

AGED PREMIUM STEAKS

All steaks include choice of entree side.

GRASS FED, GRAIN FINISHED AMERICAN BEEF & AMERICAN WAGYU

FILET MIGNON

CREEKSTONE Bacon Wrapped 6oz // 38
Black Angus - Arkansas City, KS

MORGAN RANCH Bacon Wrapped 8oz // 54
Hereford & Angus - Burwell, NE

MORGAN RANCH WAGYU 6oz // 65
Japanese Black - Burwell, NE

DELMONICO CUT RIBEYE

CREEKSTONE 12oz // 42
Black Angus - Arkansas City, KS

MORGAN RANCH 16oz // 72
Hereford & Angus - Burwell, NE

OTHER BUTCHER CUTS

MORGAN RANCH NY STRIP 12oz // 42
Hereford & Angus - Burwell, NE

MORGAN RANCH WAGYU DENVER CUT "ZABUTON" 8oz // 46
Japanese Black - Burwell, NE

MORGAN RANCH WAGYU TOP SIRLOIN 8oz // 29
Japanese Black - Burwell, NE

RESERVE CUTS

MORGAN RANCH TRI-TIP 24-32oz // 85

MORGAN RANCH WAGYU TOMAHAWK RIBEYE 32-39oz // 125

JAPANESE WAGYU BEEF

FILET MIGNON 6oz // 125
*Japanese Black - Grade: A5, BMS 10-12
Miyazaki Prefecture, Kyushu, Japan // Grain Fed*

GRASS FED & GRASS FINISHED

SVEC FARM RIBEYE 10oz // 46
Belted Galloway - Estelline, SD

WILD IDEA BUFFALO BISON RIBEYE 10oz // 55
Pasture Raised - Rapid City, SD

OUR DIRECT PARTNERSHIPS

These people are your community farms and ranches that we purchase directly from with-in the region who help make quality, healthy, sustainable food available for our communities.

BREADICO Sioux Falls, SD
CHERRY ROCK FARMS Brandon, SD
COMPART FAMILY FARM Nicollet, MN
DAKOTA FRESH FOOD HUB Sioux Falls, SD
DIMOCK DAIRY Dimock, SD
GIESBRECHT GARDENS Holland, MN
HAIWICK HERITAGE RANCH Highmore, SD
LINDY LAND & LIVESTOCK (L3) Alcester, SD
MAYBORN ACRES Parker, SD
PRAIRIE COTEAU FARMS Astoria, SD
STENSLAND FAMILY FARMS Larchwood, IA
SVEC FARM Estelline, SD
TILFORD RYE FARM Garretson, SD

CASELLI'S MARKET GARDEN Sioux Falls, SD
COFFEA ROASTERIE Sioux Falls, SD
CREEKSTONE FARMS Arkansas City, KS
DAKOTA MUSHROOMS & MICROGREENS Sioux Falls, SD
FRUIT OF THE COOP Brandon, SD
HADRICK RANCH Faulkton, SD
JJ'S WINE, SPIRITS & CIGARS Sioux Falls, SD
SONJA GLORIA POTTERY Sioux Falls, SD
MORGAN RANCH Burwell, NE
SANDERSON GARDENS Aurora, SD
SONGBIRD KOMBUCHA Sioux Falls, SD
THE CAKE LADY Sioux Falls, SD
WILD IDEA BUFFALO Rapid City, SD

STEAK ENHANCEMENTS

BLUE SLAB
Amablu - 75 Day Old Cave Aged, Faribault, MN // 9

BOURBON GLAZED MUSHROOMS & ONIONS // 8
Dakota Mushroom and Microgreens

JUMBO TIGER SHRIMP OSCAR (two)
Fruit of the Coop Bearnaise - Asparagus // 14

AU POIVRE
Peppercorn Crusted - Cognac - Beef Jus
Brined Green Peppercorn - Crème Fraiche // 8

MORRIE'S STYLE
Cajun Crusted - Bleu Cheese - Bacon
Heirloom Tomato Relish - Cajun Gastrique // 8

HUNTER'S
Cracked Pepper - Herb Bordelaise - Jumbo Onion Slab // 9

COCO SHRIMP (four)
Malibu Rum Battered - Chili Lime Sauce // 15

SHAREABLE SIDES

serves two - four

LOADED HASHBROWNS
Bacon - Sour Cream - Dimock Dairy Cheddar
Chopped Chives // 17

LOBSTER MASHED POTATOES
Fresh Lobster Meat - Smoked Gouda - White
Cheddar Lobster Bechamel // 25

SMOKED PORK MAC
Caramelized L3 Berkshire Pork Shoulder - Sweet Corn
Red Peppers - Compart Bacon - Pasta - Blue Cheese
Smoked Gouda - White Cheddar // 23

CHORIZO HASHBROWNS
L3 Chorizo - Red Chile Sauce - Crème Fraiche
Mexican Oregano - Chihuahua Cheese // 18

