



## MORGAN'S FARM TO TABLE

### STARTERS, SALADS & SOUP

#### MUY GRANDE NACHO 15

Tortilla chips, cheddar blend, smoked pulled pork, grilled corn, tomato, red onion, arugula, cilantro lime aioli, salsa, sour cream - 1/2 order \$9 (GF)

#### JUMBO LUMP CRAB CAKES 16

Jumbo lump crab, onion, mayo, peppers, lemon ginger remoulade (GF)

#### THE WINGS 13

Morgan's Buffalo style chicken wings, celery, ranch or blue cheese (GF)

#### BAKED SPINACH ARTICHOKE DIP 12

Spinach, artichoke, onion, five cheeses, fresh baked bread, fried pita (GF)

#### BEEF & GOAT CHEESE SALAD 12

Mixed greens, roasted beets, cucumber, onion, sorghum grain blend, herb-charred goat cheese, pine nuts, cider vinaigrette (GF)

#### GPS HEALTHY BOWL SALAD 17

Grains, Protein, Salad - herb grilled chicken & asparagus, warm quinoa, baby kale, arugula, edamame, beets, cucumber, tomato, peppers, red onion, dried cherries, spiced pecans, balsamic vinaigrette, sesame-plum sauce, fresh herbs, lemon (GF)

#### HOUSE SALAD 9/5

Mixed greens, tomato, red onion, cucumber, croutons, parmesan, hard-boiled egg, poppy seed dressing, fresh herbs (GF)

#### CAESAR SALAD 9/5

Grilled baby romaine, Caesar dressing, roasted tomatoes, parmesan cheese, char-grilled baguette (GF) Add chicken \$5

#### FRENCH ONION SOUP 6.50

Beef onion broth, crostini, melted Swiss cheese (GF)

#### SOUP OF THE DAY, Cup 4.00 - Bowl 6.50

### BURGERS

Burgers served on grilled onion roll with pickle spear & kettle chips.

(Lettuce & tomato available for burgers upon request)

Substitute fries, onion rings, sweet potato fries, coleslaw, side house or Caesar salad \$2.50. Sub Beyond Meat® Veggie Patty \$2. GF bread substitution \$2

#### MORGAN'S MUSHROOM GARLIC BURGER 16

Ground chuck, garlic grilled onion roll, smoked Gouda, garlic-sautéed mushrooms, roasted tomato, truffle aioli (GF)

#### BACON CHEESEBURGER 15

Char-grilled ground chuck, cheddar cheese, smoked bacon (GF)

#### BRUNCH BURGER 16

Ground chuck, cheddar cheese, bacon, fried egg, caramelized onion, mayo, bbq sauce (GF)

#### AHI TUNA BURGER 16

Fresh ground ahi tuna, cilantro, ginger, shallot, teriyaki glaze, arugula, wasabi aioli

#### PLAIN JANE BURGER 13

Grilled ground chuck, enjoy plain or top as you like (GF)

Add cheese, caramelized onions, bacon, fried egg, mushrooms \$1 each

#### BEYOND MEAT® VEGGIE BURGER 15

Char-grilled, sautéed mushrooms, peppers, onions, pepperjack cheese (GF)

### SANDWICHES

Sandwiches served with pickle spear & kettle chips. Substitute fries, onion rings, sweet potato fries, coleslaw, side house or Caesar salad \$2.50. GF bread add \$2

#### BLACKENED CHICKEN CUBANO SLIDERS 15

Spicy blackened chicken breast, smoked pulled pork, Swiss cheese, jalapeno mustard sauce, pickles, garlic grilled biscuits (GF)

#### WILD RICE MEATLOAF & FRIED EGG SANDWICH 15

Local beef & wild rice meatloaf, tomato pepper glaze, fried egg, truffle aioli, arugula, ciabatta roll (GF)

#### CINNAMON SMOKED TURKEY MELT 15

Smoked turkey, bacon, smoked Gouda, roasted shallot & cranberry aioli, thick-sliced grilled cinnamon brioche bread (GF)

#### FRENCH DIP ON CIABATTA 15

All natural shaved roast beef, Swiss cheese, caramelized onions, Dijon-horseradish sauce, au jus (GF)

#### GRILLED REUBEN 15

Pulled slow braised corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, caraway rye (GF)

