

# 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 5pm Two popovers, Blu's Bees' honey butter	<b>8</b>
<b>Hand-Cut Chips</b> Cry Baby ranch & Ama bleu cheese dips	<b>9</b>
<b>Dirty Fries</b> Hand-cut fries, roasted wild mushrooms, red wine demi, Eichten's cheese curds	<b>14</b>
<b>Beer Battered Eichten's Cheese Curds</b> Cry Baby ranch	<b>10</b>
<b>FireLake Walleye Cakes</b> Lemon-tarragon remoulade	<b>13</b>
<b>Charcuterie &amp; Cheese</b> House-made charcuterie, local sausages, local cheeses, dried fruits and nuts, grilled rustic bread	<b>19</b>
<b>Beer Battered Gulf Shrimp</b> Local beer batter, shishito peppers, Cry Baby ranch, fresh lemon	<b>15</b>
<b>Margherita Flatbread</b> House-made tomato sauce, fresh mozzarella, basil	<b>13</b>
<b>FireLake Rope Sausage Flatbread</b> House-made tomato sauce, mozzarella, roasted mushroom blend, oregano	<b>14</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.

## SIMMERED & TOSSED

<b>Chicken &amp; Minnesota Wild Rice Soup</b> Leek & mushroom	<b>side 8/meal 10</b>
<b>Charred Jalepeño Corn Soup</b>	<b>side 8/meal 10</b>
<b>Gathered Greens Salad</b>	<b>side 9/meal 13/family 17</b>
<b>Harvest Grain Bowl</b>	<b>side 10/meal 15</b>
<b>House Salad</b>	<b>side 6</b>
<i>Add to any salad</i>	
<b>Rotisserie Chicken</b>	<b>7</b>
<b>Garlic Butter Shrimp</b>	<b>12</b>
<b>Grilled Wild Alaskan Salmon*</b>	<b>10</b>
<b>Grilled Steak*</b>	<b>12</b>

## GRILL ~ MESQUITE

<b>Wild Alaskan Salmon*</b> Parsnip, edemame & sweet corn succotash, lemon mustard sauce, carrot & scallion salad	<b>29</b>
<b>Smoked Pork Chop</b> 🐝 Apple wood smoked pork chop, parsnip cream corn polenta, roasted Brussels sprouts, apricot cherry chutney, star anis roof top honey glaze	<b>29</b>
<b>NY Strip Loin*</b> 8oz all-natural black Angus beef, crispy onions, grilled broccolini, roasted heritage carrots, white cheddar mashed potatoes, red wine demi	<b>39</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> 42oz "Frenched" Center-cut bone-in ribeye, red wine demi, FireLake compound butter, Boundary Waters steak sauce	<b>120</b>
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<b>Steak Night* Serves 3-4</b> A family size Minnesota Salad, our Tomahawk Steak-to temperature & sliced, two side choices in our From The Garden section, a dessert trio of Salted Caramel Cheesecake, Mason Jar Peanut Butter Pie and our Flourless Chocolate Torte	<b>165</b>
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Great when paired with Caymus, "Special Selection", Cabernet Sauvignon, Napa Valley, CA, 2015 ~ \$160

## FROM THE GARDEN

<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>9</b>
<b>White Cheddar Mashed Potatoes</b> Eichten's white cheddar, scallions	<b>9</b>
<b>Grilled Broccolini</b> 🐝 Star anis roof top honey glaze	<b>9</b>
<b>Roasted Heritage Carrots</b> Rosemary, thyme, garlic, E.V.O.O.	<b>9</b>

## ROTISSERIE & OVEN

<b>FireLake Rotisserie Chicken</b> White cheddar mashed potatoes, grilled broccolini, natural jus	<b>25</b>
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<b>AVAILABLE DAILY AFTER 5PM</b>	
<b>Spit Roasted Prime Rib*</b> 🐝 12oz Hand-carved all-natural black Angus beef, fingerling potatoes, grilled broccolini, cattleman's jus, horseradish crème	<b>48</b>

<b>Chicken Pot Pie</b> FireLake rotisserie chicken, peas, carrots, celery, onion, chicken gravy, pastry crust	<b>17</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>15</b>
<b>Club Wrap</b> House smoked turkey, provolone, tomato, field greens, bacon, mustard-mayo, lefse wrap, hand-cut chips	<b>15</b>
<b>Prime Rib Dip</b> Shaved prime rib, horseradish crème, caramelized onions, white cheddar, hand-cut chips, cattleman's jus, ciabatta	<b>17</b>
<b>Backyard Cheeseburger*</b> All-natural black Angus beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries	<b>17</b> Bacon +3
<b>Bison Burger</b> Eichten's bison, bacon, lettuce, tomatoes, Boundary Waters steak sauce, pepper jack, crispy onions, hand-cut fries	<b>20</b>

