

Salads

214 Caesar Salad

Grilled romaine lettuce, parmesan cheese, grape tomato, grilled salumi, and smoked tomato Caesar dressing finished with house made croutons

15

With Chicken 21

With Salmon 24

Flying South

Pan Seared Duck, Watercress, kale, pickled beets, roasted tomato, fennel, pickled onion and roasted butter squash, pumpkin seed, finished with a pear and gorgonzola vinaigrette

29

Butchers Cut Steak Salad

Blend of fresh greens, grape tomato, pickled onions, cucumber, roasted peppers, and grilled bread finished with bleu cheese and bistro steak

21

Burgers

Comes with dirty fries

The Cadillac

Prime ground beef, local grown mushrooms, Alpine cheese, watercress lettuce, truffle mayo, and finished with a foie gras torchon

35

Basic Is Best

Prime ground beef, smoked cheddar cheese, red onion, dill pickles finished with tomato jam and mustard aioli

19

Gluten Free and Vegan options available upon request.

General Manager
Daniel Myers

Executive Chef
Brett Potter

Front of House Manager
Alix Katz

Phone #: (605)332-5333

Sides

Broccolini

4

Grilled Asparagus

5

Honey Grilled Carrots

4

Green Bean Casserole

9

Dirty Fries

5

Buttermilk Chive

Mash Potatoes

4

Candied Yams

8

Minnesota Wild Rice

4

Three Arancini

8

Mushroom Risotto

7

Smoked Cheddar Risotto

7

Crawford's

Appetizers

The Butchers Board

Elk, buffalo, and venison summer sausage accompanied by duck salumi, manchego cheese, maytague blue, smoked cheddar and honey goat cheese accompanied with all our favorite enhancements

25

Spinach-Artichoke Spread

Spinach, artichokes, gouda, sun-dried tomatoes served with carrot, cucumber, and crackers

15

Bourbon Bites

Pan fried prime beef toasted with Makers Mark bourbon sauce finished with dirty fries

17

Mozzarella Arancini

Panko crusted risotto balls stuffed with mozzarella finished with tomato coulis and basil pesto sauce

18

Walleye Cakes

Housemade Walleye cakes mixed with wild rice served with house made tartar sauce

16

Calamari

House breaded calamari strips finished with spicy aioli and cilantro

15

Flatbreads

Mushroom Truffle

House made boursin, local blend of mushrooms, mozzarella, finished with micro green salad and truffle vinaigrette

15

Lingonberry & Pheasant

Lingonberry marmalade, mozzarella cheese, poblano pepper, and pheasant sausage fished with watercress, and pickled onion

15

Chicken, Apple & Bacon

House made boursin, bacon lardons, grilled chicken, mozzarella, roasted apple, pickled onion, and gorgonzola

15

Soup & Salad

Tomato Crab Bisque

Seasonal Soup

7

House – Caesar – Wedge.

7

Steaks & Specialty Meats

All Beef is USDA Prime Grade or Wagyu

Filet 10oz	44
Delmonico Ribeye 12oz	42
New York Strip 14oz	40
Bistro Filet 6oz	31
Dry-age Wagyu Tomahawk 32oz	110
Porterhouse Wagyu Double Cut 40oz	135
Kansas City Bison Strip 16oz	53
Elk Chop 14oz	51
Double Chop Duroc	37

Some Steaks may
take up to 45
minutes to prepare
but Trust us its
worth the wait

Specialties

Colorado Lamb Chop

Two Bone Lamb chop dry aged grilled to a perfect medium rare served atop of barley risotto and roasted root vegetables finished with warm lingonberry marmalade

54

Farmland Meatloaf

House made meatloaf with buttermilk chive mash potatoes, green beans, fried shallots and Brandied demi glaze

27

Buttermilk Fried Cornish Hen

Marinated in butter milk and tossed with our specialty breading, served with chive mash potatoes, and grilled carrots with honey

32

Breaded and fried to order could take up to 25 minutes

Seafood

Parmesan Walleye

Walleye crusted in parmesan cheese served with mashed potato and grilled broccolini finished with champagne cream sauce

31

Pecans & Salmon

Pecan Crusted Salmon served with sweet potato mash and roasted green beans finished with maple glaze

34

Cioppino

Mussels, clams, shrimp, and white fished stewed together in a rich tomato broth with roasted vegetables served with crunchy baguette

41

Enhancements

Imperial

Crab
Baked lump crabs topped with fried shallots

18

Drunken

Mussels
Green lip mussels sauteed in whiskey butter

15

Shrimp

kabob
Five Grilled Shrimp

12

Roasted Mushrooms and Foie

Local grown mushrooms and Foie Gras

10

Bleu Cheese & Horseradish Fondue

8

Pasta's

Butternut Carbonara

Grilled chicken, butternut squash cream sauce, bacon lardons, English peas tossed with Linguini

24

Bourbon Street Pasta

Grilled shrimp, tomatoes, poblano peppers, onion, Tasso ham, andouille sausage, Linguini tossed in a bourbon cream sauce.

32

Hunters Pheasant Pie

Confit Pheasant, wild rice, carrots, onion, celery, and peas slow cooked in a rich cream sauce finished with a crispy potato crust

29