

FIRE LAKE

GRILL HOUSE & COCKTAIL BAR

STARTERS

Fried Cheese Curds	9
Eichten's cheese curds, house dipping sauce	
Bourbon Maple Chicken Wings	14
Three large fall-off-the-bone tender wings, spice roasted, bourbon maple sauce, pickled peppers	
Cast Iron Spinach Dip	9
Creamy spinach dip, provolone & mozzarella, crushed red pepper, fresh kettle chips	
Cheese Flatbread	14
fresh mozzarella, spicy tomato sauce, house lemon ricotta, fresh basil	
Chicken Flatbread	15
roisserie chicken, bacon, tomato, arugula, fresh herb sauce, balsamic glaze, goat cheese	
Minnesota Wild Rice Soup	side 7/meal 11
cremini and shiitaki mushrooms, chicken, vegetables, cream	
Caesar Salad	side 7/meal 11
romaine, lemon-anchovy dressing, shaved parmesan, garlic croutons	
Minnesota House Salad	side 8/meal 13
local greens, tomatoes, carrots, cucumbers, red onions, sunflower seeds, chopped bacon, croutons, house made ranch	
Rocket & Goat Cheese Salad	side 8/meal 13
arugula, spinach, apple, dried cranberries, toasted almonds, balsamic vinaigrette	
Popovers, honey butter	6
Cornbread Muffins, ghost pepper cheese	6

MAIN COURSE

Wood Fired Grilled Salmon*	29
Zoodles, grilled asparagus, mushrooms, roasted cherry tomatoes	
Flat Iron Steak*	29
brussels sprouts succotash, jo jo potatoes	
Crispy Duck Pappardelle (after 5PM)	29
Wild Acres duck, pappardelle, spinach, tomatoes, arugula	
Rotisserie Chicken (after 5 PM)	21
mashed potatoes & gravy, sauteed spinach	
Prohibition Corn Battered Walleye	28
sautéed spinach, wild rice hash	
Green Pesto Zoodles	21
Asparagus, mushrooms, cherry tomatoes, goat cheese	
Backyard Cheeseburger & Fries*	17
half pound beef burger, white cheddar, lettuce, tomato, red onion, pickles, stone-ground mustard aioli. Add bacon for \$2	
*Plant based Beyond Burger available for substitution	

DESSERT

Strawberry-Key Lime Cheesecake	7
berry compote, whipped cream	
FireLake Fudgesicle	7
chocolate brownie, chocolate sauce	
Strawberry-Rhubarb Brown Betty	7
whipped cream	

WE LOVE OUR LOCAL PARTNERS

FRESH. LOCAL. SUSTAINABLE.

Anderson's Maple Syrup, Buddy's Soda, Bushel Boy, Comfrey Farm Prime Pork, Drag Smith Farms, Eichten's Farm, Fulton Brewing, Grain Belt, Homestead Mills, Kramarczuk's Sausage, La Quercia, Lift Bridge Brewing Co., Minnesota Malted, Minnesota Pure & Clear Artisan Ice, Minnestalgia, Prairie Harvest, Red Lake Nation Walleye, Red Table Meat Company, Simply Essential, Stickney Hills, Wild Acres, Summit Brewing, Revol greens

JULY 2021

Charcuterie Board

Assorted meats, cheese, mustard, house made
jam, pickles, toasted baguette
\$16

Minnesota Caprese Salad

Bushel boy tomato, fresh mozzarella,
chokecherry balsamic, wild rice crisps, basil,
radish sprouts
Side \$8 / Meal \$13

Barbecue Bison Sandwich

Horseradish Havarti, red cabbage slaw,
brioche bun
Fries or Chips
\$18

Turducken Burger

Grilled burger of Wild Acres turkey and duck,
topped with pulled chicken, cheddar cheese, red
cabbage slaw, zucchini pickles,
blueberry barbeque sauce.
Fries or Chips
\$17

Bison Poutine Burger*

Bison patty, red onion, mustard sauce, melted
cheese curd, matchstick potatoes, smothered in
gravy on brioche bun
Fries or Chips
\$18

Bone-in Filet

Award winning recipe from our colleague in
Chicago, Chef Ventura. Mesquite grilled bone-in
filet, roasted vegetables in bourbon & honey,
creamy polenta with mushrooms
& rosemary smoke
\$59

15% of the price of this item will be donated to Second Harvest Heartland



Be part of the solution

Radisson Hotel Group 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 and supporting Second Harvest Heartland. Donate now by simply scanning the QR code below to make a donation.



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