

MORRIE'S STEAKHOUSE

AGED PREMIUM STEAKS

GRASS FED & GRAIN FINISHED BEEF

Classic Midwest Angus Flavor

BACON WRAPPED FILET

*L3 Nitrate Free Bacon 6oz // 32 • 9oz // 44

MORGAN RANCH

Breed: Hereford & Angus - Burwell, NE

NEW YORK STRIP 12oz // 38

DELMONICO CUT RIBEYE 12oz // 42

GRASS FED & GRASS FINISHED BEEF

SVEC FARMS

Breed: Belted Galloway - Estelline, SD

NEW YORK STRIP 12oz // 46

AMERICAN WAGYU BEEF

MORGAN RANCH

Grass Fed - Grain Finished

Breed: Japanese Black, BMS 6-8, Burwell, NE

BONE-IN TOMAHAWK RIBEYE 32oz // 105

ZABUTON 8oz // 44 • 10oz // 52

TOP SIRLOIN 8oz // 26

SAKURA WAGYU FARMS

Grain Fed

Breed: Japanese Black, BMS 6-7, Haywarden, IA

FILET MIGNON 6oz // 65

JAPANESE WAGYU BEEF

Grain Fed

breed: Japanese Black - Grade: A5, BMS 10-12

Miyazaki Prefecture, Kyushu, Japan

FILET MIGNON 6oz // 125

NEW YORK STRIP 6oz // 105

SOUTH DAKOTA BISON

WILD IDEA BUFFALO

Pasture Raised Rapid City, SD

RIBEYE 12oz // 55

STEAK ENHANCEMENTS

BLUE SLAB

Amablu - 75 Day Old Cave Aged, Faribault, MN // 9

BOURBON GLAZED MUSHROOMS & ONIONS // 7

Dakota Mushroom and Microgreens

JUMBO TIGER SHRIMP OSCAR (two)

Fruit of the Coop Bearnaise - Asparagus // 14

AU POIVRE

Peppercorn Crusted - Cognac - Beef Jus - Brined Green

Peppercorn - Stensland Crème Fraiche // 8

MORRIE'S STYLE

Cajun Crusted - Bleu Cheese - Bacon - Heirloom Tomato

Relish - Morrie's Cajun Gastrique // 8

HUNTERS

Cracked Pepper - Morrie's Herb Bordelaise

Jumbo Onion Slab // 9

COCO SHRIMP (four)

Malibu Rum Battered - Chili Lime Sauce // 15

SHAREABLE SIDES

serves two - four

LOADED HASHBROWNS

Bacon - Sour Cream - Dimock Dairy Cheddar

Chopped Chives // 15

LOBSTER MASHED POTATOES

Fresh Lobster Meat - Smoked Gouda - White

Cheddar Lobster Bechamel // 25

SMOKED PORK MAC

Caramelized L3 Berkshire Pork Shoulder - Sweet Corn

Red Peppers - Nueske's Bacon - Pasta - Blue Cheese

Smoked Gouda - White Cheddar // 19

CHORIZO HASHBROWNS

L3 Chorizo - Oscar's Red Chile Sauce - Crème Fraiche

Mexican Oregano - Chihuahua Cheese // 22

SPICY GOCHUJANG BRUSSELS SPROUTS

With Roasted Walnuts // 16

ENTRÉE SIDE CHOICES

individual side +6

BOURSIN MASHED POTATOES // HOUSE FRIES

SEA SALT & OLIVE OIL BAKED POTATO

ASPARAGUS SPEARS // CREAMED SPINACH

JALAPEÑO CREAMED CORN // ORGANIC CARROTS

OVEN ROASTED SWEET POTATOES

FORBIDDEN RICE RISOTTO

ROASTED ROOT VEGETABLES

MORNAY SAUCED FRIES DUSTED WITH ESPELETTE +2

SPICY GOCHUJANG BRUSSELS SPROUTS WITH

ROASTED WALNUTS +2

OUR DIRECT PARTNERSHIPS

These people are your community farms and ranches that we purchase directly from with-in the region who help make quality, healthy, sustainable food available for our communities.

