



BALDAMAR
ROSEDALE CENTER

EST. 2019

MADE WITH OLD-WORLD CRAFT AT ITS CORE AND MODERN DAY MEAT EATERS IN MIND — WITH FLAVORS FORGED IN FIRE AND FOLDED INTO PURE PRIMAL PERFECTION. WHERE EVERY STEAK IS AGED 40 DAYS AND 40 NIGHTS FOR A TASTE OF BIBLICAL PROPORTION, AND CRAZY-FRESH SEAFOOD MEANS IT WAS CAUGHT DURING YOUR MORNING COMMUTE. WELCOME BACK TO THE TOP OF THE FOOD CHAIN.

DINNER

OYSTERS*

We are committed to the sustainability of fish and shellfish stocks world wide. We constantly strive to source the freshest products from companies that are like minded. We take care to select only the finest oysters that are cultivated and harvested in certified and sustainable growing areas. Every oyster is hand shucked to order. Please ask your server about today's selections.*

APPETIZERS & SMALL PLATES

For sharing . . . or not.

- Bread is Life** | honey jalapeño butter, chimichurri, strawberry basil butter. 12
- Calamari** | Thai sauce, carrots, cilantro, fresno peppers, scallions. 18
- Bacon and Bourbon** | house-cured, smoked bacon, bourbon cherries GF. 21
- Short Rib & Chorizo Nachos** | Blaser's cheddar, jalapeño, pickled onion, crema. . . 20
- 7 Spice Wings** | house blend dry rub, blue-cheese sauce 19
- Tuna Poke*** | Ahi tuna, fresh ginger, fresnos, seaweed, avocado, wonton crisps 25
- Baby Back Ribs** | house-smoked, bbq sauce, crispy onions 19
- Whiskey Smith Scallops** | Nueske's bacon, apple relish, fresno GF 25
- Chimichurri Shrimp** | pan seared, parmesan, baguette crostini. 24
- Meatballs** | beef & pork meatballs, marinara, herb ricotta, parmesan, crostini. 19

STARTERS OR SIDES

enough to share

- Char Grilled Street Corn** | shucked sweet corn, queso fresco, cilantro, lime GF. . . 16
- Mashed Yukon Gold Potatoes** | gruyere cheese, buerre monte, onions GF 14
- Twice Baked Loaded Potato** | Blaser's cheddar, Nueske's bacon, seasoned sour cream, shredded cheddar, scallions 14
- Roasted Cauliflower** | parmesan, Baldamar's 7Spice blend, butter GF. 16
- Fire Roasted Artichokes** | mascarpone, pistachio dust, honey. 16
- Brussels Sprouts** | flash-fried, Asian vinaigrette, fresno peppers 14
- Truffle Fries** | chipotle aioli, ketchup, ranch. 14
- Sweet Potato Fries** | fresh-cut, chipotle aioli, red wine mignonette 13
- Spicy Bacon Lobster Mac & Cheese** | Blaser's sharp cheddar, breadcrumbs 19
- Whiskey Cream Mushrooms** | chicken jus, parmesan, rosemary GF. 16

SALADS

- Watermelon Salad** | strawberry, mixed berries, arugula, candied pecans, bleu cheese, sweet+spicy vinaigrette GF. 15
- Caesar Royale*** | romaine heart, caesar dressing, soft egg, crispy prosciutto, everything seasoned crisp, grana padano *contains pork* GF 14
- House Salad** | crispy bacon, cherry tomatoes, radish, croutons, parmesan, lemon vinaigrette 14
- Wedge Salad** | iceberg, tomato, egg, red onion, Nueske's bacon, Alma blue cheese crumbles, Alma bleu cheese dressing GF 16

EXCLUSIVE CUTS

Exclusive cuts uniquely prepared to maximize flavor & texture.

- Filet Mignon*** | Certified Black Angus GF. . . . 8oz 54
- Hanger Steak Chimichurri*** | grilled tomato & scallion, toasted baguette 8oz 38
- Tamarind-Braised Short Rib** | pickled mango salad GF. 39

100% USDA PRIME CERTIFIED BEEF

- Prime Rib Eye*** GF. 18oz 70
- Prime New York Strip*** GF. 14oz 65
- Prime Filet Mignon*** GF 12 oz 73
- Prime Porterhouse*** GF 24 oz 95

These steaks are all Prime, all the time. Custom aged, hand-selected, custom trimmed.

ADD SOME BLING

- blue cheese & fried onions 7 | crab, asparagus, béarnaise 20 | Shrimp+Creole Bechamel 18 | seared scallops 20 | 1/2lb crab legs 70

SPECIALTY SEAFOOD

Day boat caught by responsible fishermen.

