

# FIRE LAKE

FRESH ~ LOCAL ~ SUSTAINABLE

Our philosophy is simple; source the very best regional products, prepare these ingredients over real burning wood, and serve this delicious food in a pure and uncontrived manner. Our name says who we are; a restaurant about the complex flavors of real burning wood (FIRE) from the land of 10,000 lakes (LAKE).

## TO SHARE OR NOT

<b>Popover</b> 🐝 Available after 3pm Two popovers, Blu's Bees' honey butter	<b>8</b>
<b>Hand-Cut Chips</b> Sherry-scallion & bleu cheese dips	<b>9</b>
<b>FireLake Poutine</b> Hand-cut fries, corned beef, herbs, red wine beef gravy, Eichten's cheese curds	<b>14</b>
<b>Beer Battered Eichten's Cheese Curds</b> Smoked ketchup, spicy buttermilk ranch	<b>10</b>
<b>Broccoli Bacon Tots</b> Boursin, white cheddar, bacon, potato crust, spicy buttermilk ranch	<b>10</b>
<b>FireLake Walleye Cakes</b> Lemon-tarragon remoulade	<b>13</b>
<b>Smoked Bacon Wrapped Quail Legs</b> Wild baby arugula, fire & ice pickles, Minnesota maple apricot cherry chutney	<b>15</b>
<b>Charcuterie &amp; Cheese</b> House-made charcuterie, local sausages, local cheeses, dried fruits and nuts, grilled rustic bread	<b>19</b>
<b>Margherita Flatbread</b> House-made tomato sauce, fresh mozzarella, basil	<b>13</b>
<b>Smoked Salmon Flatbread</b> Cold smoked beet cured Alaskan salmon, dill cream cheese, pickled red onions, avocado, fried capers, cherry tomato confit, E.V.O.O.	<b>15</b>
<b>FireLake Rope Sausage Flatbread</b> House-made tomato sauce, fresh mozzarella, roasted mushroom blend, oregano	<b>14</b>

## LOCALLY GROWN

We are indebted to our local growers for their commitment to excellence in helping us provide a real Taste of Place for you. We want you to experience the wealth and depth of real Midwestern food – the best ingredients, lovingly grown, prepared and served in a warm and timeless environment.

## SIMMERED & TOSSED

<b>Chicken &amp; Minnesota Wild Rice Soup</b> Leek & mushroom	<b>side 8/meal 10</b>
<b>Chef's Seasonal Soup</b>	<b>side 8/meal 10</b>
<b>Charred Caesar</b> Charred Romaine, Eichten's parmesan cheese, grape tomatoes, wild rice croutons, housemade anchovy dressing	<b>side 9/meal 13/family 17</b>
<b>Minnesota Salad</b> 🐝 Arcadian mix green, charred sweet corn, heirloom tomatoes, bacon, red onions, cucumbers, Stickney Hill goat cheese, puffed wild rice, white balsamic vinaigrette	<b>side 10/meal 14/family 18</b>
<i>Add to any salad</i>	
<b>Rotisserie Chicken</b>	<b>7</b>
<b>Herb &amp; Turmeric Grilled Prawns</b> ~ 3 pieces	<b>12</b>
<b>Grilled Wild Alaskan Salmon*</b>	<b>10</b>
<b>Flat Iron Steak*</b>	<b>12</b>

## PLANCHA & SKILLET

<b>Heirloom Corn Crusted Walleye</b> Red Lake Nation Minnesota Walleye, wild rice pilaf blend, grilled asparagus, lemon-tarragon remoulade	<b>32</b>
<b>Rotini Pasta</b> Artichoke confit, tomato preserve, herb pistou, sunflower seeds, onions, sweet mini peppers, baby zucchini, vegan mozzarella cheese	<b>24</b>
<b>Local Beer Battered Fish &amp; Chips</b> Red Lake Nation walleye, fried pickles, slaw, hand-cut fries, lemon-tarragon remoulade	<b>22</b>
<b>Braised Lamb Shank</b> Sweet corn polenta, roasted cherry tomatoes, charred leek, mint & coriander chimichurri	<b>33</b>