BREADICO Sioux Falls, SD

COFFEA ROASTERIE Sioux Falls, SD

DAKOTA MUSHROOMS & MICROGREENS Sioux Falls, SD

FRUIT OF THE COOP Brandon, SD

HAIWICK RANCH Highmore, SD

LINDY LAND & LIVESTOCK (L3) Alcester, SD

MAYBORN ACRES Parker, SD

PRAIRIE COTEAU FARMS Astoria, SD

SVEC FARM Estelline, SD

TILFORD RYE FARM Garretson, SD

CHERRY ROCK FARMS Brandon, SD

DAKOTA FRESH FOOD HUB Sioux Falls, SD

DIMOCK DAIRY Dimock, SD

HADRICK RANCH Faulkton, SD

JJ'S WINE, SPIRITS & CIGARS Sioux Falls, SD

SONJA GLORIA POTTERY Sioux Falls, SD

MORGAN RANCH Burwell, NE

STENSLAND FAMILY FARMS Larchwood, IA

THE CAKE LADY Sioux Falls, SD

WILD IDEA BUFFALO Rapid City, SD



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APPETIZERS & SMALL PLATES

M SMOKED BACON SLAB

Nueske's Smoked Bacon - 8oz - Dimock Cheddar
Jalapeño Grits - Morrie's Cajun Gastrique // 18

COCONUT SHRIMP *(six)*

Malibu Rum Battered - Chili Lime Sauce // 22

OYSTERS ROCKEFELLER *(six)*

Gulf of Mexico - Bacon - White Cheddar
Lemon - Tabasco // 22

CHOPHOUSE ONION RINGS

Thick Cut - Chophouse Dip - Chives // 14

BRONZED WALLEYE PIECES

Fresh Water Canadian Walleye - Cajun
Dusted - Remoulade // 18

HAIWICK FARMS DRY-AGED

ITALIAN MEATBALLS *(five)*

Dry Aged Pasture Raised Angus from **Highmore, SD**
Marinara - **Breadico** Charred Focaccia // 20

CRAB CAKES *(three)*

Maryland Style - Remoulade - Lemon Caper
Aioli // 22

M JUMBO TIGER SHRIMP COCKTAIL *(six)*

Cocktail Sauce - Saltine Crackers - Tabasco // 25

SD POUTINE

Tenderloin Tips - **L3** Berkshire Pulled Pork
Stensland Cheese Curds - Au Poivre Sauce
Duck Fat Roasted Yukon Gold Potatoes
Chipotle Tabasco - Chives // 24

BONE MARROW TARTARE

Svec Farm Marrow Canoe - Tenderloin
Morgan Ranch Wagyu Sirloin - Cornichons
Scallions - Dijon Mustard - Pecorino Parmesan
Crusted **Breadico** Focaccia - Greens // 22

FRESH SEAFOOD

SKUNA BAY CANADIAN SALMON

Forbidden Rice Risotto - Wilted Garlic Spinach
Citrus Beurre Blanc // 33

CANADIAN WALLEYE

Blackened - Seasonal Root Vegetables
Charred Lemon // 28

CHILEAN SEA BASS

Forbidden Rice Risotto - Wilted Garlic
Spinach Citrus Beurre Blanc // 45

SALADS & SOUPS

CAESAR

Romaine - Fresh Grated Parmesan Reggiano
Caesar Dressing Crouton // 7

WEDGE

Iceberg Wedge - Bacon - Heirloom Tomatoes
Blue Cheese Crumble - Honey Balsamic // 7

HOUSE

Artisan Greens - Seasonal Vegetable
Choice of Dressing // 6

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SOUPS

FRENCH ONION SOUP

Gruyere - Swiss - Smoked Provolone
Breadico Sourdough Crouton // 9

CHICKEN & WILD RICE

Lakeview Colony Chicken - Minnesota Wild Rice
Stensland Cream // 7

ENTRÉES

OVEN ROASTED CHICKEN

Lakeview Colony ½ Whole Chicken - Lemon Herb
Brined - Root Vegetables - Chicken Jus // 27

CAULIFLOWER STEAK

Pan Seared Cauliflower - Cauliflower Hummus
Lemon Walnut - Gremolata - Extra Virgin Olive Oil
Choice of Side // 19

100 LAYER LASAGNA

Fruit of the Coop Egg Noodles - Buffalo, Pork
& Beef Ragu - **Stensland** Mornay Sauce - Parmesan
Pecorino - Creamy Ricotta - Fresh Herbs
Choice of Side // 34

M LIQUID GOLD BURGER

Breadico Garlic & Rosemary Potato Bun
Morgan Ranch Custom Blend - Liquid Gold Demi
Russian Dressing - American Cheese
Stensland Mornay Sauced Fries Dusted
with Espelette // 32

BERKSHIRE PORK CHOP

Pasture Raised in **Alcester, SD**

JJ's Bourbon Barrel Aged Maple Syrup

Gochujang Spicy Brussels Sprouts - Sweet Potato
Roasted Walnuts // 37

**Recommended preparation Med Rare -
Medium temperature*

M WILD IDEA BUFFALO SHANK

Pasture Raised in **Rapid City, SD**

3lb Smoked & Braised Shank - Cranberry

Demi Sauce - Root Vegetable Puree

Heirloom Cherokee Blue Corn Grits // 75