

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>	
FireLake Poutine	14
<i>Hand-cut fries, corned beef, herbs, red wine gravy, Eichten's cheese curds</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>	
Caesar Salad	side 9/meal 13
<i>Romaine heart, Eichten's parmesan cheese, grape tomatoes, wild rice croutons, housemade anchovy dressing</i>	
Minnesota Salad 	side 10/meal 14
<i>Arcadian mix green, charred sweet corn, heirloom tomatoes, bacon, red onion, cucumber, Stickney Hill goat cheese, puffed wild rice, white balsamic vinaigrette</i>	
Add to any salad	
Rotisserie Chicken	7
Grilled Wild Alaskan Salmon*	10
Flat Iron Steak*	12
Grilled Prawns ~ 3 pieces	12

FROM THE GARDEN

White Cheddar Mashed Potatoes	8
<i>Eichten's white cheddar, scallions</i>	
Wild Mushrooms & Fennel	8
<i>Roasted Shiitake, Cremini & Oyster mushrooms, fennel, garlic butter</i>	
Grilled Asparagus 	8
<i>Tomato basil relish, Blu's Bees' honey balsamic 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>	

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>	
FireLake Biscuit Sandwich*	15
<i>House made tomato jam, Italian kale, Minnesota back bacon, fried egg, Eichten's white cheddar, Rosti potato</i>	

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, SKILLETS & HASH

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>Artichoke confit, tomato preserve, herb pistou, sunflower seeds, onions, sweet mini peppers, baby zucchini, vegan mozzarella cheese</i>	
Beer Battered Fish & Chips	22
<i>Red Lake Nation walleye, fried pickles, hand-cut fries, lemon-tarragon remoulade, slaw</i>	

GRILL ~ MESQUITE

FireLake Rotisserie Chicken	25
<i>Broccolini, white cheddar mashed potatoes, natural jus</i>	
Grilled Wild Alaskan Salmon* 	28
<i>Herb & lemon marinated salmon, spring pea & spinach puree, grilled pineapple red pepper salsa, onion</i>	
Steak Frites*	31
<i>8oz Black Angus all-natural beef, Northwoods grilling spice, hand-cut fries, Boundary Waters steak sauce</i>	
Smoked Pork Chop 	29
<i>Black cherrywood smoked pork chop, olive oil poached Jerusalem artichoke, heritage carrot, Minnesota wild rice, jumbo asparagus, star anise rooftop honey glaze</i>	
Add to any steak	
Grilled Prawns ~ 3 pieces	12

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, Bacon +3, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries</i>	
Turkey Burger	16
<i>Wild Acres freshly ground turkey, provolone, seasonal greens, roasted mushrooms, caramelized onion, sherry-scallion sauce, 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	1.87ml 13
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, Marborough, 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
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
Fabula, ES, 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	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, 2016	160

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 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>Eagle Rare 10yr barrel select, 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>	
Cucumber Cooler	13
<i>Cucumber Organic Prarie vodka, lime juice, simple syrup, soda</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)	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

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
Michelob Golden Light	5.00
Summit, Oatmeal Stout	7.25
Surly, Furious, IPA	8.00
Utepils, Receptional, German Festbier	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
Woodchuck Raspberry Cider	6.00