SPICY GOCHUJANG BRUSSELS SPROUTS
With Roasted Walnuts // 16

ENTRÉE SIDE CHOICES

individual entree side +6

BOURSIN MASHED POTATOES // HOUSE FRIES
SEA SALT & OLIVE OIL BAKED POTATO
JALAPEÑO CREAMED CORN // ORGANIC CARROTS
OVEN ROASTED SWEET POTATOES
ROASTED ROOT VEGETABLES
ASPARAGUS SPEARS +2 // CREAMED SPINACH +2
FORBIDDEN RICE RISOTTO +2
MORNAY SAUCED FRIES DUSTED WITH ESPELETTE +2
CAROLINA GOLD PLANTAIN FRIED RICE +2
SPICY GOCHUJANG BRUSSELS SPROUTS WITH
ROASTED WALNUTS +2



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APPETIZERS & SMALL PLATES

M SMOKED BACON SLAB

Compartment Smoked Bacon - 8oz - Dimock Cheddar
Jalapeño Grits - Morrie's Cajun Gastrique // 18

COCONUT SHRIMP (six)

Malibu Rum Battered - Chili Lime Sauce // 22

OYSTERS ROCKEFELLER (five)

Gulf of Mexico - Bacon - Spinach
White Cheddar - Lemon - Tabasco // 25

CHOPHOUSE ONION RINGS

Thick Cut - Chophouse Dip - Chives // 14

BRONZED WALLEYE PIECES

Fresh Water Canadian Walleye - Cajun
Dusted - Remoulade // 18

M HAIWICK HERITAGE RANCH DRY-AGED ITALIAN MEATBALLS (five)

Dry Aged Pasture Raised Angus from **Highmore, SD**
Marinara - **Breadico** Charred Focaccia // 20

CRAB CAKES

Maryland Style - Remoulade - Lemon Caper
Aioli // 18 for two • 25 for three

JUMBO TIGER SHRIMP COCKTAIL (six)

Cocktail Sauce - Saltine Crackers - Tabasco // 25

M SD POUTINE

Tenderloin Tips - L3 Berkshire Pulled Pork
Stensland Cheese Curds - Au Poivre Sauce
Duck Fat Roasted Yukon Gold Potatoes
Chipotle Tabasco - Chives // 24

BONE MARROW TARTARE

Marrow Canoe - Tenderloin - Wagyu Sirloin
Tongue - Cornichons - Scallions - Dijon Mustard
Parmesan Crusted **Breadico** Focaccia - Greens
Hadrick Ranch, Morgan Ranch, Svec Farms // 22

M SEAFOOD FONDUE

Crab - Sea Bass - Salmon - Assorted Vegetables
Butter & Rye Cracker - Olive Oil Smothered &
Toasted **Breadico** Focaccia - Charred Lemon // 22

FRESH SEAFOOD

SKUNA BAY CANADIAN SALMON

Forbidden Rice Risotto - Wilted Garlic Spinach
Citrus Beurre Blanc // 33

CANADIAN WALLEYE

Blackened - Seasonal Root Vegetables
Charred Lemon // 29

CHILEAN SEA BASS

Forbidden Rice Risotto - Wilted Garlic Spinach
Citrus Beurre Blanc // 45

SALADS & SOUPS

CAESAR

Romaine - Fresh Grated Parmesan Reggiano
Caesar Dressing - Crouton // 7

WEDGE

Iceberg Wedge - Bacon - Heirloom Tomatoes
Blue Cheese Crumble - Honey Balsamic // 8

HOUSE

Artisan Greens - Seasonal Vegetable
Choice of Dressing // 6

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FRENCH ONION SOUP

Gruyere - Swiss - Smoked Provolone
Breadico Sourdough Crouton // 7

CHICKEN & WILD RICE SOUP

Lakeview Colony Chicken - Minnesota Wild Rice
Cream // 9

ENTRÉES

M OVEN ROASTED CHICKEN

Mayborn Acres ½ Whole Chicken - Lemon Herb
Brined - Chimichurri Garlic Butter - Roasted
Vegetable - Confit Leeks - Chicken Jus // 32

CAULIFLOWER STEAK - Vegan Option

Pan Seared Cauliflower - Cauliflower Hummus
Lemon Walnut Gremolata - Extra Virgin Olive Oil
Choice of Side // 19

M 100 LAYER LASAGNA

Fruit of the Coop Egg Noodles - Buffalo,
Pork & Beef Ragu - Mornay Sauce
Parmesan Pecorino - Creamy Ricotta
Fresh Herbs - Choice of Side // 34

M LIQUID GOLD BURGER

Breadico Garlic & Rosemary Potato Bun
Haiwick Dry Aged Beef - Liquid Gold Demi
Russian Dressing - American Cheese
Mornay Fries Dusted with Espelette // 32

BERKSHIRE PORK CHOP

Pasture Raised in **Alcester, SD**
JJ's Bourbon Barrel Aged Maple Syrup
Gochujang Spicy Brussels Sprouts - Sweet Potato
Roasted Walnuts // 35

**Recommended preparation Med Rare - Medium temperature*

MORRIE'S
STEAKHOUSE