

A La Carte Starters

(Each starter serves approximately 8-10 guests)

Charcuterie Board \$85

assorted meats, Malloy Farms wagyu beef sticks, cheeses, honey, and fruit served with crackers.

Classic Bruschetta \$75

served on a crostini with a balsamic reduction and parmesan.

American Wagyu Meat Balls \$85

tomato sauce, parmesan cheese, fresh basil, and toasted garlic crostinis.

Minnesota Walleye Cakes \$90

with Creole-style remoulade, arugula salad and lemon vinaigrette.

American Wagyu Beef Crostini's \$125

Malloy Farms American wagyu ribeye, caramelized onions, and horseradish cream cheese served on a crispy crostini.

Spinach and Artichoke Dip \$65

served with warmed naan bread, tortilla chips and salsa.

Caprese Skewers \$70

cherry tomatoes, fresh basil, fresh mozzarella, Italian seasoning, and balsamic glaze.

Grilled Pesto Shrimp Skewers \$75

drizzled with roasted red pepper vinaigrette.

Classic Shrimp Cocktail \$75

served with cocktail sauce and lemon wedges.

Signature Farm-to-Table American Wagyu Steaks

(Choice of salad, two sides and dessert)

Local Malloy Farms American Wagyu:

11oz. Ribeye Steak* \$110

5oz. Filet Mignon* \$90

11oz. New York Strip Steak* \$105

9oz. Sirloin Steak* \$80

Steak Accompaniments (per person)

Lobster on the Half Shell \$25

Garlic Butter Shell-On Prawns \$20

Sautéed Onions and Mushrooms \$2

Garlic Herb Compound Butter \$2

Southwest Cowboy Butter \$2

Béarnaise or Hollandaise Sauce \$3

Argentinian Chimichurri \$3

Malloy Farms

Farm to table! Malloy Farms is a family operated farm in Brainerd, MN that includes four generations working together to raise livestock and crops. American Wagyu has unbelievable marbling (graded above USDA Prime) and an unmatched and unforgettable flavor.

Field and Stream

(Choice of salad, two sides and dessert)

Surf and Turf* \$95

grilled fillet medallions with garlic butter lobster.

Fillet Oscar* \$95

grilled fillet of beef topped with crab, asparagus and béarnaise sauce.

Roasted Beef Tenderloin* \$85

roasted whole and sliced.

Grilled Ribeye* \$85

sliced and served with black garlic butter.

N.Y Strip* \$80

sliced and served with blue cheese crust.

Pesto Crusted Salmon \$75

with bruschetta tomatoes and balsamic glaze.

Seared Atlantic Salmon \$75

with creamy lemon dill sauce.

Walleye with Lobster Cream Sauce \$75

pan-seared walleye with rich lobster sauce.

MN Stuffed Walleye \$75

walleye stuffed with MN wild rice, chèvre, and dried cranberries topped with a lemon beurre blanc.

Chicken Roulade \$70

spinach and mushroom duxelles, delicately stuffed, breaded, and finished with a rich mushroom cream sauce.

Creamy Pork Tenderloin Medallions \$70

seared and served with a herbs de Provence cream sauce.

Flour and Water

(Choice of salad and dessert)

Aglio E Olio with Shrimp \$65

spaghetti, garlic, hot red pepper, blistered tomatoes, parsley, parmesan cheese, and olive oil topped with shrimp.

Chicken Parmigiana \$65

lightly breaded chicken breast, house-made roasted tomato sauce, melted mozzarella cheese, and fresh basil. Served with penne pasta.

Southern Cajun Pasta \$68

Andouille sausage, shrimp, chicken, peppers, onions, parsley and farfalle pasta tossed in a cajun cream sauce.

Tuscan Shrimp Pasta \$68

shrimp, spinach, parmesan, and penne pasta tossed in a sun-dried tomato cream sauce.

Lobster Mac \$68

Lobster and cavatappi tossed in white cheddar and Gruyère cheese sauce topped with toasted bread crumbs.

Signature Salads (pick one)

(add \$2/p.p.)

Tequilaberry Steakhouse Salad

iceberg lettuce, cauliflower, parmesan and bacon with house-made dressing.

Blackberry Chèvre Salad

arugula, fresh chèvre, blackberries and pistachios drizzled with a house-made honey mustard dressing.

Blue Iceberg Wedge

with bacon, red onion, cherry tomatoes, blue cheese crumbles and blue cheese dressing.

Salads

House Salad

romaine, cucumber, shredded carrots, red onion, cherry tomatoes and choice of two dressings.

Classic Caesar Salad

romaine hearts, shaved parmesan cheese, and croutons tossed with caesar dressing.

Caprese Salad

tomatoes, mozzarella, fresh basil, olive oil, and a drizzle of balsamic reduction.

Signature Sides (pick two, excluding pasta entrees)

(add \$2/p.p.)

Steakhouse Au Gratin Potatoes

White Wine and Lemon Risotto with Asparagus

Truffle Oil Risotto with Parmesan

Roasted Garlic Mashed Potatoes

Baked Cheddar and Pepper Jack Mac & Cheese

Buffalo Brussels Sprouts with Roasted Red Pepper & Blue Cheese

Charred Brussels Sprouts with Bacon & Balsamic Glaze

Sides

Rosemary Roasted Potatoes

Roasted Potatoes with Crispy Shallots and Parmesan

Smoked Paprika Roasted Potatoes

Truffle and Parmesan Roasted Yukon Gold Potatoes

Baked Potatoes with Butter and Sour Cream

Baked Sweet Potatoes with Marshmallows

Maple Roasted Sweet Potatoes

Haricot Verts with Shallots (French green beans)

Roasted Asparagus with Lemon Zest

Honey Glazed Roasted Carrots

Roasted Broccoli with Parmesan

Grilled Summer Squash and Zucchini

Desserts (pick one)

Up North Eats Chocolate Chip Cookie Skillet

warm chocolate chip cookie skillet served with vanilla bean ice cream, drizzled with chocolate and caramel sauce.

Chocolate Flourless Torte

gluten free flourless torte served with raspberry reduction.

Vanilla Crème Brûlée

rich vanilla custard topped with caramelized sugar.

Cast Iron Carrot Cake

with cream cheese frosting.

N.Y. Style Cheesecake with Macerated Berries

(add \$3/pp)

White Chocolate Raspberry Cheesecake

(add \$3/pp)

The Finishing Touch:

Wine Pairing \$20/p.p.

Transform dinner into a curated experience. Our wine pairing features four chef-selected pours, tasting note cards, and a chef's amuse bouche — a delicate, bite-sized introduction to the meal.

Bartending Services starting at \$200

For a touch of sophistication, add bartending service: a private bartender for your group, serving your own spirits and crafting cocktails throughout the evening.

Next Day Delights!

Bringing chef-prepared convenience straight to your table — ready-to-bake breakfasts and fully stocked burger boxes designed for effortless enjoyment the following day. Perfectly crafted so you can relax now and savor later.

Morning Made Easy \$16/p.p.

Sausage Egg Bake with Cheesy Hash browns: Prepared fresh and oven-ready — a hearty, homestyle breakfast you simply bake and enjoy the next morning.

Wagyu Burger Box \$18/p.p.

Regular or jalapeño premium American wagyu patties with buns, cheese, condiments, Up North Eats burger sauce, and crisp coleslaw or creamy potato salad — everything you need for the ultimate burger night at home or the cabin.