



Private Dining

Served Family Style

\$99

1ST COURSE

RELISH & POPOVERS

Pickled Vegetables, Olives, Pimento Dip

2ND COURSE

SUPPER CLUB WEDGE

Bacon, Tomato, Red Onion, Blue Cheese, French, Ranch

3RD COURSE

DOUBLE-CUT PORK CHOP

Seasonal Set

SALMON

Seasonal Set

NEW YORK STRIP

Grilled, Sliced

SIDES

WHIPPED POTATO

MAC N CHEESE

BRUSSELS SPROUTS

SEASONAL VEGETABLE

4TH COURSE

SEASONAL DESSERT

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614



Private Dining

Served Family Style

\$119

1ST COURSE

RELISH & POPOVERS

Pickled Vegetables, Olives, Pimento Dip

CHARCUTERIE & CHEESE

Grilled Bread

2ND COURSE

SUPPER CLUB WEDGE

Bacon, Tomato, Red Onion, Blue Cheese, French, Ranch

3RD COURSE

DOUBLE-CUT PORK CHOP

Seasonal Set

SALMON

Seasonal Set

NEW YORK STRIP

Grilled, Sliced

CRAWFISH ETOUFFEE

Rock Shrimp, Louisiana Rice, Scallion

SIDES

WHIPPED POTATO

MAC N CHEESE

BRUSSELS SPROUTS

SEASONAL VEGETABLE

4TH COURSE

SEASONAL DESSERT

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614



Private Dining

Served Family Style

\$139

1ST COURSE

RELISH & POPOVERS

Pickled Vegetables, Olives, Pimento Dip

CHARCUTERIE & CHEESE

BOUDIN BALLS

Chicken Fried, Remoulade

2ND COURSE

AMUSE BOUCHE

GRILLED OYSTERS

3RD COURSE

SUPPER CLUB WEDGE

Bacon, Tomato, Red Onion, Blue Cheese, French, Ranch

4TH COURSE

DOUBLE-CUT PORK CHOP

Seasonal Set

HALIBUT

Seasonal Set

NEW YORK STRIP

Grilled, Sliced

CRAWFISH ETOUFFEE

Rock Shrimp, Louisiana Rice, Scallion

SIDES

WHIPPED POTATO

MAC N CHEESE

BRUSSELS SPROUTS

SEASONAL VEGETABLE

5TH COURSE

SEASONAL DESSERT

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614



Private Dining

Lunch · Served Family Style

\$59

1ST COURSE

SUPPER CLUB WEDGE

Bacon, Tomato, Red Onion, Blue Cheese, French, Ranch

2ND COURSE

CHICKEN & ANDOUILLE GUMBO

Trinity, Louisiana Rice, Potato Salad

3RD COURSE

DOUBLE-CUT PORK CHOP

Seasonal Set

CRAWFISH ETOUFFEE

Rock Shrimp, Louisiana Rice, Scallion

SIDES

BRUSSELS SPROUTS

SKILLET CORNBREAD

4TH COURSE

BEIGNETS

New Orleans-Style, Powdered Sugar, Chocolate Sauce

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614



Private Dining

Brunch · Served Family Style

\$49

STARTERS

CHARCUTERIE BOARD
JELLY BEIGNETS

MAINS

Choose Three

CRAWFISH & ANDOUILLE HASH
EGGS SARDOU
SHRIMP N' GRITS
AVOCADO TOAST
BANANA BUTTERMILK JOHNNY CAKES

SIDES

BRUNCH POTATOES
BACON

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614



Event Appetizers

Serves 8-10

RELISH & POPOVERS 48

Tomato, Olives, Crudit , Giardiniera, Pimento Cheese,
Fire Crackers

CHILLED OR GRILLED OYSTERS* 55

Chilled – Mignonette · Grilled – Butter, Breadcrumbs

STEAK TARTARE* 65

Bone Marrow Aioli, Jalape o, Shallot, Cornichon,
Pecorino

JUMBO CHICKEN WINGS 55

Cajun Dry, Rum Chili BBQ, Buffalo

BOUDIN BALLS 55

Pork, Remoulade

SHRIMP CEVICHE* 58