## GRILL ~ MESQUITE

<b>Wild Alaskan Salmon*</b> Herb & lemon marinated salmon, spring pea & spinach puree, grilled pineapple red pepper salsa, onion	<b>28</b>
<b>Smoked Pork Chop</b> 🐝 Black cherrywood smoked pork chop, olive oil poached Jerusalem artichoke, heritage carrot, Minnesota wild rice, asparagus, star anise rooftop honey glaze	<b>29</b>
<b>Flat Iron Steak*</b> 8oz all-natural black Angus beef, Northwoods grilling spice, hand-cut fries, Boundary Waters steak sauce	<b>29</b> <small>Make it Dirty +3</small>
<b>Hanger Steak*</b> 8oz all-natural black Angus beef, white cheddar mashed potatoes, baby zucchini, sweet mini peppers, mint & coriander chimichurri	<b>38</b>

<b>FireLake Bone-in Filet*</b> 🐝 Award winning recipe from our colleague in Chicago, Chef Ventura. 10oz mesquite grilled bone-in filet, rosemary smoked gorgonzola polenta, roasted heritage carrots, wild mushroom ragout	<b>59</b>
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15% of proceeds to benefit Second Harvest Heartland

### BE PART OF THE SOLUTION

Radisson Hotel Americas proudly partners with Second Harvest Heartland, one of the nation's largest, most efficient, and most innovative hunger relief organizations. Join us in fighting hunger by simply scanning the QR code below to make a donation.



Scan me with your phone's camera

<b>Tomahawk Steak*</b> 52oz "Frenched" Center-cut bone-in ribeye, essence of Pinot Noir, FireLake compound butter, Boundary Waters steak sauce	<b>130</b>
<b>Steak Night*</b> Serves 3-4 A family size Minnesota Salad, our Tomahawk Steak-to temperature & sliced, two side choices in our From The Garden section, a dessert trio of Banana Cream Pie, Mason Jar Peanut Butter Pie and our Chocolate Torte	<b>175</b>

## ROTISSERIE

<b>FireLake Rotisserie Chicken</b> White cheddar mashed potatoes, asparagus, natural jus	<b>25</b>
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### FRIDAY & SATURDAY EVENINGS AFTER 5PM

<b>Spit Roasted Prime Rib*</b> 🐝 12oz Hand-carved all-natural black Angus beef, cornbread, asparagus, cattleman's jus, horseradish crème	<b>42</b>
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## STACKED & CRAFTED

<b>BBQ Chicken Sandwich</b> FireLake rotisserie chicken, slaw, fire & ice pickles, house made BBQ sauce, ciabatta bread, hand-cut chips	<b>14</b>
<b>FireLake Biscuit Sandwich*</b> House made tomato jam, Italian kale, Minnesota back bacon, fried egg, Eichten's white cheddar, Rosti potato	<b>15</b>
<b>Club Wrap</b> House smoked turkey, provolone, tomato, field greens, bacon, mustard-mayo, lefse wrap, hand-cut chips	<b>14</b>
<b>The Reuben</b> Braised corned beef, caraway sauerkraut, Swiss cheese, sherry scallion sauce, marble rye, fire & ice pickles, hand-cut chips	<b>15</b>
<b>Backyard Cheeseburger*</b> All-natural black Angus beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries	<b>17</b> <small>Bacon +3</small>
<b>Turkey Burger</b> Wild Acres freshly ground turkey, provolone, seasonal greens, roasted mushrooms, caramelized onions, sherry-scallion sauce, hand-cut fries	<b>16</b>

## BLU'S BEES ~ 🐝

As part of our commitment to the environment, we have partnered with the University of Minnesota's Bee Squad to have colonies of honey bees live as permanent guests on our roof. These bees help pollinate 35% of the global food supply and 80% of flowering plants. Please enjoy this excess honey and unique gift from our rooftop guests.

