

THE  
STRAND  
waterfront dining & wine bar

FIRST COURSE

SWEDISH MEATBALLS

Heritage Recipe | Wild Mushroom Gravy | Lingonberry Compôte | Dill Crème Fraîche  
FIFTEEN

JALAPEÑO & CILANTRO WALLEYE CAKES

Canadian Walleye | Cilantro Panko | Candied Jalapeño Relish | Lemon Caper Aioli  
TWENTY

GREAT LAKES CAVIAR\*

Roe of Sturgeon, Whitefish & Rainbow Trout | Slavic Blini | Lemon Dill Crème Fraiche |  
Beet Pickled Quail Egg | Roasted Red Pepper Coulis  
TWENTY NINE

OYSTERS ROCKEFELLER

Broiled on the Half Shell | Maître d' Butter | Garlic Parmesan Bread Crumbs  
TWENTY FIVE

VENISON CARPACCIO\*

Sea Salt Sear | White Balsamic Glaze | Birch Syrup Drizzle  
TWENTY

WILD MUSHROOM BRÛLÉE

White Wine & Cream Custard | Foraged Wild Mushrooms | Old World Spices |  
Torché Parmesan | Roasted Garlic Crostini  
TWENTY

NORTH SHORE CHARCUTERIE BOARD

Caribou Polish Sausage | Pheasant & Cognac Sausage | Venison & Blueberry Merlot Sausage |  
Spanish Cheese Assortment | Currant Preserves | Honeycomb | Flatbread Crackers  
THIRTY EIGHT

SECOND COURSE

SMOKED GOOSE CHOWDER

Smoked South Dakota Goose | Northern Minnesota Wild Rice | Charred Corn |  
Seasonal Squash Seed Oil | Crispy Sweet Potato Frizzle  
EIGHTEEN

LAKE SUPERIOR CAESAR SALAD

Grilled Heart of Romaine | Smoked Lake Superior Trout | Marinated Tomatoes  
FIFTEEN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

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LAND & LAKE

PRIME PORTERHOUSE

22 oz USDA Prime | Iowa Grass Fed | Montréal Spices | Peppercorn Brandy Demi Glace |  
Roasted Garlic Whipped Potatoes

NINETY

CEDAR PLANK COHO SALMON\*

Superior Coho | Raspberry Chipotle Glaze | Wild Rice Pilaf

FORTY FIVE

PHEASANT CORDON BLEU

Roulade of Ringneck Pheasant Breast | Wild Boar Prosciutto | Stone Ground Mustard & Chardonnay  
Beurre Blanc | Smoked Gouda Pommes de Terre | Maple Cider Braised Root Vegetables

SIXTY FIVE

BIRCH BRAISED SHORT RIB

Reserve Angus | Birch Syrup Braise | Great Lakes Bush Berry & Merlot Demi Glace |  
Brown Butter Parsnip Purée | Roasted Beets & Heirloom Carrots

SEVENTY EIGHT

RACK OF VENISON

Frenched Saddleback of New Zealand Red Deer | Maple Walnut & Brandy Reduction |  
Balsamic Figs | Grains of Arborio | Root Vegetables

NINETY FIVE

STURGEON A L' VEUVE

Grilled Filet of Sturgeon | Veuve Clicquot Beurre Blanc | Caviar Tuilie |  
White Truffle Risotto | Roasted Asparagus

NINETY

SCANDINAVIAN CHICKEN & WAFFLES

Sweet Breaded Chicken Breast | Maple Sage Velouté | Caraway Crème & Lingonberry Glazed Waffle

THIRTY EIGHT

WILD MUSHROOM WELLINGTON

Vegan Pastry | Wild Mushrooms | Walnuts | Lingonberry & Port Reduction

FORTY FIVE

KUROBOTA PORK CHOP

Honey Chili Rub | Wild Blueberry & Birch Syrup Demi Glace | Rosemary Confit Potatoes

FORTY EIGHT