## PLANCHA & SKILLET

<b>Heirloom Corn Crusted Walleye</b> Red Lake Nation Minnesota Walleye, wild rice pilaf blend, grilled broccolini, lemon-tarragon remoulade	<b>32</b>
<b>Rotini Pasta</b> Roasted dumpling squash & eggplant, sweet onions, toasted pumpkin seeds, baby spinach, marinara cream sauce, vegan 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>Wild Mushrooms &amp; Fennel</b> Roasted Shiitake, Cremini & Oyster mushrooms, fennel, garlic butter	<b>9</b>
<b>Succotash</b> Parsnip, edemame, sweet corn, tomatoes	<b>9</b>
<b>Roasted Fingerling Potatoes</b> Northwoods spiced, Ama Bleu cheese crème	<b>9</b>
<b>Brussels Sprouts</b> Crispy thick cut bacon, hazelnuts	<b>9</b>
<b>Sweet Cream Polenta</b> Cornmeal, mascarpone, caramelized onions, mozzarella	<b>9</b>

## OUR PARTNER RANCHERS, FARMERS & ARTISAN PRODUCERS

Stickney Hill Dairy ~ Eichten Farms ~ Homestead Mills ~ Belgioso ~ Wild Acres ~ Minnestalgia ~ Bushel Boy ~ New French Bakery ~ Jack Sprouts ~ Old Home ~ 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, Cristalino, ES, NV	187ml 10
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
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## REFRESHING WHITES

	Gls/Btl
Torrontes, Zuccardi 'Series A', Salta, AR, 2016	36
Riesling, Giesen, Marlborough, NZ, 2018	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
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Pinot Blanc, Lucien Albrecht, FR, 2017	44
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Vouvray, J. Moreau & Fils, Loire Valley, FR, 2017	44
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Moscato d'Asti, Risata, Piedmont, IT, 2018	12/48
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Pinot Grigio, Santa Margherita, Trentino-Alto Adige, IT, 2020	13/52
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Reisling, Paetra, Willamette Valley, OR, 2015	53
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Moscato d'Asti, Beni di Batasio, Piedmont, IT, 2018	56
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Blindfold, Prisoner, St. Helena, CA, 2017	60
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## CHARDONNAY

	Gls/Btl
Elder Rock, Monterey, CA, 2018	10/40

Aerena, North Coast, CA, 2018	44
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Pine Ridge, 'Dijon Clones', Carneros, CA, 2017	56
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Bravium, Russian River, CA, 2018	56
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Domaine Christian Moreau Père & Fils, Chablis, FR, 2015	58
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Rochioli, Russian River, CA, 2015	72
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Jordan, Sonoma Coast, CA, 2015	80
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Rombauer, Carneros, CA, 2020	22/88
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Gran Moraine, Yamhill-Carlton, OR, 2014	90
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Château de la Créée, 'Gravières' 1er Cru, Santenay, FR, 2013	130
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## SAUVIGNON BLANC

	GLS/BTL
Lange Twins, Lodi, CA, 2018	10/40

Villa Maria, Marlborough, NZ, 2020	44
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Chateau de Antonins, Bordeaux Blanc, BordeaUX, FR, 2020	48
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Ancient Peaks, CA, 2020	48
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St.Clair, Marlborough, NZ, 2020	13/52
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Jolivet, Sancerre, Loire Valley, FR, 2018	54
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Emmolo, Napa Valley, CA, 2017	60
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## MALBEC

	Gls/Btl
Felino, Mendoza, AR, 2020	11/44

Colomé, Salta, AR, 2017	52
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Red Schooner, 'Voyage #9', Napa Valley, CA, NV	64
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## ZINFANDEL

	Gls/Btl
Marietta, 'Romàn', North Coast, CA, 2018	12/48

Seghesio, Angela's Table, Sonoma, CA, 2019	48
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Turley, 'Juvenile', CA, 2015	80
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The Prisoner, St Helena, CA, 2017	87
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## CABERNET SAUVIGNON

	Gls/Btl
Double Canyon, Horse Heaven Hills, WA, 2017	48

Joel Gott, '815', CA, 2019	13/52
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Two Mountain, Yakima Valley, WA, 2018	56
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Earthquake, Lodi, CA, 2018	60
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Intrinsic, Columbia Valley, WA, 2018	61
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Buehler Vineyards, Napa Valley, CA, 2016	67
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Justin, Paso Robles, CA, 2018	72
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Pine Ridge, Napa Valley, CA, 2018	90
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Faust, Napa Valley, CA, 2018	90
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Hess Collection, Mount Veeder, CA, 2016	96
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Caymus, Napa Valley, CA, 2019 (1L)	23/125
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Odette, 'Adaptation', Napa Valley, CA, 2016	100
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Jordan, Alexander Valley, CA, 2016	110
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Rodney Strong, 'Rockaway', Alexander Valley, CA, 2014	125
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Altvs, Napa Valley, CA, 2014	135
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Paradigm, Napa Valley, CA, 2013	180
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Silver Oak, Alexander Valley, CA, 2015	195
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## ITALIAN REDS