## FROM THE GARDEN

<b>White Cheddar Mashed Potatoes</b> Eichten's white cheddar, scallions	<b>8</b>
<b>Wild Mushrooms &amp; Fennel</b> Roasted Shiitake, Cremini & Oyster mushrooms, fennel, garlic butter	<b>8</b>
<b>Grilled Asparagus</b> 🐝 Tomato basil relish, Blu's Bees' honey balsamic glaze	<b>8</b>
<b>Sweet Cream Polenta</b> Cornmeal, mascarpone, caramelized onions, mozzarella	<b>8</b>
<b>Wild Rice Pilaf Blend</b> Dry roasted wild, red & brown rice, black rice beans, black beluga lentils, red quinoa, Minnesota sweet corn, leek, red bell pepper	<b>8</b>
<b>Herb Roasted Tri-Color Potatoes</b> Baby purple, red & yellow potatoes, parsley, thyme, garlic, E.V.O.O.	<b>8</b>

We are happy to split plates upon request for an additional \$3.00  
Substitutions are subject to additional charges

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have medical conditions.

## BUBBLES

	Gls/Btl
Prosecco, Chloe, Veneto, IT, NV	10/40
Brut, Charles Roux, FR, NV	11/44
Brut Rosé, Luc Belaire, FR, NV	187ml 13
Blanc de Blanc, Conundrum, CA, NV	50
Brut Rosé, Santa Margherita, IT, NV	60
Brut Premier, Louis Roederer, Reims, FR, NV	120
Brut, Dom Perignon, Epernay, FR, 2009	250
Brut, Louis Roederer, 'Cristal', Reims, FR, 2009	325

## ROSÉ

	Gls/Btl
Fleurs de Prairie, Côtes de Provence, FR, 2018	44
Champs de Provence, Côtes de Provence, FR, 2018	12/48
Domaine Costa Lazaridi, Drama, GR, 2018	56

## REFRESHING WHITES

	Gls/Btl
Torrontes, Zuccardi 'Series A', Salta, AR, 2016	36
Riesling, Giesen, Marlborough, NZ, 2015	10/40
Viognier, Maryhill, Columbia Valley, WA, 2016	40
Torrontes, Piatelli Vineyards, Cafayate, AR, 2017	40
Pinot Grigio, Villa Loren, Venice, IT, 2018	10/40
Pinot Grigio, Barone Fini, Trentino-Valdadige, IT, 2017	44
Moscato d'Asti, Risata, Piedmont, IT, 2018	12/48
Pinot Blanc, Lucien Albrecht, FR, 2017	44
Vouvray, J. Moreau & Fils, Loire Valley, FR, 2017	44
Pinot Grigio, Santa Margherita, Trentino-Alto Adige, IT, 2018	13/52
Reisling, Paetra, Willamette Valley, OR, 2015	53
Moscato d'Asti, Beni di Batasio, Piedmont, IT, 2017	56
Blindfold, Prisoner, St. Helena, CA, 2017	60

## CHARDONNAY

	Gls/Btl
La Fea, Paniza, ES, 2018	10/40
Aerena, North Coast, CA, 2018	48
Pine Ridge, 'Dijon Clones', Carneros, CA, 2014	56
Bravium, Russian River, CA, 2018	56
Domaine Christian Moreau Père & Fils, Chablis, FR, 2015	58
Rochioli, Russian River, CA, 2015	72
Jordan, Sonoma Coast, CA, 2015	80
Rombauer, Carneros, CA, 2018	22/88
Gran Moraine, Yamhill-Carlton, OR, 2014	90
Château de la Créée, 'Gravières' 1er Cru, Santenay, FR, 2013	130

