**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 - *½ order $9* ***(GF)***

**JUMBO LUMP CRAB CAKES 15**

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

**THE WINGS 12**

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)***

**BEET & GOAT CHEESE SALAD 11**

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

**GPS HEALTHY BOWL SALAD 16**

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 15**

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

**BACON CHEESEBURGER 14**

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

**BRUNCH BURGER 15**

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 12**

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 14**

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 14**

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

**CINNAMON SMOKED TURKEY MELT 14**

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

**FRENCH DIP ON CIABATTA 14**

All natural shaved roast beef, Swiss cheese, caramelized onions,

Dijon-horseradish sauce, au jus ***(GF)***

**GRILLED REUBEN 14**

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

**LAND & SEA**

**FILET MIGNON 34**

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

**GRILLED NY STRIP 33**

Grilled 12 oz. NY strip steak, 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 16**

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

**PISTACHIO CRUSTED SALMON 24**

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

**BAKED TURKEY POT PIE 14**

Brined & roasted turkey, 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 16**

Beer battered Icelandic cod, French fries, Morgan’s coleslaw,

tartar sauce, lemon

**ASIAGO CRUSTED WALLEYE 23**

Pan fried walleye fillet, Asiago crust, garlic-herb roasted red

potatoes, Morgan’s vegetables, lemon ginger remoulade

**PASTAS**

**SHRIMP & ARTICHOKE SCAMPI 19**

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

**BAKED SAUSAGE MOSTACCIOLI 16**

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

**FETTUCCINE ALFREDO 14**

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

**QUATTRO FORMAGGI 16**

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

**FARMERS MARKET MAC & CHEESE 16**

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

**SEAFOOD RISOTTO 24**

Shrimp, crab, salmon, tomato seafood broth, Carnaroli rice, sweet cream butter, fresh basil, parmesan ***(GF)***

**TOMATO GARDEN PENNE 14**

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.

**SPECIALTY DRINKS**

**MORGANTINI** 10

Raspberry vodka, triple sec blended fruit juice, champagne chaser

**STRAWBERRY LEMON-TINI** 10

Stolichnaya strawberry vodka, sweet & sour, sugared rim

**MINNESOTA MULE** 9

Prairie organic vodka, ginger beer and fresh lime

**CUCUMBER MINT MULE** 9

Prairie cucumber vodka, muddled mint & cucumber, lime juice, ginger beer, fresh lime

**IRISH MULE** 9

Jameson irish whiskey, ginger beer, fresh lime

**STRAWBERRY MOJITO** 10

Captain Morgan’s rum, mint, lime, strawberry puree, soda,

**BULLEIT OLD FASHIONED** 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

CRISPIN 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

SCHELL’S AMBER 7

STELLA ARTOIS 7

**WHITE WINE BY THE GLASS**

SYCAMORE LANE, *Chardonnay, CA*  8

SYCAMORE LANE, *White Zinfandel, CA* 8

SEVEN DAUGHTERS, *Moscato, IT* 8

SMOKING LOON *Artist Series Pinot Grigio, CA* 9

STARLING CASTLE *Riesling, GER* 10

HESS SELECT *Chardonnay, CA*  10

THE CROSSINGS *Sauvignon Blanc, NZ* 11

**WHITE WINE BY THE BOTTLE**

SYCAMORE LANE, *Chardonnay, CA* 30

SYCAMORE LANE, *White Zinfandel, CA* 30

SEVEN DAUGHTERS, *Moscato, IT* 30

SMOKING LOON, *Artist Pinot Grigio, CA* 34

STARLING CASTLE, *Riesling, GERMANY* 38

HESS SELECT, *Chardonnay, CA*  38

THE CROSSINGS, *Sauvignon Blanc, NZ* 42

GRGICH HILLS, *Chardonnay, Napa, CA* 58

BOLGLE PHANTOM, *Chardonnay, Lodi, CA* 44

**RED WINE BY THE GLASS**

SYCAMORE LANE, *Cabernet Sangria, CA* 8

SYCAMORE LANE, *Merlot, CA* 8

BOUQUET *Malbec, Mendoza, ARGENTINA* 8

SEAGLASS *Pinot Noir, Santa Barbara, CA* 9

FEDERALIST *Zinfandel, Lodi, CA* 10

HESS SELECT, *Cabernet Sauvignon, North Coast, CA* 12

**RED WINE BY THE BOTTLE**

SYCAMORE LANE, *Cabernet Sauvignon CA* 28

SYCAMORE LANE, *Merlot, CA* 28

BOUQUET, *Malbec, ARGENTINA* 32

SEAGLASS, *Pinot Noir, Santa Barbara, CA* 32

CHELSEA, *Merlot, San Lucas, CA* 38

FEDERALIST *Zinfandel, Lodi, CA* 40

HESS SELECT, *Cabernet Sauvignon, CA* 48

JUSTIN, *Cabernet Sauvignon, CA* 55



**DESSERT**

**EXTRA VIRGIN OLIVE OIL CHEESECAKE 8**

Almond & graham cracker crust, vanilla-orange infused batter, Monini

extra virgin olive oil, strawberry basil compote, whipped cream

**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**

Cinnamon apple fritter sweet 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, 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