JUST IN!

990 Nicollet Mall (at 10th Street) Minneapolis, MN 55402

LATE NIGHT BURGER AND SANDWICH MENU AVAILABLE UPON REQUEST

(612) 343-0073

20¢

Restaurant ~ Lounge ~ Wine Bar

www.thenewsroommpls.com

FLATBREADS

THE PUTTANESCA

SPICY GIARDINIERA, ITALIAN SAUSAGE, BELL PEPPER, MOZZARELLA, BASIL, ROASTED TOMATO SAUCE 10.95

MARGARITA

ROMA TOMATO, BASIL, PESTO, MOZZARELLA, PARMESAN 9.95

FUNGUS AMOUNGUS

ROASTED WILD MUSHROOMS, CREAMED SPINACH, RED ONION, RED BELL PEPPER, MOZZARELLA, MUSHROOM CREAM CHEESE SAUCE 10.95

PULLED PORK, PICKLED VEGETABLES, BBQ SAUCE, HONEY MUSTARD, MOZZARELLA 11.95

LPPETIZERS

TRES HUMMUS

WEDGES OF PITA BREAD SERVED WITH ROASTED GARLIC, ROSEMARY, AND RED PEPPER HUMMUS 9.95

TOMATO TRIO BRUSCHETTA

HEIRLOOM GRAPE TOMATO, SUNDRIED TOMATO, ROMA TOMATO, FRESH BASIL, BALSAMIC VINAIGRETTE, TOASTED PRETZEL BAGUETTE 9.95

POTATO CROQUETTES

CRISPY FRIED POTATO CROQUETTES FILLED WITH BOURSIN CHEESE, MARINARA, BASIL, GOAT CHEESE MOUSSE 10.95

FRIED MUSHROOMS

BLEU CHEESE STUFFED BUTTON MUSHROOMS, CRACKED BLACK PEPPER AIOLI 11.95

EGGPLANT INVOLTINI GF

GRILLED EGGPLANT STUFFED WITH RICOTTA, SQUASH, MARINARA,

SUNDRIED TOMATO, MOZZARELLA, BASIL OIL, BASIL, PARMESAN 10.95

BRIE CURDS

DEEP FRIED BRIE, BLUEBERRY KETCHUP 11.95

RICKY RI-TACOS

CUBAN BRAISED PORK, MOJO, PINEAPPLE SALSA, SERVED OPEN FACE ON FRIED WONTON CHIPS 9.95

ANCHOR WINGS

REGULAR, TORCHED, RUSTY, WING DYNASTY, CHIPOTLE BBQ, BUFFALO RUB, JERK DRY SPICE 10.95

CAJUN CALAMARI

FRESH CALAMARI, CAJUN BREADED AND DEEP FRIED,

LEMON ZESTED OLIVES, MARINARA 12.95

AHI POKE CRISPS

HONOLULU AHI TUNA, ASIAN PINEAPPLE RELISH, PIRI PIRI SAUCE, MICRO CILANTRO, BLACK LAVA SALT, FRIED WONTON CRISPS 10.95

COCONUT MUSSELS

FRESH MUSSELS, RED ONION, BELL PEPPER, FRESH HERBS, TOASTED COCONUT, SPICY COCONUT AND PINEAPPLE BROTH, GRILLED BAGUETTE 12.95

DUCK WINGS

DINNER SALADS

THE BEET GOES ON GF

ROASTED RED AND GOLDEN BEETS, GOAT CHEESE, SLIVERED ALMONDS, MIXED GREENS, WALNUT VINAIGRETTE 7.95

GREEK CHOP GF

PEPPERONCINI, KALAMATA OLIVE, ROASTED RED PEPPER, CUCUMBER, FETA, RED ONION, CHICKPEA, ROMAINE, WHITE BALSAMIC VINAIGRETTE 6.95

PORT PEAR

PORT WINE POACHED PEARS, BLEU CHEESE, CANDIED WALNUT, CRAISINS,

MIXED GREENS, DIJON SHERRY VINAIGRETTE 7.95

CAESAR CROUTON, PARMESAN GRILLED CHEESE, PARMESAN.

