

# MORRIE'S STEAKHOUSE

## AGED PREMIUM STEAKS

### GRASS FED & GRAIN FINISHED BEEF

*Classic Midwest Angus Flavor*

#### BACON WRAPPED FILET

\*L3 Nitrate Free Bacon 6oz // 32 • 9oz // 44

### MORGAN RANCH

*Breed: Hereford & Angus - Burwell, NE*

NEW YORK STRIP 12oz // 38

DELMONICO CUT RIBEYE 12oz // 42

### GRASS FED & GRASS FINISHED BEEF

#### SVEC FARM

*Breed: Belted Galloway - Estelline, SD*

TENDERLOIN 6oz // 46

### AMERICAN WAGYU BEEF

#### MORGAN RANCH

*Grass Fed - Grain Finished*

*Breed: Japanese Black, BMS 6-8, Burwell, NE*

BONE-IN TOMAHAWK RIBEYE 32oz // 105

ZABUTON 8oz // 44 • 10oz // 52

TOP SIRLOIN 8oz // 26

### SAKURA WAGYU FARMS

*Grain Fed*

*Breed: Japanese Black, BMS 6-7, Haywarden, IA*

FILET MIGNON 6oz // 65

### JAPANESE WAGYU BEEF

*Grain Fed*

*breed: Japanese Black - Grade: A5, BMS 10-12*

*Miyazaki Prefecture, Kyushu, Japan*

FILET MIGNON 6oz // 125

NEW YORK STRIP 6oz // 105

### SOUTH DAKOTA BISON

#### WILD IDEA BUFFALO

*Pasture Raised Rapid City, SD*

RIBEYE 12oz // 55

## STEAK ENHANCEMENTS

### BLUE SLAB

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

### BOURBON GLAZED MUSHROOMS & ONIONS // 7

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 - Stensland Crème Fraiche // 8

### MORRIE'S STYLE

Cajun Crusted - Bleu Cheese - Bacon - Heirloom Tomato

Relish - Morrie's Cajun Gastrique // 8

### HUNTERS

Cracked Pepper - Morrie's 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 // 15

### 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 - Nueske's Bacon - Pasta - Blue Cheese

Smoked Gouda - White Cheddar // 19

### CHORIZO HASHBROWNS

L3 Chorizo - Oscar's Red Chile Sauce - Crème Fraiche

Mexican Oregano - Chihuahua Cheese // 22

### SPICY GOCHUJANG BRUSSELS SPROUTS

With Roasted Walnuts // 16

## ENTRÉE SIDE CHOICES

*individual side +6*

BOURSIN MASHED POTATOES // HOUSE FRIES

SEA SALT & OLIVE OIL BAKED POTATO

ASPARAGUS SPEARS // CREAMED SPINACH

JALAPEÑO CREAMED CORN // ORGANIC CARROTS

OVEN ROASTED SWEET POTATOES

FORBIDDEN RICE RISOTTO

ROASTED ROOT VEGETABLES

MORNAY SAUCED FRIES DUSTED WITH ESPELETTE +2

SPICY GOCHUJANG BRUSSELS SPROUTS WITH

ROASTED WALNUTS +2

## 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

**COFFEA ROASTERIE** Sioux Falls, SD

**DAKOTA MUSHROOMS & MICROGREENS** Sioux Falls, SD

**FRUIT OF THE COOP** Brandon, SD

**HAIWICK RANCH** Highmore, SD

**LINDY LAND & LIVESTOCK (L3)** Alcester, SD

**MAYBORN ACRES** Parker, SD

**PRAIRIE COTEAU FARMS** Astoria, SD

**SVEC FARM** Estelline, SD

**TILFORD RYE FARM** Garretson, SD

**CHERRY ROCK FARMS** Brandon, SD

**DAKOTA FRESH FOOD HUB** Sioux Falls, SD

**DIMOCK DAIRY** Dimock, SD

**HADRICK RANCH** Faulkton, SD

**JJ'S WINE, SPIRITS & CIGARS** Sioux Falls, SD

**SONJA GLORIA POTTERY** Sioux Falls, SD

**MORGAN RANCH** Burwell, NE

**STENSLAND FAMILY FARMS** Larchwood, IA

**THE CAKE LADY** Sioux Falls, SD

**WILD IDEA BUFFALO** Rapid City, SD



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## APPETIZERS & SMALL PLATES

### M SMOKED BACON SLAB

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

### COCONUT SHRIMP *(six)*

Malibu Rum Battered - Chili Lime Sauce // 22

### OYSTERS ROCKEFELLER *(six)*

Gulf of Mexico - Bacon - Spinach  
White Cheddar - Lemon - Tabasco // 22

### CHOPHOUSE ONION RINGS

Thick Cut - Chophouse Dip - Chives // 14

### BRONZED WALLEYE PIECES

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

### HAIWICK RANCH DRY-AGED

#### ITALIAN MEATBALLS *(five)*

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

### CRAB CAKES *(three)*

Maryland Style - Remoulade - Lemon Caper  
Aioli // 22

### M JUMBO TIGER SHRIMP COCKTAIL *(six)*

Cocktail Sauce - Saltine Crackers - Tabasco // 25

### 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

**Svec Farm** Marrow Canoe - Tenderloin  
**Morgan Ranch** Wagyu Sirloin - Cornichons  
Scallions - Dijon Mustard - Pecorino Parmesan  
Crusted **Breadico** Focaccia - Greens // 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 // 28

### 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 // 7

### HOUSE

**Tilford Rye Farm** Artisan Greens and Seasonal  
Vegetable - Choice of Dressing // 6

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## SOUPS

### FRENCH ONION SOUP

Gruyere - Swiss - Smoked Provolone  
**Breadico** Sourdough Crouton // 9

### CHICKEN & WILD RICE

**Mayborn Acres Freedom Ranger** Chicken  
Minnesota Wild Rice - **Stensland** Cream // 7

## ENTRÉES

### OVEN ROASTED CHICKEN

**Mayborn Acres Freedom Ranger** ½ Whole Chicken -  
Lemon Herb Brined - Root Vegetables  
Chicken Jus // 27

### CAULIFLOWER STEAK

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

### 100 LAYER LASAGNA

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

### M LIQUID GOLD BURGER

**Breadico** Garlic & Rosemary Potato Bun  
**Morgan Ranch** Custom Blend - Liquid Gold Demi  
Russian Dressing - American Cheese  
**Stensland** Mornay Sauced 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 // 37

*\*Recommended preparation Med Rare -  
Medium temperature*