

THE STRAND

waterfront dining & wine bar

FIRST COURSE

SWEDISH MEATBALLS

Heritage Recipe | Wild Mushroom Gravy | Lingonberry Compôte | Dill Crème Fraîche
15

JALAPEÑO & CILANTRO WALLEYE CAKES

Canadian Walleye | Cilantro Panko | Candied Jalapeño Relish | Lemon Caper Aioli
20

OYSTERS ROCKEFELLER

Broiled on the Half Shell | Maître d' Butter | Garlic Parmesan Bread Crumbs
25

VENISON CARPACCIO

Sea Salt Sear | White Balsamic Glaze | Birch Syrup Drizzle
20

NORTH SHORE CHARCUTERIE BOARD

Caribou Polish Sausage | Pheasant & Cognac Sausage | Venison & Blueberry Merlot Sausage |
Spanish Cheese Assortment | Currant Preserves | Honeycomb | Flatbread Crackers
38

SECOND COURSE

NORTH SHORE CHOWDER

Wild Rice Chowder | Smoked Lake Superior Trout | Truffled Oyster Mushroom
15

LAKE SUPERIOR CAESAR SALAD

Grilled Heart of Romaine | Smoked Lake Superior Trout | Marinated Tomatoes
15

LAND & LAKE

PRIME PORTERHOUSE

22 oz USDA Prime | Iowa Grass Fed | Montréal Spices | Peppercorn Brandy Demi Glace | Roasted Garlic Whipped Potatoes
90

CEDAR PLANK COHO SALMON

Superior Coho | Raspberry Chipotle Glaze | Wild Rice Pilaf
45

BLACK GARLIC & MAPLE PHEASANT

Sous Vide | Maple, Bourbon & Black Garlic Glaze | Rosemary Confit Potatoes
55

KUROBOTA PORK CHOP

Honey Chili Rub | Wild Blueberry & Birch Syrup Demi Glace | Rosemary Confit Potatoes
48

THE WILD BURGER

Elk, Bison & Wagyu Burger | Candied Wild Boar Bacon | Parmesan Truffle Fries & Garlic Aioli
29

SCANDINAVIAN CHICKEN & WAFFLES

Sweet Breaded Chicken Breast | Maple Sage Velouté | Caraway Crème & Lingonberry Glazed Waffle
38

WILD MUSHROOM WELLINGTON

Vegan Pastry | Wild Mushrooms | Lingonberry & Port Reduction
35

AN 18% GRATUITY MAY BE ADDED TO GROUPS OF 8 OR MORE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.