



## Small Plates

### Mussels | 22

Green-lipped mussels with a Kobe Beef, sweet basil house-made sausage, white wine and herbs

### Tempura Prawns | 18

Four prawns, house rémoulade

### Roasted Forest Mushrooms | 12

Sautéed mushroom in red wine sauce

### Steak Tips with Mushrooms | 16

Blackened tenderloin steak tips with sautéed mushrooms, garlic, shallots, and red wine

### Pork Belly | 17

6 ounce house-cured pork belly with pineapple, red onion, and red pepper relish. Served with a coconut, mango, miso puree and fried sage

### Fresh Sea Scallops | 18

Two U10 scallops served with a tomatillo salsa verde

### Classic Relish Tray | 15

House-pickled vegetables, tomato, apple jam, chicken liver mousse, apple mostarda, and crostinis

### Crab Cakes | 16

Baltimore-style crab cakes with with rémoulade

## Salads & Soups

### Blackberry | 8

Mixed greens, feta, prosciutto, cashews, and balsamic vinaigrette

### Caesar | 8

Romaine leaves, parmesan, croutons

### Beet and Bleu | 12

Beets, bleu cheese crumbles, tomatoes, carrots, walnuts on a bed of mixed greens, served with raspberry vinaigrette on the side

### JJ Astor Clam Chowder | 12

Little neck clams, bacon, yukon gold, aromatic vegetables, and fresh thyme

### Daily Prepared Bowl of Soup | 8

### Sides | 8

Mashed potatoes

French fries

Shaved Brussels sprouts with bacon

Wild Rice

Tri-colored carrots

Grilled seasoned asparagus

To our customers with allergies, and diet restrictions, we openly handle several allergens throughout our kitchens. While we take precautions to keep ingredients separate, we can not guarantee that no cross contamination will occur and JJ Astor can not be held responsible for any allergen side effects.

18% gratuity will be added to all groups of 8 or more



## Entrees

### From The Land

#### **Ribeye | 47**

16 ounce hand-cut ribeye, garlic mashed potatoes, grilled seasoned asparagus

#### **Filet Mignon | 35**

8 ounce hand-cut filet, garlic mashed potatoes, grilled seasoned asparagus

#### **Duck Breast | 32**

Perfectly seared duck breast with a hint of citrus. Served on farro with mushrooms and house-made blackberry brandy sauce

#### **Half Poussin | 29**

Buttermilk fried chicken with lemon crushed potatoes, tri-colored carrots, and Jim Beam Pan Gravy

*Steak Additions: Two seared scallops | 18*

*Two grilled or breaded large shrimp | 9*

### From The Water

#### **Scallops on Risotto | 36**

Three U10 scallops seared to perfection and presented on a bed of mushroom risotto with house-made mushrooms stock

#### **Grilled Halibut Filet | 30**

Grilled 6 ounce Canadian halibut filet with grilled broccolini and house-made potato pancake, finished with a port wine reduction

#### **Classic Walleye | 29**

Pan-seared Red Lake walleye with lemon beurre blanc, served on a farro, bacon, Brussels sprout hash

#### **Chamomile Salmon | 29**

Pan-seared salmon filet with chamomile syrup from livingoffmyland.com Farms (Two Harbors, MN), served with grilled, seasoned asparagus on a bed of wild rice pilaf

#### **Tuna | 28**

Pan-seared ahi tuna steak with wasabi mashed potatoes, baby bok choy, and house-made teriyaki sauce

### Pasta

#### **Chèvre Pasta | 22**

Fettuccine, goat cheese, pan roasted tomatoes, and sage

#### **King's Fettuccine | 30**

House-made alfredo sauce with parmesan cheese, marinated grilled chicken, and two jumbo shrimp

*Pasta Additions:*

*Fresh grilled asparagus | 6*

*Chicken breast | 7*

*Two grilled shrimp | 9*

*Two Scallops | 18*