### LAND & SEA

#### FILET MIGNON 35

Grilled 7 oz. filet, creamy onion risotto, smoked tomato demi-glace, Morgan's vegetable of the day, fresh herbs (GF)

#### GRILLED RIB-EYE 34

Grilled 12 oz. rib-eye, fresh herbs, balsamic glaze, extra virgin olive oil, scallion mashed potatoes, Morgan's vegetable of the day (GF)

#### JAMESON GLAZED PORK LOIN 18

Slow roasted pork loin, Jameson Irish whiskey glaze, garlic-herb roasted red potatoes, Morgan's vegetables (GF)

#### MINNESOTA MEATLOAF 17

Local beef & wild rice meatloaf, tomato pepper glaze, scallion mashed potatoes, onion gravy, Morgan's vegetables (GF)

#### PISTACHIO CRUSTED SALMON 25

Wild caught salmon, crushed pistachio crust, ginger wild rice blend, teriyaki sauce, sesame broccoli

#### BAKED CHICKEN POT PIE 15

Tender chicken, roasted vegetables, potatoes, herbs, sherry cream, pastry crust – served with broccoli and cranberry sauce

#### CHICKEN SALTIMBOCCA 19

Sautéed chicken breast, prosciutto ham, asiago cheese blend, fettuccine, brandy-white-wine-sage butter sauce, diced tomato (GF)

#### FISH & CHIPS 17

Beer battered Icelandic cod, French fries, Morgan's coleslaw, tartar sauce, lemon

#### ASIAGO CRUSTED WALLEYE 24

Pan fried walleye fillet, Asiago crust, garlic-herb roasted red potatoes, Morgan's vegetables, lemon ginger remoulade

### PASTAS

#### SHRIMP & ARTICHOKE SCAMPI 20

Tiger shrimp, artichoke hearts, fresh tomato, cheese tortellini, white wine garlic butter sauce, parmesan cheese, fresh chives (GF)

#### BAKED SAUSAGE MOSTACCIOLI 17

Creamy ricotta laced pasta, tomato-basil sauce, spicy Italian sausage, five cheese blend, fresh basil, extra virgin olive oil

#### FETTUCCINE ALFREDO 15

Heavy cream, fresh garlic, shallots, white wine, parmesan (GF)

#### QUATTRO FORMAGGI 17

Four cheese sauce (gorgonzola, fontina, fresh mozzarella, goat cheeses), sautéed chicken, smoked tomato, arugula, penne (GF)

#### FARMERS MARKET MAC & CHEESE 17

Choose four items - onion, jalapeno, red pepper, asparagus, tomato, mushroom, broccoli, chorizo, Italian sausage, bacon, chicken (GF)

#### SEAFOOD RISOTTO 25

Shrimp, scallops, salmon, tomato-seafood broth, carnaroli rice, sweet cream butter, fresh basil, parmesan (GF)

#### TOMATO GARDEN PENNE 15

Tomato, fresh basil, pan roasted garlic, parmesan, extra virgin olive oil, fresh mozzarella (GF)

Add Grilled Chicken, Italian Sausage \$5, GF pasta substitution add \$2

**(GF) = CAN BE ORDERED GLUTEN FREE  
- PLEASE INFORM YOUR SERVER-**

Denotes items that can be prepared without ingredients that contain wheat or gluten in an environment that handles & prepares items that contain wheat & gluten. Care is taken to minimize the risk of cross-contamination, but individual sensitivity to gluten should be taken into consideration. \$2 GF substitution for bread or pasta.



# MORGAN'S FARM TO TABLE

## SPECIALTY DRINKS

<b>MORGANTINI</b>	10
Raspberry vodka, triple sec blended fruit juice, champagne chaser	
<b>STRAWBERRY LEMON-TINI</b>	10
Stolichnaya strawberry vodka, sweet & sour, sugared rim	
<b>MINNESOTA MULE</b>	9
Prairie organic vodka, ginger beer and fresh lime	
<b>CUCUMBER MINT MULE</b>	9
Prairie cucumber vodka, muddled mint & cucumber, lime juice, ginger beer, fresh lime	
<b>IRISH MULE</b>	9
Jameson irish whiskey, ginger beer, fresh lime	
<b>STRAWBERRY MOJITO</b>	10
Captain Morgan's rum, mint, lime, strawberry puree, soda,	
<b>BULLEIT OLD FASHIONED</b>	9
Bulleit rye, sugar cube, bitters, soda	