Mango, Red Onion, Jalape o, Peanut Sauce

DEVEILED EGGS 45

Smoked Trout Roe, Horseradish, Dill

MEATBALLS 60

Tomato Sugo, Cheese Curd, Breadcrumb

CHARCUTERIE & CHEESE PLATE 65

Assortment of Meat, Cheese & Grilled Bread

GENERAL PAUL’S CAULIFLOWER 45

Scallion, Fresno, Peanut, Cilantro

STUFFED MUSHROOMS 48

Tasso Ham, Herbs, Fontina

CRAB CAKE 65

Creole Remoulade, Cilantro, Fris e, Lime

GRILLED JUMBO SHRIMP 60

Chili Butter

PORK SLIDERS 52

Pulled Pork, Coleslaw

RED HOT BRUSSELS SPROUTS 42

Hot Sauce, Garlic, Butter, Ranch

GRILLED ASPARAGUS 40

Breadcrumbs, Pecorino

CHOPPED WEDGE SALAD 48

Bacon, Tomato, Red Onion, Blue Cheese, French,
Ranch

MAC & CHEESE 40

Hot Cheetos

CORNBREAD 38

Honey Butter

ONION RINGS 38

DESSERT PLATTER 48

Assortment of Homemade Bars & Cookies

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614



Private Event Wines

By the Bottle

Tier 1

TREVERI CELLARS 80
Columbia Valley, Brut Rosé
PAZO DAS BRUXAS 82
Rias Baixas, Albariño
ALEXANA HILLSIDE 85
Willamette Valley, Pinot Gris
DOMAINE DE OLIVEIRA LECESTRE 92
France, Chablis
DUCKHORN MIGRATION 99
Sonoma Coast, Chardonnay
**CLÉMENT & FLORIAN BERTHIER
SANCERRE 100**
Loire Valley, Sauvignon Blanc

TERRE DI CORZANO 85
Tuscany, Chianti
DUCKHORN GOLDENEYE 92
Anderson Valley, Pinot Noir
GRGICH HILLS ESTATE 95
Napa Valley, Zinfandel
ETIENNE BECHERAS 97
France, Crozes-Hermitage Rouge
FRANK FAMILY 99
Napa Valley, Cabernet
ADELSHEIM 100
Willamette Valley, Pinot Noir

Tier 2

PIPER HEIDSIECK 105
France, Champagne Brut
ADELSHEIM ROSÉ 120
Willamette Valley, Pinot Noir
ROMBAUER 105
Napa Valley, Chardonnay
IDDA 115
Sicily, Bianco
DOMAINE GRAND SAVAGNIN 125
France, Jura
**LOUIS JADOT SANTENAY CLOS DE
MALTE 110**
Burgundy, Santenay
LE PICH 115
Napa Valley, Cabernet

RED SCHOONER TRANSIT NO. 3 120
South Australia, Grenache / Shiraz / Mataro
BJORNSEN 125
Van Duzer Corridor, Cabernet Franc
ORIN SWIFT MACHETE 132
CA, Petite Syrah
PROMIS BY GAJA CA'MARCANDA 132
Tuscany, Merlot / Syrah / Sangiovese
FRANK PHELAN 135
Bordeaux, Saint-Estèphe
GIACOMO FENOCCHIO 135
Italy, Barolo
CAYMUS 1L 145
Napa Valley, Cabernet

Tier 3

VEUVE CLICQUOT YELLOW LABEL 165
France, Champagne Brut
MARC ABRARD 170
France, Champagne Rosé
**LARMANDIER-BERNIER BLANC DE
BLANC 185**
France, Champagne Brut
VEUVE CLICQUOT LA GRANDE DAME 350
France, Champagne Brut
FAMILLE JOLY LES VIEUX CLOS 165
Loire Valley, Chenin Blanc

CAKEBREAD 158
Napa Valley, Merlot
DOMAINE DE BEAURENARD 165
France, Châteauneuf-du-Pape
RICHARD G. PETERSON 180
Monterey, Pinot Noir
SILVER OAK 185
Alexander Valley, Cabernet
CHIMNEY ROCK 225
Stag's Leap Napa Valley, Cabernet

*Billed by the bottle opened. Wines special-ordered for your event are billed in full.
Choose your wines when you confirm your menu, and ask us about anything not listed.*

3917 Market St,
Edina, MN 55424



mrpaulssupperclub.com
612.259.8614