



EMBER & ICE  
CRAFT COCKTAIL LOUNGE

## DINNER MENU

### STARTERS

#### High Lands Beets Salad 16

Seasonal Beets / Watercress / Cucumbers / Tomatoes/ Candied Pecans / Burrata Cheese  
Minus 8 Red Wine Vinaigrette

#### Helmet Caesar Salad 15

Hearts of Romaine Lettuce / Radicchio/ Poach Brown Eggs / Athos Green Olives / Shaved  
Parmesan Cheese / Lemon Caesar Dressing

#### Kale Berries Salad 16

Baby Kale / Strawberries / Vine Ripe Tomatoes / Dried Blueberries / Fried Chickpeas  
Pomegranate Vinaigrette

#### Skol Nachos 14 - Add Chicken / Beef Brisket \$5

Corn Tortilla Chips / Pico de Gallo / Sour Cream / Guacamole / Pepper Jack Queso

#### Crispy Chicken Tenders 18

BBQ Sauce, Honey Mustard

#### Buffalo Cauliflower 16

Wild Honey / Crumble blue cheese /Green onions / Buffalo sauce

#### Twin City Charcuterie 28

Summer sausage/ salami /mortadella/ Wisconsin cheese/ Artisan olives/ mustard / French  
baguette  
Bread

All prices are subject to 7.12 sales taxes, groups of 8 and above are subject to 18% service charge



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



EMBER & ICE  
CRAFT COCKTAIL LOUNGE

## MAIN

### **\*Scandi King Burger 19**

Black Angus Ground beef / Cheddar cheese / Apple wood bacon / Lettuce, Tomatoes, Pickles

### **Ice Cap Fish Sandwich 18**

Walleye Fish blackened/ Pickle radishes/ Yellow tomatoes/ Remoulade sauce

### **Greek Feta Beyond Burger 18**

Beyond Meat, Feta Cheese, Red Onions, Tomatoes, Tzatziki sauce, Toasted Brioche

### **Wildfire Salmon 28**

Creamy corn / Roasted tomato fennel relish / Basil oil

### **\*Longship BBQ Ribs 29**

St. Louis Pork ribs, Stout BBQ sauce/ Corn on the Cobb

### **The Crown Octopus 25**

Grill Spanish octopus/ Papas Bravas / Black garlic /pea tendrils / arbol chili oil

### **\*Butcher Cut MP**

### **Iceland Seafood Pot 26**

PEI black mussels/ Smoked chorizo/ tomatoes/ tangerine olives / Grilled Sourdough bread

### **\*Skol Tower \$65 – 4 people**

Walleye Fritters / Main Lobster Rolls / Poached Shrimp Cocktail  
Spicy Remoulade, Creole Mustard, Cocktail sauce, lemons

## Desserts

### **Banana Dome Mousse \$9**

Cookie Shell / banana sponge cake / lingonberries

### **Coffee Tiramisu Jar \$10**

Dipped lady finger / Whipped Mascarpone

### **Salted caramel cheesecake \$9**

Spiced Whipped Cream and berries

All prices are subject to 7.12 sales taxes, groups of 8 and above are subject to 18% service charge.



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