ROMAINE, CAESAR DRESSING 6.95

APPLEWOOD BLT

OVEN ROASTED TOMATO, APPLEWOOD SMOKED NUESKE BACON, RADISH PICKLED ONION, BLEU CHEESE, TORN CROUTON, BABY ICEBERG, BLEU CHEESE DRESSING 7.95

ENTRÉE SALADS

FRIED CALAMARI, CUCUMBER, CARROT, GRAPE, RED ONION, FRIED WONTON, MANDARIN ORANGE, MIXED GREENS, HONEY MUSTARD VINAIGRETTE 13.95

FAROE ISLAND SALMON ***

HERB CRUSTED FAROE ISLAND SALMON, CARROT, SCALLION, RED ONION, HEIRLOOM GRAPE TOMATO, BOURSIN CHEESE, FENNEL CRISP, MIXED GREENS, ROASTED GARLIC AND HERB VINAIGRETTE 14.95

HAWAIIAN TUNA *** GF

SEARED SASHIMI GRADE HONOLULU AHI TUNA, STRAWBERRY, CUCUMBER, AVOCADO, RED ONION, BLACK LAVA SALT, MIXED GREENS, AVOCADO VINAIGRETTE 18.95

ALMOND CHICKEN

FRIED ALMOND CRUSTED CHICKEN BREAST, CRAISINS, BLEU CHEESE, MANDARIN ORANGE, ROMAINE, HONEY LIME VINAIGRETTE 12.95

COBB

ROMAINE, BACON, KALAMATA OLIVE, HEIRLOOM GRAPE TOMATO, CORN, RED ONION, BLEU CHEESE, HARD BOILED EGG, BALSAMIC VINAIGRETTE, CHOICE OF GRILLED CHICKEN BREAST 11.95 OR PRIME FLAT IRON STEAK 18.95

WATERMELON MOJITO

FRESH WATERMELON, RED ONION, RADISH, CUCUMBER, FETA, ARUGULA, MINT GEL, MINT POPPY SEED DRESSING 10.95

PASTA

SUNDRIED TOMATO, WILD MUSHROOM, ASPARAGUS, SPINACH, CAPERS, WHITE WINE TRUFFLE BUTTER SAUCE, ASIAGO, PARSLEY, FARFALLE

SPANISH POTATO PIEROGI

SPANISH VEGETABLE AND ROASTED GARLIC POTATO DUMPLING,

CORN AVOCADO ARUGULA SALAD, FIRE ROASTED TOMATO CREÁM 14.95 SUNDRIED TOMATO ALFREDO

CHICKEN BREAST, SUNDRIED TOMATO, BASIL, PARMESAN, FETTUCINI 14.95

TORTELLINI

CHICKEN BREAST IN A CREAMY PESTO SAUCE WITH SPINACH AND CHEESE FILLED

TOMATO TORTELLINI, GOAT CHEESE, BASIL, PARMESAN 16.95

ROASTED RED PEPPER, GARLIC, ITALIAN SAUSAGE, GROUND BEEF,

PORT WINE, MOZZARELLA, RICOTTA, PARMESAN, BASIL 15.95

JAMBALAYA

ANDOUILLE AND ITALIAN SAUSAGE, BELL PEPPER, ONION, SPICY JAMBALAYA CREAM SAUCE, PARMESAN, BASIL, RIGITINI 14.95 ADD FAROE ISLAND SALMON 19.95

SHRIMP LINGUINE

GULF SHRIMP, GARLIC, SHALLOT, HEIRLOOM GRAPE TOMATO, BASIL, TOMATO MADEIRA BUTTER SAUCE, PARMESAN, LINGUINE 15.95

MOST PASTAS CAN BE MADE WITH GLUTEN FREE NOODLES

CIOPPINO FRISCO

PRINCE EDWARD ISLAND MUSSELS, SCALLOPS, SHRIMP, COD, GRILLED ASPARAGUS, SHALLOT, SUNDRIED TOMATO, ARBOL TOMATO BROTH, LINGUINE, GRILLED BAGUETTE

ENTREES

SPANISH GRILLED CHICKEN GF

MOJO ROJO MARINATED SOUS VIDE GRILLED HALF CHICKEN, BRAISED KALE, ROASTED FINGERLING POTATO, SMOKEY CHICKEN AU JUS 18.95

CORDON BLEU

BAKED FILO, STUFFED WITH GRILLED CHICKEN, HAM, FRESH HERBS, SWISS CHEESE, GRILLED ASPARAGUS, BEURRE BLANC, GARLIC MASHED POTATO, BABY CARROTS 17.95

