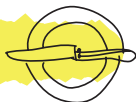


# Zeitgeist Arts

## DINNER FARE



## STARTERS



### Mussels 18

New Zealand green lipped mussels served in coconut curry broth.

### Gouda Stuffed Dates 15

Medjool dates stuffed with smoked Gouda cheese and wrapped in bacon.

### Pretzels 10

Three housemade soft pretzels served with stone-ground mustard aioli, peppered cheese sauce, and jalapeño aioli.

### Cheese Plate 15

A selection of cheeses paired with fig jam, micro-greens, Kalamata olives, and garlic crostini.

### Smoked Salmon 14

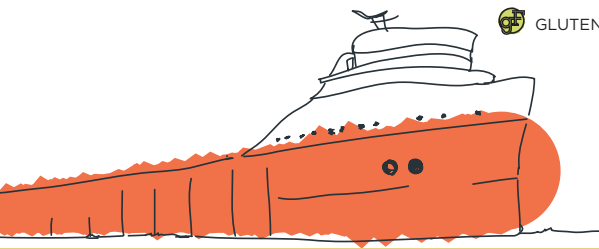
Northern Waters Smokehaus salmon served with cambozola cheese, grapes, and garlic crostini.

### Ginger Sam 7

Bibb lettuce, pickled shiitakes, carrots, bean sprouts, and ginger scallion slaw. Served with peanut sauce.  
Smoked Salmon +3

### Pommes Frites 6

Hand-cut fries served with a side of herb aioli.  
Truffle Oil +3



 GLUTEN FREE UPON REQUEST

 VEGETARIAN

 VEGAN

## Kitchen Hours

### Brunch

SAT-SUN 10am-3pm

### Lunch

MON-FRI 11am-4pm

### Dinner

MON-THURS 4-10pm

FRI-SAT 4-11pm

## SALADS



### Smoked Salmon Salad 16 Half 9

Northern Waters Smokehaus salmon, baby arugula, fried capers, pickled shallots, and truffled quinoa. Topped with white balsamic glaze.

### Grilled Romaine Salad 14 Half 8

Lightly charred hearts of romaine, grape tomatoes, and bacon. Topped with blue cheese dressing.

### Salad Nicoise 14

Yellowfin tuna with fingerling potatoes, hard boiled egg, grape tomatoes, Kalamata olives, red onions, haricot verts, and spring greens. Served with Dijon vinaigrette.

### Arugula Salad 5

Baby arugula, cracked black pepper, and shredded parmesan. Topped with blood orange vinaigrette.

### Side Salad 7

Spring greens, red cabbage, carrots, cucumbers, grape tomatoes, red onions, and croutons.

Dressings: blue cheese, buttermilk peppercorn ranch, Dijon vinaigrette, balsamic vinaigrette, walnut vinaigrette, blood orange vinaigrette.

## SANDWICHES



Served with *pommes frites* or *chips*.

Sub fruit +2, Truffle oil +2

### Whitefish Sandwich 13

Broiled Lake Superior whitefish fillet, roasted red peppers, shallots, baby arugula, and caper tartar sauce on a baguette.

### Yellowfin Tuna Wrap 12

Yellowfin tuna, sesame garden slaw, and wasabi caper cream cheese in a flour tortilla.

### Jack's Turkey 12

Oven-roasted turkey, bacon, avocado, tomatoes, sharp cheddar, spring greens, and herb aioli on a stirato roll.

### Zeitgeist BLT 10

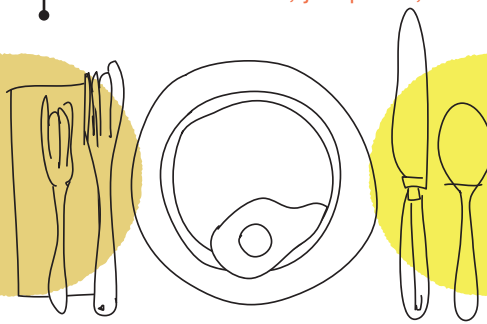
Bacon, tomatoes, spring greens, avocado, and herb aioli on a stirato roll.

### Smoked Gouda Grilled Cheese 8

Smoked Gouda, white cheddar, tomatoes, and jalapeño aioli on a stirato roll.

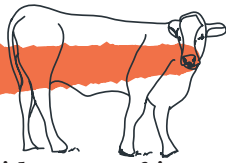
Bacon +2

Side of herb, jalapeño, miso, or mustard aioli +.50



# EAT

# BURGERS



Served with *pommes frites* or *chips*.  
Sub fruit +2, Truffle oil +2

## Angus Burger 13

Half-pound Angus beef patty grilled and topped with white cheddar, lettuce, tomatoes, red onions, and mayonnaise. Served on a challah bun.

## Superior Burger 14

Half-pound Angus beef patty grilled and topped with Gruyère, caramelized onions, sauteed mushrooms, lettuce, tomatoes, and mayonnaise. Served on a challah bun.

## Northstar Bison Burger 17

Half-pound local bison grilled and topped with blue cheese crumbles, lettuce, tomatoes, and red onions. Served on a challah bun.

## Red Lentil Burger 12

House-made red lentil patty seared and topped with bibb lettuce, pickled shiitakes, roasted red peppers, avocado, fried leeks, and miso aioli. Served on a challah bun.

Side of herb, jalapeño, miso, or mustard aioli +5.0

# BOWLS



## Thai Chili Bowl 13

Thai chilies, pea pods, shiitake mushrooms, and carrots served in a mushroom broth over rice noodles, topped with roasted peanuts and cilantro.  
Tofu +3, Chicken +4, Tuna +6, Shrimp +7, Scallops +9

## Coconut Curry Rice Bowl 10

Red bell peppers, broccoli, shallots, cremini mushrooms, and coconut curry broth on brown basmati rice.  
Tofu +3, Chicken +4, Tuna +6, Shrimp +7, Scallops +9

## Green Living Rice Bowl 11

Broccoli, bok choy, kale, shallots, toasted sunflower seeds, pickled ginger, and tahini sauce on brown basmati rice.  
Tofu +3, Chicken +4, Tuna +6, Shrimp +7, Scallops +9

## Mac & Cheese 14

Cavatappi noodles tossed in a Gruyère, cheddar, and parmesan cheese sauce with cracked black and green peppercorns, topped with toasted bread crumbs.  
Bacon +2, Broccoli +2

# ENTREES



## New York Strip 29

14oz strip steak, garlic confit mashed potatoes, cremini mushrooms, and seasonal vegetables.  
Blue Cheese Crumbles +2

## Scallop Dinner 31

Pan-seared scallops, risotto, Champagne-Dijon cream sauce, and grilled asparagus.

## Lake Superior Trout 18

Pan seared lake trout, wild rice risotto, horseradish beurre blanc, baby arugula, pickled shallots, and fried leeks.

## Roasted Rosemary Chicken 19

Whole roasted Amish chicken breast, with garlic confit mashed potatoes, seasonal vegetables, and a rosemary pan sauce.

## Duck Pot Pie 16

Duck confit with carrots, rutabagas, turnips, peas, and potatoes in a seasoned gravy, topped with a puff pastry.

## Pork Belly Carbonara 16

Pork belly with bucatini pasta, roasted cherry tomatoes, red and fresno peppers, and a white wine cream sauce. (Vegetarian upon request.)  
Chicken +4, Shrimp +7, Scallops +9




# SOUPS



CUP 5 BOWL 7

## Soup of the Day

### French Onion

-  GLUTEN FREE UPON REQUEST
-  VEGETARIAN
-  VEGAN

# EAT

