



Welcome to Charlie’s Alpine Bistro. Named for Charles Skinner Sr., a pioneering skier & visionary who brought the Midwest its first gondola and a legacy of innovation at our beloved Lutsen Mountains. As a classic, midwestern man, he also loved good, simple food just like what our chefs craft today, using fresh, wholesome ingredients from local vendors as well as global providers.

STARTERS

Tender Tips

Seared steak bites, sauteed wild mushrooms, red wine demi glaze sauce- 14

Lobster Dip

Tender lobster in creamy cheese sauce with herbs, served with baguette slices – 15

Burrata Crostini (V)

Mozzarella with a creamy center, roasted tomatoes, fresh basil, balsamic glaze - 9

Shrimp Cocktail (GF)

Three jumbo shrimp, house-made cocktail sauce, lemon - 14

Scotch Eggs

Soft-boiled eggs in savory sausage casing, and lightly fried – 10

Alpine Drummies (GF)

French-cut chicken drumsticks, bourbon glazed, with Bistro dipping sauce – 13

SOUPS & SALADS

French Onion Crock

Bowl of house-made onion soup topped with melted cheese and baguette slice - 8

Soup du Jour

Made in house by our chefs
Bowl - 8 | Cup - 5

Golden Beet Salad (V|GF)

Gold and red beets, locally sourced microgreens, mozzarella burrata, pine nuts, shallots, white balsamic vinaigrette - 17

Caesar Salad (V|CBGF)

Hearts of romaine wedges, shaved Parmesan, red onion, hard-boiled egg, croutons, house-made Caesar dressing - 14

House Salad (V|Vg|CBGF)

Locally-sourced greens, heirloom tomatoes, cucumber, red onions, croutons, choice of dressing - 12

PASTA

All pasta served with choice of a side salad or soup du jour.

Lobster Mac and Cheese

Cavatappi noodles & lobster in rich, creamy, cheese sauce- 24

Linguini Alfredo (V)

Linguini tossed in buttery Parmesan garlic sauce - 18

Pasta Primavera (V|Vg)

Linguini, tomatoes, caramelized onions, peppers, shallots, mushrooms, garlic, basil - 20

Shrimp Capellini

Shrimp sauteed in olive oil, fresh parsley, white wine, lemon, over angel hair pasta - 24

Add to any salad or pasta

Shrimp 12 | Chicken 7 | Salmon 15



HANDHELDS

All handhelds served with choice of fries, fresh seasonal fruit, or Mary's house made slaw.

Gluten Free bun available

Charlie's Bistro Burger

Hand crafted, locally sourced grilled beef patty on brioche bun, lettuce, tomato and onion, with choice of cheese - 19

The Boreal (V|CBVg)

Cured beets, heirloom tomatoes, pickled shallots, peppers, Boursin cheese on sour dough bread - 16

Northwoods' Philly

Shredded chicken, caramelized onion, peppers, mushrooms, Bistro sauce, toasted baguette - 18

Superior Catch

Breaded walleye, heirloom tomatoes, lettuce, onion, remoulade sauce on a baguette - 24

ENTREES

All entrees are served with seasonal vegetables, (locally sourced when available), and a choice of wild rice, mashed potatoes or fries.

Bistro Fillet (GF)

Petit tender beef lightly seasoned and grilled med. rare unless otherwise specified - 35

Chicken Marsala (CBGF)

Seared breast in truffle oil garlic cream sauce, shallots, onions, wild mushrooms - 29

Alpine Chop (GF)

Locally-sourced pork Porterhouse steak paired with golden beets- 27

Wild Mushroom Strudel (V|Vg)

Flakey puff pastry filled with wild mushrooms and shallots over mashed potatoes - 25

North Shore Special (CBGF)

Walleye fillet blackened, broiled, or fired, remoulade sauce, grilled lemon - 33

SIDES

Fries 5 | Mashed Potatoes 4 | Wild Rice (GF) 5 | Seasonal Vegetables (GF) 6 | Side Salad 6

DESSERTS

Affogato Gelato (V|GF)

Vanilla gelato 'drowned' in a shot of espresso - 8

Cheesecake Basque (V|GF)

Spanish style cheesecake topped with fruit and whipped cream - 12

Lava Cake (V)

Warm chocolate cake with melted center and whipped cream - 14

Belgian Waffle (V)

Warm waffle with caramelized coating topped with gelato - 10

Grandma Jean's Pie (*Limited availability*)

Made in-house from family recipes using fresh ingredients, served with scoop of gelato - 8

V | Vegetarian Vg | Vegan CBVg | Can be made Vegan

GF | Gluten Free CBGF | Can be made Gluten Free