

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

Hand-Cut Chips	9
<i>Sherry-scallion dip & bleu cheese dip</i>	
Beer Battered Gulf Shrimp	15
<i>Local beer batter, shishito peppers, Cry Baby ranch, fresh lemon</i>	
Eichten's Cheese Curds	10
<i>Smoked ketchup, spicy buttermilk ranch</i>	
Charcuterie & Cheese	19
<i>House-made charcuterie, local sausages, local cheeses, dried fruits and nuts, grilled rustic bread</i>	
Margherita Flatbread	13
<i>House-made tomato sauce, fresh mozzarella, basil</i>	
Rope Sausage Flatbread	14
<i>House-made tomato sauce, oregano, fresh mozzarella, roasted mushroom blend</i>	

SIMMERED & TOSSED

Chicken & Minnesota Wild Rice Soup	side 8/meal 10
<i>Leek & mushroom</i>	
Charred Jalapeño Corn Soup	side 8/meal 10
<i>Sweet corn, carrots, vegan cream, corn tortillas, micro cilantro</i>	
Gathered Greens Salad	side 9/meal 13
<i>Mixed greens, Granny Smith apples, dried cranberries, candied walnuts, AmaBlu cheese, sherry walnut vinaigrette</i>	

Add to any salad

Rotisserie Chicken	7
Grilled Wild Alaskan Salmon*	10
Grilled Steak*	12
Garlic Butter Shrimp	12

FROM THE GARDEN

White Cheddar Mashed Potatoes	9
<i>Eichten's white cheddar, scallions</i>	
Wild Mushrooms & Fennel	9
<i>Roasted Shiitake, Cremini & Oyster mushrooms, fennel, garlic butter</i>	
Grilled Broccolini 	9
<i>Star anise rooftop honey glaze</i>	
Sweet Cream Polenta	8
<i>Cornmeal, mascarpone, caramelized onions, mozzarella</i>	
Wild Rice Pilaf Blend	8
<i>Dry roasted wild, red & brown rice, red quinoa, black rice beans, black beluga lentils, Minnesota sweet corn, leek, red bell pepper</i>	
Roasted Heritage Carrots	8
<i>Rosemary, thyme, garlic, E.V.O.O.</i>	
Brussels Sprouts	9
<i>Crispy thick cut bacon, pecan, maple chili vinaigrette</i>	

BREAKFAST CLASSICS

Eggs Benedict*	14
<i>Minnesota back bacon, hollandaise, asparagus, choice of fruit or rosti potato</i>	
Avocado Brioche Benedict*	16
<i>Minnesota back bacon, avocado, grilled tomato, brioche, hollandaise, choice of fruit or rosti potato</i>	
Garden Omelet	14
<i>Three cage free eggs, tomatoes, onions, peppers, spinach, fontina choice of toast, choice of fruit or rosti potato</i>	
Whole Hog Omelet	15
<i>Three cage free eggs, wild rice sausage, pecan wood smoked bacon, Minnesota back bacon, provolone, choice of toast, choice of fruit or rosti potato</i>	
Sausage Skillet*	14
<i>Sunny side up eggs, onions, peppers, rope sausage, rosti potatoes, sausage gravy, choice of toast</i>	
Brioche French Toast	15
<i>Cinnamon brioche, strawberries, walnuts, Minnesota maple syrup</i>	
Breakfast Sandwich*	15
<i>Croissant, shaved Minnesota back bacon, avocado, tomato, fried egg, fontina, arugula</i>	

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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.

PLANCHA & OVEN

Heirloom Corn Crusted Walleye	32
<i>Red Lake Nation Minnesota Walleye, amber wild rice pilaf, grilled broccolini, lemon-tarragon remoulade</i>	
Rotini Pasta	24
<i>Roasted dumpling squash & eggplant, sweet onions, toasted pumpkin seeds, baby spinach, vegan cheese, vegan marinara cream sauce</i>	
Beer Battered Fish & Chips	22
<i>Red Lake Nation walleye, fried pickles, hand-cut fries, lemon-tarragon remoulade, slaw</i>	
Chicken Pot Pie	17
<i>FireLake rotisserie chicken, peas, celery, carrots, onion, chicken gravy, pastry crust</i>	

GRILL ~ MESQUITE

FireLake Rotisserie Chicken	25
<i>Broccolini, white cheddar mashed potatoes, natural jus</i>	
Grilled Wild Alaskan Salmon* 	29
<i>Parsnip, edamame & sweet corn succotash, lemon mustard sauce, carrot & scallion salad</i>	
NY Strip Steak*	39
<i>8oz Black Angus all-natural beef, crispy onions, grilled broccolini, roasted heritage carrots, white cheddar mashed potatoes, red wine demi</i>	
Smoked Pork Chop 	29
<i>Black cherrywood smoked pork chop, parsnip creamed corn polenta, roasted Brussels sprouts, apricot cherry chutney, star anise rooftop honey glaze</i>	

