



-- Lunch Menu --

☪Soups☪

Soup of the Day
Cup 4 Bowl 6

Corn Veloute with Jalapeno-Shrimp Popper 6

☪Salads☪

Caesar Salad Full 10 / Half 6

A romaine heart tossed with house-made dressing, parmesan crisp and crouton

Truffle Lentil Salad 14

Topped with grilled New York Steak and duo of gold and red beet vinaigrette

Mixed Greens Salad 5

Mixed greens, champagne vinaigrette, tomato confit, and shaved red onion served with a parmesan crisp

Rooftop Garden Caprese Salad 12

Our rooftop garden grown pear tomatoes with aged balsamic vinegar, olive oil, baby greens and fresh mozzarella

Seared Tuna Nicoise 14

Seared Ahi tuna, spinach, haricot vert, Yukon gold potato, hardboiled egg, wasabi coulis, capers and olives

☪Pasta☪

Scallops Pappardelle 14

Pan-seared diver scallops on Pappardelle, tossed with fresh corn, rooftop basil, citrus beurre-blanc and bacon

☪Sandwiches☪

Sandwiches are served with your choice of seasonal fresh fruit, fries, sweet potato fries or small house salad

Grilled Reuben or Rachel 13

Hand-carved corned beef or grilled turkey breast sauerkraut, Jarlsberg Swiss and thousand island dressing on caraway rye

Heirloom BLT 11

Applewood smoked bacon, heirloom tomatoes, avocado, baby greens and roasted garlic-herb aioli

Grilled Turkey Sandwich 11

Jicama-celeriac salad and citrus vinaigrette

Parmesan Crusted Grilled Cheese 9

Cheddar and Jarlsberg cheeses on parmesan crusted Vienna white bread
Add bacon 2 Add tomato 1

Moroccan Kefta Burger 14

Spicy lamb with spinach, goat cheese and harissa mayonnaise

Cucumber Dill Sandwich 10

Sliced cucumber, dill-cream cheese spread, pea shoots, roasted red pepper on toasted Naan bread

Grilled Chicken Sandwich 13

Guacamole, roasted poblano, bacon, manchego and harissa mayonnaise

Radicchio and Manchego Quesadilla 10

Balsamic roasted radicchio with manchego cheese, served with homemade guacamole and pico de gallo

Wayzata Eatery Burger 13

Kobe beef with smoked bacon, sautéed mushrooms and bleu cheese

☪Half and Half☪

Soup and Salad 8

Half Salad Options: Caesar, House or Rooftop

Half Sandwich and Soup or Small Salad 11

Half Sandwich Options: Grilled Turkey, Grilled Reuben, Grilled Rachel, Grilled Cheese, Heirloom BLT or Cucumber Dill

Please check with your server regarding allergies and dietary restrictions

Chef Eric Rudelius-Palmer

Fine Casual Dining



WINE -- by the glass

Whites

06	Martin Ray Chardonnay "Russian River" Santa Cruz, CA	12
07	Trebbiano, d'Abruzzo, Barone di Valforte, IT	9
07	Pinot Grigio, Caposaldo, Trentino, IT	7
07	Bertrand Viognier, FR	8
07	Sauvignon Blanc, Estancia, CA	8
07	Chateau St. Michelle Riesling, Columbia Valley, WA	6
07	Gruner Veltliner, Steininger, Kabinett, AU	9
07	A to Z Chardonnay, Williamette, OR	9

Reds

06	Montepulciano, d'Abruzzo, Barone di Valforte, IT	9
07	Pinot Noir, Walnut City Wineworks, OR	10
05	Merlot, Rodney Strong, Sonoma, CA	8
07	Cabernet Sauvignon, Angeline, Sonoma, CA	11
06	Recess Red-Meritage, L'Ecole #41, Columbia Valley, WA	10
06	Syrah, Cline Cellars, Sonoma, CA	7
07	Malbec, Trapiche, Mendoza, AR	7

Sparkling

Marques de Gelida Cava	10
Heidsieck Monopole Champagne, 187 ml	28

BEER & CIDER

Grain Belt Premium	3.95	Michelob Golden Light	4.95
Amstel Light	4.95	Michelob AmberBock	4.95
Harp Lager	4.95	Summit Pale Ale	4.95
Bass Ale	4.95	Ace Hard Ciders, Sonoma, CA	4.95
Birra Moretti	4.95	<i>fresh, crisp and only 5% alcohol</i>	
Stella Artois	4.95	Apple	4.95
Guinness	4.95	Pear	4.95
		Clausthaler Non-Alcoholic	4.95

H2O

Saratoga Springs Water	4.95
Sparkling Water	4.95

NON-ALCOHOLIC

Coca-Cola Classic	2.25	Regular or Decaf Coffee	2.25
Diet Coke	2.25	Cappuccino	3.75
Sprite	2.25	Espresso	2.75
Unsweetened Iced Tea	2.25	Café Latte	3.75
Lemonade	2.25	Assorted Hot Teas	2.25
Milk	2.25		