DINNER MENU - FALL 2026

CHAR BLU
RIVERSIDE

We believe in the power of food to tell a story, and ours begins right here with the deep, robust flavor of local Minnesota beef, raised with integrity, and a conscious choice of sustainable seafood. Every dish celebrates the ingredients, people, and places that make our region special. Rooted in the Midwest and inspired by the Mississippi, our story is one of honest flavors, thoughtful choices, and memorable meals shared together.

APPETIZERS & SMALL PLATES

FOCACCIA
whipped butter, olive oil, maldon 12

ROASTED CARROTS
coconut carrot purée, miso dressing, maple ricotta, sesame oat crumble 15

ARANCINI
harissa aioli, parmesan-reggiano, chives 16

CRISPY CAULIFLOWER
thai caramel, marcona almonds, fresno, mint, cilantro 16

CRISPY TIGER SHRIMP
furikake tartar sauce, togarashi, lime 22

SHRIMP TACOS
blackened shrimp, thai pico, slaw, flour tortilla 19

CHICKEN SATAY
red curry, green curry, slaw, cilantro 16

MUSSELS
green curry, fregola sarda, shallot, garlic, white wine, peanuts, grilled bread 20

BURRATA
marinated asparagus, shallot, pangrattato, fried sage, prosciutto, chimichurri 16

STICKY PORK BELLY
thai caramel, peanuts, fried garlic, fried shallots, cilantro 17

LUMP CRAB CAKES
rémoulade, field herbs 25

BEEF TALLOW TRUFFLE FRIES
parmesan-reggiano, garlic truffle butter, béarnaise 12

CHARRED SWEET POTATO
yuzu yogurt, pistachio dukka, red curry, fresno, mint 15

BRAISED BEEF NACHOS
queso, mozzarella, jalapeño, pickled onion, guacamole, sour cream, lettuce 20

KOREAN FRIED CHICKEN WINGS
choice of: KFC, basil dry rub, or sticky thai caramel (sesame, cilantro) 17

RAW BAR

DRESSED OYSTERS*
horseradish sauce, cucumber melon mignonette, mint 25

BEEF TARTARE*
harissa, dijon, egg, shallot, cornichon, toast, parmesan-reggiano 20

SALMON ON CRISPY RICE*
crispy rice, spicy mayo, salmon roe, sweet soy, avocado, cilantro 18

GRILLED OYSTERS*
calabrian honey butter, breadcrumbs 25

SEARED TUNA TATAKI*
rare, ponzu, spicy mayo, gooseberry, fresno, cilantro, yuzu 22

TUNA TARTARE*
sesame dressing, cucumber, avocado, wonton crisps 22

SALADS & SOUPS

Top three salads are available in both HALF / FULL portions

CAESAR
romaine, caesar dressing, croutons, brown butter breadcrumbs, parmesan-reggiano, fine herbs 10/16

WEDGE
iceberg, dolce blue cheese, bacon, tomato, pickled onion, egg, marcona almonds 10/16

JAPANESE STEAKHOUSE*
romaine & arugula, miso vinaigrette, tomato, piquillo peppers, shallots, citrus, crispy wonton 10/16

ASPARAGUS & ARUGULA
arugula, white balsamic vinaigrette, shaved asparagus, apple, fennel, maple ricotta, mimolette cheese, pistachio 16

SWEET POTATO & GRAINS
arugula, maple banyuls vinaigrette, donnay goat cheese, sweet potato, ancient grain blend, candied walnuts, gooseberry 16

LA SCALA CHOPPED
romaine & iceberg, banyuls vinaigrette, mozzarella, chicken, soppressata, red onion, fried chickpeas, crispy prosciutto 18

ADD SALAD PROTEIN

chicken 7
salmon 13*
steak 16*
shrimp (3) 14

SOUPS

CUP 8 oz. / BOWL 12 oz.

ROTATING SOUP
seasonal 6/9

LOBSTER BISQUE
gochugaru, chives, butter-poached lobster 9/14

A 20% gratuity will be added to parties of 8 or more.
**When consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

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STEAKS

Choice Premium Angus

served with tallow confit potatoes and listed accompaniments

FILET MIGNON* *romesco, asparagus 43* | 6 oz.

GRASS-FED RIBEYE* *romesco, asparagus 55* | 16 oz.

HANGER STEAK FRITES* *chimichurri 41* | 8 oz.

Prime Steaks

PRIME FILET MIGNON* *65* | 10 oz.

PRIME BONE-IN NEW YORK* *59* | 16 oz.

PRIME DENVER* *44* | 10 oz.

PRIME TOP SIRLOIN* *34* | 8 oz.

Wagyu

served with watercress, ponzu, fried shallot

WAGYU RIBEYE* *84* | 16 oz.

WAGYU FLAT IRON* *44* | 8 oz.

WAGYU DELMONICO* *129* | 24 oz.

Sauces 4

Au Poivre
Béarnaise
Chimichurri

Butters 3

Blu Butter
Miso Coffee Butter
Garlic Herb Butter

Enhancments

Mushroom & Onion 4
Lobster Tail 8oz. 30
Crab Cake Oscar 16

Sides

Aligot Potatoes 11
Grilled Asparagus 14
Fried Rice 11
Tallow Confit Potatoes 11

PASTA & RISOTTO

CHICKEN PAPPARDELLE
bacon newberg sauce, piquillo pepper, shallot, cognac, pangrattato 26

DUCK CONFIT RISOTTO
gooseberry, parmesan-reggiano, carmelized onion, mushroom 28

SHRIMP SCAMPI TAGLIATELLE
calabrian honey butter, cherry tomato, white wine, basil, shallot, lemon 27

LOBSTER AGNOLOTTI
lobster velouté, ricotta herb filling, corn, breadcrumbs 34

HANDHELDS

Served with our signature beef tallow fries
Substitute truffle fries +2 | Add a cup of rotating soup +2 | Add a cup of lobster bisque or half salad: wedge, japanese steakhouse, or caesar +4

RIBEYE FRENCH DIP*
demi baguette, medium-rare ribeye, gruyère, french onions, bongards american cheese, horseradish cream, au jus 26

CRISPY CHICKEN SANDWICH
brioche bun, thai coconut-marinated chicken thigh, spicy mayo, slaw, pickles 18

LOBSTER ROLL
brioche roll, butter-poached lobster, rémoulade, lemon 27

THE CHAR BURGER*
challah bun, two wagyu smash patties, bongards american cheese, pub sauce, pickles, caramelized onions 20

PLATES

HALF CHICKEN
aligot potato, brown butter jus, braised vegetables 27

PISTACHIO-CRUSTED SALMON*
lemon orzo, honey mustard, arugula, roasted tomato 32

PAN-FRIED WALLEYE
ancient grains, tomato shallot salsa, parmesan breadcrumb, blackened cream 35

GRILLED LOBSTER TAILS*
chimichurri butter, aligot potatoes, field green salad, 2 tails 54

MISO CHILEAN SEA BASS
green curry, persian cucumber, watercress 44

LONG-BONE SHORT RIB
japanese bbq, fried rice, cilantro 40

SEARED SEA SCALLOPS*
champagne beurre blanc, ancient grains, fennel, arugula, citrus 36

DOUBLE-BONE PORK CHOP*
maple sweet potato purée, braised cabbage, miso vinaigrette 37

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