	Gls/Btl
Scagliola Mati, Barbera, IT, 2017	44

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

<b>FireLake Margarita</b> 13 <i>Radisson Blu Patron Anejo tequila, BroVo orange curacao, margarita mix</i>
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<b>Tan Lines</b> 11 <i>1800 Coconut tequila, agave simple syrup, lime juice</i>
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<b>BluCubed</b> 13 <i>Stoli Blueberi vodka, Kinky® Blue liqueur, Lac Coeur Blueberry liqueur, blueberries</i>
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<b>Bee's Knees</b>  13 <i>J.Carver Barrel Gin, rooftop honey syrup, lemon juice</i>
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<b>Boulevardier</b> 12 <i>Buffalo Trace, B'Nardini Amaro, Bordiga sweet vermouth</i>
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<b>Swedish Passing</b> 13 <i>Praire Organic Gin, St. Germain, triple sec, lemon juice</i>
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<b>The Loon</b>  13 <i>Wheatley Vodka, pink grapefruit juice, Domaine Canton Ginger liqueur, rooftop honey syrup</i>
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<b>Up Hill Both Ways</b> 14 <i>1792 Small Batch Bourbon, Fernet Branca, peach brandy, Bittercube orange bitters</i>
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<b>Lost Words</b> 13 <i>Occitan Gin, Bordiga Maraschino, Centum Herbis, lime juice</i>
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<b>The Aristocrat</b> 17 <i>Eagle Rare 10yr FireLake Barrel, Bordiga Maraschino, B'Nardini Amaro, Bordiga Sweet Vermouth, walnut bitters</i>
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<b>Sunrise Sidecar</b> 13 <i>Massenez Williams pear Eau-de-vie, Cointreau, house sweet &amp; sour, sugared rim</i>
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<b>Rob Roy</b> 13 <i>Inchmurrin single malt, Bordiga sweet vermouth, cherry bark bitters</i>
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<b>Cucumber Cooler</b> 13 <i>Cucumber Organic Prairie vodka, lime juice, simple syrup, soda</i>
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## PINOT NOIR

	Gls/Btl
Angeline, Mendocino County, CA, 2019	12/48

Van Duzer, Willamette Valley, OR, 2018	56
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Joseph Faiveley, Bourgogne, FR, 2017	57
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Boen, Russian River Valley, CA, 2019	60
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Diora, Monterey, CA, 2017	72
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Belle Glos, 'Dairyman', Russian River Valley, CA, 2019	76
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## GRENACHE/SYRAH

	Gls/Btl
Layer Cake, Shiraz, AU, 2019	40

Michael David, 'Petite/Petit', Lodi, CA, 2019	11/44
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Jaboulet, Parallele 45, Côtes du Rhône, FR, 2018	10/44
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Six Spot, 'Predator', Lodi, CA, 2015	48
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La Nerthe, Côtes du Rhône, FR, 2014	52
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Leogate, Hunter Valley, AU, 2019	54
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Shatter, Grenache, Côtes Catalanes, FR, 2014	54
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Buena Vista, 'The Sheriff', Sonoma County, CA, 2018	56
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## BORDEAUX-STYLE BLENDS

	Gls/Btl
Komodo Dragon Cellars, Columbia Valley, WA, 2018	45

Les Athlètes du Vin, Chinon Cabernet Franc, Loire Valley, FR, 2019	58
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Blackbird, 'Arise', Napa Valley, CA, 2016	72
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Petit Verdot, Murphy Goode, Alexander Valley, CA, 2013	14/72
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Rodney Strong, 'Symmetry', CA, 2014	85
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Blackbird, 'Contrarian', CA, 2014	130
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## MERLOT

	Gls/Btl
Ca'Momi, Napa Valley, CA, 2019	12/48

Chelsea, Alexander Valley, CA, 2019	54
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Emmolo, Napa Valley, CA, 2018	80
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Twomey, Napa Valley, CA, 2016	80
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Plumpjack, Oak Knoll, CA, 2019	90
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## DRAFT BEERS

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

Bud Light	5.50
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Budweiser	5.50
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Coors Light	5.50
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Corona	6.25
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Guinness Stout ~ 16oz can	7.00
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Heineken	6.25
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Michelob Golden Light	5.50
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Michelob Ultra	5.50
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Miller Lite	5.50
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St. Pauli Girl N/A	6.00
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Stella Artois	6.25
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Surly Furious ~ 16oz can	8.00
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Ace Pear Cider	6.00
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Angry Orchard	6.00
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Woodchuck Raspberry Cider	6.00
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