HAWAII 5-0 AHI TUNA *** GF

SEARED SASHIMI GRADE HONOLULU AHI TUNA, TOASTED COCONUT AND HERB CRUST, SPICY RED PEPPER COULIS, COCONUT AVOCADO GAZPACHO, PAPAYA MANGO RELISH, JASMINE RICE 28.95

SALMON ALMONDINE *** GF

PAN SEARED ALMOND CRUSTED FAROE ISLAND SALMON, DILL HAZELNUT CREAM, SAUTEED FRESH GREEN BEANS, ARUGULA AND CHERRY SALAD 20.95

SEA SCALLOPS *** GF

BROWN BUTTER PAN SEARED SEA SCALLOPS, GRILLED ASPARAGUS, RICE PILAF, GRILLED SCALLION SOUR CREAM, CHARRED TOMATO VINAIGRETTE 24.95

GRILLED SWORDFISH, LEMON AIOLI, SHAVED BRUSSELS SPROUTS, PORTABELLA MUSHROOM, TRUFFLED DEMI GLACE, THYME AND PARMESAN POTATO TERRINE, MICRO ARUGULA 21.95

PEPPERED PORK TENDERLOIN GF

CHAR GRILLED BLACK PEPPER MARINATED PORK TENDERLOIN, CHIPOTLE BBQ SAUCE, GRILLED ASPARAGUS, MANGO SLAW 21.95

BERKSHIRE PORK 8 HOUR BRAISED AND FRIED PORK SHANK,

BRAISED BONE-IN SHORT RIB

ROASTED CAULIFLOWER PUREE, MANGO AGRODOLCE, GRILLED VEGETABLE 26.95

BEEF AND BROCCOLINI STIR FRY SOY AND GINGER MARINATED GRILLED SKIRT STEAK, GRILLED BROCCOLINI, WATER CHESTNUT,

ONION, CARROT, PORTABELLA MUSHROOM, SCALLION, ASIAN DEMI GLACE, JASMINE RICE 19.95

18 OZ BRAISED TWO BONE SHORT RIB, PARMESAN THYME POTATO TERRINE, ROASTED CELERY PUREE, HOUSE MADE DEMI GLACE 33.95

MEATLOAF FLIGHT

BBQ KOBE BEEF, TRUFFLED BRUSSELS SPROUTS, BBQ SAUCE, DILL CHICKEN, JASMINE RICE, BLEU CHEESE FONDUE, CORN RELISH, LAMB, GARLIC MASHED POTATO, CILANTRO CREAM, PICO DE GALLO 19.95

STEAKS & CHOPS ...

KENTUCKY BOURBON PORK CHOP GF

12 OZ FRENCHED RIB CHOP, KENTUCKY BOURBON GLAZE, ONION, MUSHROOM, ROASTED CAULIFLOWER GRATIN 23.95

PRIME RIBEYE

BLACKENED 12 OZ PRIME BLACK ANGUS RIBEYE, MUSHROOM DUXELLE BUTTER, GARLIC MASHED POTATO 36.95

NEW YORK STRIP GF

45 DAY DRY AGED BLACK ANGUS 10 OZ STRIP, RED WINE REDUCTION, THYME AND PARMESAN POTATO TERRINE, DEMI GLACE 34.95

PRIME FLAT IRON GF

MONTREAL GRILLED 8 OZ PRIME BLACK ANGUS, ASIAGO SMASHED POTATO, DEMI GLACE 25.95

PAN SEARED 45 DAY DRY AGED BLACK ANGUS CENTER CUT 8 OZ FILET, SHERRY CREAM SAUCE, ROASTED FINGERLING POTATO 37.95

SIDES

SHAVED BRUSSELS SPROUTS GF CARAMELIZED, GARLIC, SHALLOT, TRUFFLE OIL 7.95

MASHED POTATO GF ROASTED GARLIC, PARSLEY 7.95

PARSLEY OIL, PARMESAN 9.95

GRILLED ASPARAGUS GF

CAULIFLOWER GRATIN ROASTED CAULIFLOWER, SMOKED GRAPE,

ASIAGO CREAM 7.95

BROCCOLINI

GRILLED BROCCOLINI, RED PEPPER COULIS 7.95

THAI GREEN BEANS

SWEET AND SPICY SOY GINGER SAUCE,

TOASTED CASHEW 8.95