## SAUVIGNON BLANC

	GLS/BTL
Lange Twins, Lodi, CA, 2018	10/40
Villa Maria, Marlborough, NZ, 2020	44
Ancient Peaks,, CA, 2017	48
St.Clair, Marlborough,NZ	13/52
Jolivet, Sancerre, Loire Valley, FR, 2018	54
Emmolo, Napa Valley, CA, 2017	60

## MALBEC

	Gls/Btl
Felino, Mendoza, AR, 2018	11/44
Colomé, Salta, AR, 2017	52
Red Schooner, 'Voyage #7', Napa Valley, CA, NV	64

## ZINFANDEL

	Gls/Btl
Marietta, 'Romàn', North Coast, CA, 2018	12/48
Seghesio, Angela's Table, Sonoma C., CA, 2018	48
Turley, 'Juvenile', CA, 2015	80
The Prisoner, St Helena, CA, 2017	87

## CABERNET SAUVIGNON

	Gls/Btl
Double Canyon, Horse Heaven Hills, WA, 2015	48
Joel Gott, '815', CA, 2018	13/52
Two Mountain, Yakima Valley, WA, 2018	56
Earthquake, Lodi, CA, 2018	60
Intrinsic, Columbia Valley, WA, 2016	61
Buehler Vineyards, Napa Valley, CA, 2016	67
Justin, Paso Robles, CA, 2017	72
Pine Ridge, Napa Valley, CA, 2016	72
Faust, Napa Valley, CA, 2017	90
Hess Collection, Mount Veeder, CA, 2013	96
Caymus, Napa Valley, CA, 2019 (1L)	115
Odette, 'Adaptation', Napa Valley, CA, 2016	100
Jordan, Alexander Valley, CA, 2016	110
Rodney Strong, 'Rockaway', Alexander Valley, CA, 2014	125
Altvs, Napa Valley, CA, 2014	135
Paradigm, Napa Valley, CA, 2013	180
Silver Oak, Alexander Valley, CA, 2014	195

## ITALIAN REDS

	Gls/Btl
Scagliola Mati, Barbera, IT, 2017	44
Allegrini, 'Pallazo delle Torre', IT, 2015	12/48
Nino Negri, Nebbiolo, 'Quadrio', Lombardy, IT, 2015	44
Brancaia, Super Tuscan, 'TRE', IT, 2018	14/56
Gaja Ca'Marcanda, Super Tuscan, 'Promis', Bolgheri, IT, 2016	78
Renato Ratti, Barolo, IT, 2013	140
Il Poggione, Brunello di Montalcino, Tuscany, IT, 2010	140
Antinori, 'Tignanello', Toscana, IT, 2016	160

## "BLU" COCKTAILS

<b>FireLake Margarita</b> 🐝	13
<i>Radisson Blu Patron Anejo tequila, BroVo orange curacao, margarita mix</i>	
<b>Tan Lines</b>	11
<i>1800 Coconut tequila, agave simple syrup, lime juice</i>	
<b>BluCubed</b>	13
<i>Stoli Blueberi vodka, Kinky® Blue liqueur, Lac Coeur Blueberry liqueur, blueberries</i>	
<b>Bee's Knees</b> 🐝	13
<i>J.Carver Barrel Gin, rooftop honey syrup, lemon juice</i>	
<b>Boulevardier</b>	12
<i>Buffalo Trace, B'Nardini Amaro, Bordiga sweet vermouth</i>	
<b>Swedish Passing</b>	13
<i>Praire Organic Gin, St. Germain, triple sec, lemon juice</i>	
<b>The Loon</b>	13
<i>Wheatley Vodka, pink grapefruit juice, Domaine Canton Ginger liqueur, rooftop honey syrup</i>	
<b>Up Hill Both Ways</b>	14
<i>1792 Small Batch Bourbon, Fernet Branca, peach brandy, Bittercube orange bitters</i>	
<b>Lost Words</b>	13
<i>Occitan Gin, Bordiga Maraschino, Centum Herbis, lime juice</i>	
<b>The Aristocrat</b>	14
<i>Eagle Rare 10yr FireLake Barrel, Bordiga Maraschino, B'Nardini Amaro, Bordiga Sweet Vermouth, walnut bitters</i>	
<b>Sunrise Sidecar</b>	13
<i>Massenez Williams pear Eau-de-vie, Cointreau, house sweet &amp; sour, sugared rim</i>	
<b>Rob Roy</b>	13
<i>Inchmurrin single malt, Bordiga sweet vermouth, cherry bark bitters</i>	
<b>Cucumber Cooler</b>	13
<i>Cucumber Organic Prairie vodka, lime juice, simple syrup, soda</i>	

