



## EMBER & ICE

CRAFT COCKTAIL LOUNGE

### NORSEMEN WEDGE SALAD 16

iceberg lettuce / brown eggs / pickled onions  
crispy pancetta / blue cheese dressing

### CHICKEN WINGS 19

buffalo sweet chili sauce / Bourbon BBQ Sauce

### SMOKED BBQ BEEF BRISKET NACHOS 18

purple corn chips / candied jalapeños / green onions / Tillamook cheddar

### SCANDINAVIAN SMORGASBORD 26

cured meats / Wisconsin cheeses / marinated olives  
smoked salmon / dried fruits / Lavash crackers

### GREAT LAKES SALAD 16

bibb lettuce / blistered tomatoes / radishes  
pecorino cheese / fig balsamic vinaigrette

### KING PRETZEL 12

gouda cheese fondue / Bavarian mustard

### IMPOSSIBLE MEAT 18

caramelized onions / gouda cheese / mixed slaw

### CRISPY ORGANIC CHICKEN TENDERS 18

maple honey mustard / avocado ranch dressing

### EMBER & ICE SLIDERS ( 3 ) 16

#### Walleye Patties

remoulade sauce / heirloom tomatoes / avocados

#### Ember & Ice Beef

widmer cheddar / applewood-smoked bacon  
house made pickles / fry sauce

#### BBQ Pull Pork

house made slaw

### SWEDISH POT STEW 24

beef short ribs / potatoes / root vegetables / sourdough

### LOCH DUART SALMON 28

butternut squash / beetroot pesto

### BUTCHER CUT MP

### SKOLL TOWER (SERVES 4) 59

smorgasbord / Ember & Ice beef sliders / chicken tenders

### NORDIC CHEESE FONDUE (SERVES 2) 38

Sauvignon blanc wine / Nordic rum / vegetables  
seasonal fruits / fresh baguette

### DESSERTS

### S'MORES BREAD PUDDING 8

white chocolate crème anglaise

### SALTED CARAMEL CHEESECAKE 9

spiced whipped cream

### MINNESOTA APPLE CAKE 12

Nordic rum caramel, vanilla ice cream



 Vegan  Gluten-Friendly  Vegetarian  Dairy-Free

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs  
may increase your risk of foodborne illness. Please notify us of any food allergy.

Gluten-Friendly toast is available upon request.