

# SILVER CREEK CHOPHOUSE

## FIRST COURSE

### WOOD FIRED PIRI PIRI WINGS

Piri Piri Rub | Poppyseed Yogurt | Cilantro

18

### VENISON CARPACCIO

Sea Salt Sear | Birch Syrup | White Balsamic Drizzle

25

### WILD GAME CHARCUTERIE BOARD

Smoked Venison Sausage | Pepper Maple Candy Bacon | Wild Boar Blueberry Sausage | Spanish Cheese Assortment | Currant Preserves | Honeycomb | Flatbread Crackers

38

### JALAPEÑO & CILANTRO WALLEYE CAKES

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

20

### OYSTERS ROCKEFELLER

Broiled on the Half Shell | Maitre D' Butter | Garlic Parmesan Breadcrumbs | Spinach

28

### NORTH SHORE POT STICKERS

Seared Duck Wontons | Minnesota Wild Blueberry & Sesame Sauce | Pickled Wild Rice

15

### SUPERIOR SCOTCH DUCK EGG

Duck Egg | Wild Boar Sausage | Lingonberry Jelly

15

## SECOND COURSE

### LINGONBERRY & GOAT CHEESE SALAD

Spring Mix Greens | Candied Walnuts | Chèvre | Dried Gooseberries | Lingonberry Dressing

20

### NORTH SHORE CAESAR SALAD

Heart of Romaine | Smoked Nordic Salmon | Marinated Tomatoes

20

### SMOKED DUCK CONSOMMÉ

Smoked Duck Breast | Wild Mushroom Risotto | Fried Pork Skin

15

### WILD MUSHROOM & BRIE BISQUE

Medley of Wild Mushrooms | Sherry | Crème Fraîche | Brie | Herb Crostini

15

# SILVER CREEK CHOPHOUSE

## WOOD FIRED STEAKS

ALL STEAKS ARE BASTED IN A GARLIC HERB BUTTER AND SERVED WITH HAYSTACK ONIONS

### BISON RIBEYE

16 oz | Durham Ranch | Montréal Spices  
55

### THE TOMAHAWK

25 oz | USDA Prime Black Angus | Montréal Spices  
125

### PRIME PORTERHOUSE

22 oz | USDA Prime Black Angus | Montréal Spices  
75

### DRY AGED NEW YORK

16 oz | 60 Day Aged | USDA Prime | Montréal Spices  
85

### WAGYU FILET

6 oz | Gold Grade | Snake River Farms | Montréal Spices  
MP

### WAGYU ZABUTON

10 oz | Snake River Farms | Montréal Spices  
45

## FROM THE WILD

### GOOSEBERRY BBQ WILD BOAR RIBS

Amaretto & Birch Braised | Wood Fired | Gooseberry BBQ  
35

### CEDAR PLANKED COHO SALMON

Superior Coho | Raspberry Chipotle Glace | Oven Roasted  
35

### ROASTED ½ DUCK

Farms Duck | Bed of Sautéed Rhubarb | Wild North Shore Raspberries  
45

### VEGAN WILD MUSHROOM WELLINGTON

Vegan Pastry | Wild Mushrooms | Lingonberry & Port Reduction  
35

### THE WILD BURGER

Elk, Wild Boar & Bison | Maple Candied Bacon Jam | Smoked Gouda | Black Garlic Aioli  
20

### GRILLED FILET OF STURGEON

Veuve Cliquot Beurre Blanc | Coral Tuile  
MP

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

# SILVER CREEK CHOPHOUSE

## SAUCES

WILD MUSHROOM DEMI GLACE

6

LOBSTER & CHIVE BEARNAISE

12

## ENHANCEMENTS

WHISKY CARAMELIZED PEARL ONIONS

6

CHARDONNAY OYSTER MUSHROOMS

8

BIRCH BLUE CHEESE CRUST

8

GRILLED SHRIMP & SEARED SEA SCALLOPS

15

## À LA CARTE SIDES

ROASTED GARLIC MASHED

Yukon Gold Mashed | Roasted Garlic | Butter & Cream

15

ROSEMARY CONFIT BABY POTATOES

Roasted Garlic Oil | Fresh Rosemary | Oven Roasted

12

LOBSTER HASSELBACK POTATO

One Pound Hasselback Style Baked Potato |  
Fondue | Butter Poached Lobster

12

DUCK FAT FRIES

Truffle Oil | Chives | Parmesan & Garlic Aioli

18

BRUSSEL SPROUTS

Crispy Pancetta | Sweet Chili

15

PROSCIUTTO WRAPPED ASPARAGUS

Swiss Fondue | Italian Prosciutto | Chives

18

BOREAL ROASTED CARROTS

Juniper Berries | Maple Sugar Butter | Birch Syrup Glace

15

WILD MUSHROOM RISOTTO

Assorted Fresh Mushrooms | Shaved Parmesan  
Cheese | Mushroom Stock

15