## HORSE & HUNT CLUB

### Highballs

**OLD CLUB \$12**

Johnny Walker Black, Laphroaig 10 yr, soda water, lemon oleo saccharum

**JÄGER BUCK \$10**

Jägermeister, lime juice, ginger syrup, ginger beer

**RUSTY ROOSTER \$11.5**

High West Double Rye, Drambuie, house made sweet & sour

**MOLLY & MAGGIE \$8**

Beefeater Gin, Cointreau, grapefruit & lemon juice, rimmed w/ salt

### On The Rocks

**MINNESOTAN O.F. \$9**

Makers Mark, simple syrup & bitters. Stirred clean and finished with a rip of orange peel

**WISCONSIN O.F. \$10**

KORBEL Brandy, muddled with oranges, cherries and sugar & topped with Sprite

**JAMAICAN O.F. \$11**

Plantation 3 Star Dark Rum, demerara syrup, finished with Jamaican No.1 bitters & candied pineapple

**PRAIRIE BIRD \$12**

Wild Turkey 101, Campari, Amaretto Disaronno, demerara syrup, lime and pineapple juice

**SPANISH OPERA \$13**

Casamigos Mezcal, sweet and dry vermouth, Maraschino cherry juice, finished with orange bitters

### Bubbles

**JAUME SERRA CRISTALINO CAVA BRUT, (SPAIN) \$9 / \$30**

**PRIMA PERLA PROSECCO SPLITS, (ITALY) \$8**

### Boilermakers

**DOUBLE-BARREL \$10**

Warpigs Foggy Geezer IPA & Bulleit Bourbon

**BERETTA \$9.5**

Stella Artois & Lemoncello

**RED RYDER CIDER \$10**

Ciderboys First Press & Monkey Shoulder

**SURLY HUNTER \$8.5**

Surly Coffee Bender & Bushmills Irish Whiskey

### Red Wine

**H&H HOUSE CABERNET SAUVIGNON \$5 / \$18**

**SANTA RITA RESERVA ESPECIAL CARMENERE, (CHILI, 2018) \$6 / \$22**

**PRAYER OF SINNERS RED BLEND, (WA, 2017) \$7 / \$24**

**Z. ALEXANDER BROWN PINOT NOIR, (CA, 2017) \$8 / \$28**

**FREAKSHOW CABERNET SAUVIGNON, (CA, 2017) \$9 / \$30**

### White Wine

**H&H HOUSE CHARDONNAY \$5 / \$18**

**NOBLE VINES 152 PINOT GRIGIO, (CA, 2019) \$6 / \$22**

**SCHMITT SÖHNE RIESLING, (Ger., 2018) \$7 / \$24**

**DIORA LA BELLE FÊTE ROSE, (CA, 2019) \$8 / \$28**

**BABICH SAUVIGNON BLANC, (N.Z., 2019) \$9 / \$30**

### Whisk(e)ys

#### Bourbon

	1oz	2oz
ANGEL'S ENVY	\$8	\$16
BAKER'S 7 YR	\$7	\$14
BASIL HAYDEN	\$7.5	\$15
BLANTON'S	\$10	\$20
BOOKER'S BEATEN BISCUITS	\$10	\$20
BUFFALO TRACE	\$5	\$10
BULLEIT	\$5	\$10
DUKE	\$8	\$16
EAGLE RARE	\$6	\$12
ELIJAH CRAIG	\$5	\$10
HIGH WEST AMERICAN PRAIRIE	\$6.5	\$13
HIGH WEST CAMPFIRE	\$9	\$18
KNOB CREEK 100 PROOF	\$6	\$12
KNOB CREEK 120 PROOF SINGLE BARREL 9YR	\$8	\$16
LONGBRANCH	\$7	\$14
MAKER'S 46	\$7	\$14
MAKER'S MARK	\$6	\$12
MICHTER'S US 1	\$6	\$12
OLD ELK	\$7	\$14
OLD GRAND DAD 114	\$5.5	\$11
RUSSELS RESERVE	\$7	\$14
WILD TURKEY RARE BREED	\$7.5	\$15
WOODFORD RESERVE	\$7	\$14

#### Rye

	1oz	2oz
BULLEIT RYE	\$5	\$10
KNOB CREEK RYE	\$6	\$12
SLOW & LOW RYE	\$5	\$10
HIGH WEST YIPPEE KI-YAY	\$10	\$20
HIGH WEST DOUBLE RYE	\$7	\$14

#### Irish Whiskey

	1oz	2oz
JAMESON	\$5	\$10
BUSHMILLS	\$4	\$8
TULLAMORE DEW	\$6	\$12
POWERS	\$6	\$12
TEELING	\$5.5	\$11
REDBREAST 12 YR	\$10	\$20

#### Scotch

	1oz	2oz
AUCHENTOSHAN 12 YR	\$12	\$24
BALVENIE DOUBLEWOOD 12 YR	\$8	\$16
BOWMORE 12 YR	\$10	\$20
DALWHINNIE 15 YR	\$8	\$16
GLENFIDDICH 12 YR	\$7.5	\$15
GLENLIVET 14 YR	\$13	\$26
GLENMORANGIE 10 YR	\$6.5	\$13
GLENMORANGIE 18 YR	\$18	\$36
JOHNNY WALKER BLACK	\$6	\$12
JOHNNY WALKER BLUE	\$30	\$60
LAGAVULIN 8 YR	\$7	\$13
LAGAVULIN 16 YR	\$14	\$28
LAPHROAIG 10 YR	\$7	\$14
MACALLAN 12 YR	\$15	\$30
MONKEY SHOULDER	\$5	\$10
OBAN 14 YR	\$10	\$20
OLD PULTENEY 15 YR	\$15.5	\$31
TALISKER 10 YR	\$10	\$20

### Flights

**THE HIGHLANDS:** OLD PULTENEY 15 YR, OBAN 14 YR, DALWHINNIE 15YR **\$28**

**HIGH WEST:** AMERICAN PRAIRIE, CAMPFIRE, DOUBLE RYE **\$18**

**CASKMATES:** JAMESON IPA EDITION, JAMESON STOUT EDITION, JAMESON COLD BREW **\$15**