## PINOT NOIR

	Gls/Btl
Angeline, Mendocino County, CA, 2019	12/48
Van Duzer, Willamette Valley, OR, 2017	56
Joseph Faiveley, Bourgogne, FR, 2017	57
Boen, Russian River Valley, CA, 2018	60
Diora, Monterey, CA, 2017	72
Belle Glos, 'Dairyman', Russian River Valley, CA, 2017	76

## GRENACHE/SYRAH

	Gls/Btl
Layer Cake, Shiraz, AU, 2017	40
Michael David, 'Petite/Petit', Lodi, CA, 2017	11/44
Six Spot, 'Predator', Lodi, CA, 2015	48
La Nerthe, Côtes du Rhône, FR, 2014	52
Shatter, Grenache, Côtes Catalanes, FR, 2014	54
Buena Vista, 'The Sheriff', Sonoma County, CA, 2017	56

## BORDEAUX-STYLE BLENDS

	Gls/Btl
Komodo Dragon Cellars, Columbia Valley, WA, 2016	45
Gamling & McDuck, Cabernet Franc, Napa Valley, CA, 2016	60
Blackbird, 'Arise', Napa Valley, CA, 2013	72
Orin Swift, Machete, Napa, CA, 2016	20/80
Rodney Strong, 'Symmetry', CA, 2014	85
Blackbird, 'Contrarian', CA, 2014	130

## MERLOT

	Gls/Btl
Ca'Momi, Napa Valley, CA	12/48
Chelsea, Alexander Valley, CA, 2019	54
Skyfall, Columbia Valley, WA, 2016	60
Emmolo, Napa Valley, CA, 2017	80
Twomey, Napa Valley, CA, 2015	80
Plumpjack, Oak Knoll, CA, 2016	90

## DRAFT BEERS

16 OZ

BPBC, Double Shot Double Black Ale	10oz 9.50
Duluth Cider, Gitch, Semi-Sweet Cider	7.25
Fulton, Lonely Blonde, Blonde Ale	7.25
Grain Belt, Elite, Light Lager	7.00
L&L, 5-Weight, Cream Ale	8.00
Lupulin, Hooley, Hazy IPA	7.75
Pryes, Raspberry Sour	7.50
Schell's, Firebrick, Amber Lager	7.25
Summit, Lake Crusher Tangerine, Kolsch	7.00
Summit, Oatmeal Stout	7.25
Surly, Furious, IPA	8.00
Utepils, Ewald the Golden, Hefeweizen	7.50

## BOTTLED & CANNED BEER

Bud Light	5.50
Budweiser	5.50
Coors Light	5.50
Corona	6.25
Guinness Stout ~ 16oz can	7.00
Heineken	6.25
Michelob Golden Light	5.50
Michelob Ultra	5.50
Miller Lite	5.50
St. Pauli Girl N/A	6.00
Stella Artois	6.25
Surly Furious ~ 16oz can	8.00
Ace Pear Cider	6.00
Angry Orchard	6.00
Not Your Father's Root Beer	6.00
Woodchuck Raspberry Cider	6.00