## BOTTLE BEER

BUD	6
BUD LITE	6
COORS LIGHT	6
CORONA	7
HEINEKEN	7
MICH GOLDEN LIGHT	6
MICHELOB ULTRA	6
MILLER LITE	6
NEWCASTLE	7
SUMMIT	7
ANGRY ORCHARD Hard Cider	7
WHITE CLAW, Cherry	7

## DRAFT BEER

BLUE MOON	7
FULTON LONELY BLOND	7
HOP DISH	7
MICHELOB GOLDEN LIGHT	6
MILLER LITE	6
MOOSE DROOL	7
SHELL'S AMBER	7
STELLA ARTOIS	7

## WHITE WINE BY THE GLASS

SYCAMORE LANE, <i>Chardonnay, CA</i>	8
SYCAMORE LANE, <i>White Zinfandel, CA</i>	8
SEVEN DAUGHTERS, <i>Moscato, IT</i>	8
SMOKING LOON <i>Artist Series Pinot Grigio, CA</i>	9
STARLING CASTLE <i>Riesling, GER</i>	10
HESS SELECT <i>Chardonnay, CA</i>	10
THE CROSSINGS <i>Sauvignon Blanc, NZ</i>	11

## WHITE WINE BY THE BOTTLE

SYCAMORE LANE, <i>Chardonnay, CA</i>	30
SYCAMORE LANE, <i>White Zinfandel, CA</i>	30
SEVEN DAUGHTERS, <i>Moscato, IT</i>	30
SMOKING LOON, <i>Artist Pinot Grigio, CA</i>	34
STARLING CASTLE, <i>Riesling, GERMANY</i>	38
HESS SELECT, <i>Chardonnay, CA</i>	38
THE CROSSINGS, <i>Sauvignon Blanc, NZ</i>	42
GRGICH HILLS, <i>Chardonnay, Napa, CA</i>	58
BOLGLE PHANTOM, <i>Chardonnay, Lodi, CA</i>	44

## RED WINE BY THE GLASS

SYCAMORE LANE, <i>Cabernet Sangria, CA</i>	8
SYCAMORE LANE, <i>Merlot, CA</i>	8
BOUQUET <i>Malbec, Mendoza, ARGENTINA</i>	8
SEAGLASS <i>Pinot Noir, Santa Barbara, CA</i>	9
CHELSEA, <i>Merlot, San Lucas, CA</i>	10
SILK & SPICE <i>Red Blend, Portugal, EU</i>	10
HESS SELECT, <i>Cabernet Sauvignon, North Coast, CA</i>	12

## RED WINE BY THE BOTTLE

SYCAMORE LANE, <i>Cabernet Sauvignon CA</i>	28
SYCAMORE LANE, <i>Merlot, CA</i>	28
BOUQUET, <i>Malbec, ARGENTINA</i>	32
SEAGLASS, <i>Pinot Noir, Santa Barbara, CA</i>	32
CHELSEA, <i>Merlot, San Lucas, CA</i>	38
SILK & SPICE <i>Red Blend, Portugal, EU</i>	40
HESS SELECT, <i>Cabernet Sauvignon, CA</i>	48
JUSTIN, <i>Cabernet Sauvignon, CA</i>	55



## DESSERT

### CARROT CAKE 8

Carrot, nuts, apple sauce, warm spice, cream cheese frosting

### TURTLE CHEESECAKE 8

Chocolate-pecan crust, vanilla cheesecake, caramel, pecans, bittersweet chocolate, whipped cream

### WARM SALTED CARAMEL BREAD PUDDING 8

Chunky cinnamon bread, vanilla bean custard, warm sea-salt caramel sauce, vanilla bean ice cream

### CRÈME BRULEE 7

Vanilla bean custard, bittersweet chocolate, torched sugar crust, whipped cream **(GF)**

### WARM FARM-SIZE KILLER KOOKIE 8

Peanut butter chocolate chip cookie, vanilla bean ice cream, dark chocolate sauce

### CHOCOLATE TRIPLE LAYER TORTE 8

Frangelico laced devil's food chocolate cake, chocolate cream cheese frosting, vanilla crème anglaise, whipped cream