



THE COOK & THE OX

LOCALLY INSPIRED STEAKHOUSE



BREAKFAST *Served Daily Until 10:30am*

EGGS BENEDICT

English muffin, bearnaise sauce, asparagus, and choice of Applewood smoked bacon, smoked salmon, crab, or capicola, served with side salad 24

LEMON RICOTTA PANCAKES ^{VG}

Lingonberry, pistachio, and maple syrup 18

"THE COOKS" CLASSIC ^{VG}

Eggs your way served with a English muffin, crispy hashbrowns, and choice of Applewood smoked bacon, chicken sausage, capicola, or beyond sausage 22

Upgrade to a cheesy hashbrown +\$1

MINI FRITTATA ^{VG}

Choice of whole egg or egg white with gruyere, tomatoes, mushrooms, and onion, served with side salad 20

PETITE & EGGS ^{VG}

Eggs your way, filet medallions, sauteed tomatoes served with house-made steak sauce 30

YOGURT PARFAIT ^{VG}

Vanilla Greek yogurt, cinnamon granola, lingonberry 14

FRUIT PLATE ^V

Cantaloupe, honeydew, pineapple, grapes, and orange 9

MORNING COCKTAILS

ESPRESSO MARTINI

Stoli Vanilla Vodka, Kahlua, Baileys, Espresso 18

BBQ BLOODY MARY

Kurvball BBQ Whiskey, Dimitri's Bloody Mary Mix 16.50/19.50

Traditional options include: Grey Goose, Ketel One or Tito's Handmade Vodka

SEASONAL MIMOSA

Sparkling wine with seasonal flavors 15

Traditional options also available

COFFEE & TEA

BREWED COFFEE 3.5

BREWED DECAF 3.5

LATTE 4

CAPPUCCINO 4

MACCHIATO 3.5

HOT TEA 3

ICED TEA 3

^{VG} VEGETARIAN

^V VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All sides can be substituted for a charge.



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APPETIZERS

CHARCUTERIE FOR 1

Spicy capicola, soppressata, cornichon, Manchego cheese, bocconcini, kalamata olives, cheese twists and honey 14

CRAB TOTS

Chipotle remoulade and micro cilantro 17

BACON

Thick slices of smoked bacon, grilled and served with whole grain mustard, bleu cheese crumbles and peppadew peppers 16

TENDERS

Hand breaded, served with house-made honey mustard 14

SANDWICHES

THE OX

Half pound premium ground beef patty, aged Wisconsin cheddar, thick grilled bacon 22

"THE COOK'S" FILET SANDWICH

Filet medallion, chipotle remoulade, crispy onions, on a demi-baguette 24

CHICKEN BLT

Thick smoked bacon, LTO, chipotle remoulade, on a demi-baguette 17

SEAFOOD ENTREES

FISH & CHIPS

Local Surly beer battered cod, French fries, bread and butter tartar sauce, lemon, C&O slaw 23

PAN SEARED SALMON

Carrots, green beans, roasted fingerling potatoes, and maple-dijon pan sauce 28

SOUP & SALAD

CLASSIC FRENCH ONION SOUP

Caramelized onions, rich broth, gruyere cheese 10

WILD RICE SOUP

Local Minnesota favorite with our house-made steak sauce 9.5

BABY ARUGULA VG

Sun-dried tomato, quattro cheese, roasted garlic vinaigrette 14

Add Chicken* 6 Salmon* 10 Petite Filet* 10

BURRATA

Heirloom tomato, balsamic glaze, basil oil, and grilled bread 16

FROM THE GRILL

FILET MEDALLIONS [9oz] 32
PRIME COULOTTE [8oz] 36

ON THE SIDE

GARLIC MUSHROOMS 4
BLEU CHEESE 4
BEARNAISE SAUCE 4
FRENCH FRIES 4
ROASTED CIPPOLINI ONIONS 4
ROASTED POTATOES 4
GRILLED ASPARAGUS 4

DESSERT

CHOCOLATE MOUSSE

White chocolate made with dark rum or dark chocolate made with grand marnier 4

VG VEGETARIAN

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MSP 230223



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REDS

PINOT NOIR

Decoy | California | 11/40

Sokol Blosser | Willamette Valley, OR | 16/60

RED BLEND

Menage a Trois | California | 11/44

Pure Paso J.Lohr | Paso Robles, CA | 13/48

CABERNET SAUVIGNON

Sycamore Lane | California | 9/36

Decoy | California | 15/56

Louis Martini | Napa Valley, CA | 18/72

Faust | Napa Valley, CA | 124

Caymus | Napa Valley, CA | 200

OTHER REDS

Brancaia Tre, Toscana, | Italy | 16/60

Termes, Tempranillo | Toro, Spain | 18/68

Duckhorn Merlot | Napa Valley, CA | 25/92

WHITES

CHARDONNAY

Sycamore Lane | California | 9/36

Sonoma Cutrer | Sonoma Coast, CA | 16/60

Jordan | Russian River Valley, CA | 20/76

SAUVIGNON BLANC

Whitehaven | Marlborough, NZ | 11/44

Flume Crossing | Arroyo Seco, CA | 12/44

Echo Bay | Marlborough, NZ | 13/48

St. Louis, Sancerre | Loire Valley, France | 72

ROSE

Champs de Provence | France | 13/48

Whispering Angel | Provence, France | 17/68

SPARKLING

Avissi, Prosecco | Veneto, Italy | 12/46

J. Charpentier, Champagne | France | 80

COCKTAILS

DON'T CALL IT A COMEBACK

Tito's Handmade Vodka, Grapefruit,

Cappelletti, Lemon 16

NAKED & FAMOUS

Los Siete Mezcal, Yellow Chartreuse,

Aperol, Lime 17

ESPRESSO MARTINI

Stoli Vanilla Vodka, Baileys, Kahlua,

Espresso 18

TOMMY'S MARGARITA

Espolon Blanco Tequila, Agave, Lime 16

FISTFUL OF PUNCH

Fistful of Bourbon, Licor 43, Aperol,

Pineapple, Lime 17

THE COOK'S OLD FASHIONED

DuNord Mixed Blood Whiskey,

Cocchi di Torino, Orange, Cherry 18

CUCUMBER FLOWER

Hendrick's Gin, Lime, Orgeat, Fever

Tree Elderflower, Tonic 18