FireLake Bone-in Filet* **59**

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, bourbon rooftop honey glaze

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

STACKED & CRAFTED

Backyard Cheeseburger*	17
<i>Revier Ranch all-natural beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	
Bison Burger	20
<i>Eichten's bison, bacon, lettuce, tomato, Boundary Waters steak sauce, pepper jack, crispy onions, hand-cut fries</i>	

OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Minnestalgia ~ Bushel Boy ~ New French Bakery ~ Jack Sprouts Minnesota Malted ~ Pahl Farms ~ Anderson's Maple Syrup ~ Faribault Dairy ~ Axdahl Farms ~ Red Lake Nation ~ James Lake ~ Pariseau Farm ~ Grass Land Butte ~ Santori Stony Creek Dairy ~ Montchevre ~ MRS Pork ~ Pepin Heights Apple Orchards ~ Singerhouse Farms ~ Hooks Cheese ~ Future Farm ~ Alemar Cheese Company ~ Spring Grove Soda Pop ~ University of Minnesota Bee Squad

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
Brut Rosé, Santa Margherita, IT, NV	60
Brut Premier, Louis Roederer, Reims, FR, NV	120
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, Marborough, NZ, 2015	10/40
Viognier, Maryhill, Columbia Valley, WA, 2016	40
Torrontes, Piatelli Vineyards, Cafayate, AR, 2017	40
Pinot Grigio, Barone Fini, Trentino-Valdadige, IT, 2020	11/44
Moscato d'Asti, Risata, Piedmont, IT, 2018	12/48
Pinot Blanc, Lucien Albrecht, 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
Elder Rock, Monterey, CA, 2018	10/40
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

SAUVIGNON BLANC

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

ITALIAN REDS

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

GRENACHE/SYRAH

	Gls/Btl
Layer Cake, Shiraz, AU, 2017	40
Michael David, 'Petite/Petit', Lodi, CA, 2017	11/44
Jaboulet, Parellele 45, Côtes du Rhône, FR, 2018	11/44
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 REDS

	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
Rodney Strong, 'Symmetry', Alexander Valley, CA, 2014	85
Blackbird, 'Contrarian', Napa Valley, CA, 2014	130

ZINFANDEL

	Gls/Btl
Marietta, 'Romàn', North Coast, CA, 2018	12/48
Seghesio, Old Vine, Sonoma County, CA, 2013	63
Turley, 'Juvenile', CA, 2015	80
The Prisoner, St Helena, CA, 2017	87

MERLOT

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

"BLU" COCKTAILS

FireLake Margarita	13
<i>Radisson Blu Patron Anejo tequila, BroVo orange curacao, margarita mix</i>	
Tan Lines	11
<i>1800 Coconut tequila, agave simple syrup, lime juice</i>	
BluCubed	13
<i>Stoli Blueberi vodka, Kinky® Blue liqueur, Lac Coeur Blueberry liqueur, blueberries</i>	
Bee's Knees 	13
<i>J.Carver Barrel Gin, rooftop honey syrup, lemon juice</i>	
Bourbon Milk Punch	13
<i>Buffalo Trace bourbon, whole milk, half & half, vanilla simple syrup, grated nutmeg</i>	
Swedish Passing	13
<i>Praire Organic Gin, St. Germain, triple sec, lemon juice</i>	
The Loon 	13
<i>Wheatley Vodka, pink grapefruit juice, Domaine Canton Ginger liqueur, rooftop honey syrup</i>	
Up Hill Both Ways	14
<i>1792 Small Batch Bourbon, Fernet Branca, peach brandy, Bittercube orange bitters</i>	
Lost Words	13
<i>Occitan Gin, Bordiga Maraschino, Centum Herbis, lime juice</i>	
The Aristocrat	17
<i>Eagle Rare 10yr barrel select, Bordiga Maraschino, B'Nardini Amaro, Bordiga Sweet Vermouth, walnut bitters</i>	

CABERNET SAUVIGNON

	Gls/Btl
Double Canyon, Horse Heaven Hills, WA, 2015	48
Joel Gott, '815', CA, 2018	13/52
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)	23/125
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

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

MALBEC

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

DRAFT BEERS

16 OZ

Bent Paddle, 14° ESB, Amber Ale	7.25
Duluth Cider, Gitch, Semi-Sweet Cider	7.75
Fulton, Lonely Blonde, Blonde Ale	7.25
Grain Belt, Elite, Light Lager	7.00
L&L, 5-Weight, Cream Ale	8.00
Lupulin, Hooey, Hazy IPA	7.75
Pryes, Miraculum, IPA	7.50
Schell's, Firebrick, Amber Lager	7.25
Summit, Extra Pale Ale	7.25
Surly, Furious, IPA	8.00
Utepils, Receptional, German Festbier	7.50
Waconia Brewing, Cookies & Cream Milk Stout	8.00

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
Woodchuck Raspberry Cider	6.00