- Miso Marinated Sea Bass*** | shaved asparagus and mixed greens, yuzu dressing . . . 48
- Pan Seared Organic Atlantic Salmon*** | Yukon Gold potato puree, sweet corn and roasted red pepper succotash GF 39
- Lobster+Leek Pappardelle with Sturgeon Caviar** | EVOO, garlic, parmesan. 55

WHITE MEATS

- Brick Pressed Bell & Evans Chicken**
roasted carrots, potatoes, capers, sundried tomato, lemon butter sauce, red pepper flakes, parmesan cheese GF
35

- Double Cut Lamb Chops**
crispy smash potatoes, charred carrot, mint yogurt GF
43

- Apple Cider-Braised Pork Shank**
onion+ apple cider glaze, roasted garlic, potato puree GF
37

BURGERS & SANDWICHES

Choose house-cut fries, side salad (+\$2 upcharge for side salad) | Gluten free buns available upon request

- The Wagouda*** | four 2oz Wagyu patties, gouda, American, caramelized onions, tomato. 28
- Prime Rib Sandwich** | thinly sliced house prime rib, Provolone cheese, grilled peppers & onions, jalapenos, tomato, tarragon aioli, toasted torpedo roll 28
- Chilled Lobster Roll** | brioche bun, celery, tarragon aioli, shredded lettuce. 32

*Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness • PARTIES OF 8 OR MORE ADD A 20% SERVICE FEE TO GUEST CHECKS

Our Lady of Guadalupe by David Phinney | 2022 Chardonnay, Sta. Rita Hills, California 40

Justin Isosceles | 2018 Cabernet Blend, Paso Robles, California 30
Penfolds Bin 389 | 2020 Cabernet/Shiraz Blend, Barossa Valley, AU 26
Our Lady of Guadalupe by David Phinney | 2021 Sta. Rita Hills, California 30
Daou Reserve | 2021 Cabernet Sauvignon, Paso Robles, California 25

Dollarhide Estate | 2022 Sauvignon Blanc, Napa Valley, California 26
Paraduxx | 2019 Bordeaux Blend, Napa Valley, California 28
Veuve Clicquot | Brut, France, NV 26
Gaja Promis | 2020 Super Tuscan, Tuscany, Italy 35

W H I T E S B Y T H E G L A S S

La Marca Prosecco | Bubbles, Italy, NV 11
Hugo Huber | Sparkling Rose of Pinot Noir, Austria 13
Tavo | Pinot Grigio, Italy, 2022 12
J Vineyards | Pinot Gris, California, 2022 13
Hive & Honey | Riesling, Monterey, California, 2022 12
Martin Codax | Albarino, Rias Baixas, Spain, 2022 13
Walnut Block | Sauvignon Blanc, Marlborough, New Zealand, 2022 12
Elizabeth Spencer | Sauvignon Blanc, California, 2022 16
Blindfold | White Pinot Noir, Sonoma County, California, 2021 18
Domaine Gayda | Chardonnay, France, 2022 12
Rutherford Ranch Estate | Chardonnay, Napa Valley, California, 2019 15
Whispering Angel | Rose, Vins de Pays OC, France, 2022 12

R E D S B Y T H E G L A S S

Ghost Pines | Cabernet Sauvignon, Sonoma/Napa, California, 2020 15
Daou | Cabernet Sauvignon, Paso Robles, California, 2022 15
Buehler | Cabernet Sauvignon, Napa Valley, California, 2019 17
Angels & Cowboys | Red Blend, Sonoma County, California, 2021 13
Michele Chiarlo "Le Orme" | Barbera D'Asti, 2021 14
Averaen | Pinot Noir, Willamette Valley, Oregon, 2022 19
Faustino Crianza | Tempranillo, Rioja, Spain, 2017 14
Anko | Malbec, Salta, Argentina, 2021 12
Polziano | Sangiovese+Merlot, Tuscany, Italy, 2022 16
Delas Cotes-du-Rhone | Syrah blend, Rhone, France, 2021 12
Decoy | Zinfandel, Napa Valley, California, 2021 15
Petite Petit | Red Blend, Lodi, California, 2020 15

W I N E O F I N T E R E S T

S O M E T H I N G D I F F E R E N T , S O M E T H I N G U N I Q U E . . . 15

W H I S K E Y

Old Fashioned | Michter's Single Barrel Rye, Buffalo Trace Whiskey, Piloncillo Syrup, House Blended Bitters 16

Black & White Manhattan | Angels Envy, Averna Amaro, Cynar Amaro Coffee Wash . . 16
Brooklyn Bonfire | Woodford Reserve Rye, Yellow Chartreuse, Cherry Bark Vanilla Bitters and Smoke 16

Cabin Weather | Jack Daniel's Rye, Licor 43, Averna amaro, St. Elizabeth All Spice 16
Sour Heart | Keeper's Heart Whiskey, Aquavit, Apple Brown Sugar Simple, Lemon Citrate, Licor 43, Cherry Bark Bitters 16

G I N

Silk Road | Bombay Dry, Pairidaeza Banana, Turmeric, Curry, Ginger, Lemongrass, Orange 17

Hey Jealousy

Far North Hibiscus Gin, Tattersall Grapefruit Crema, St. Germain, passionfruit, lime 16

Floradora

Ford's Gin, Sherry, Raspberry, Ginger Beer, Lemon Citrate 15

T E Q U I L A + M O R E

Margarita On 5th | Maestro Dobel Baldamar Select, Peche de Vigne, Grand Marnier, lime, ocean foam 27

Rising Sun Sour

Shōchū, Yuzu, Plum, Fennel, Cardamom, Lemon 17

Oaxacan Old Fashioned

Tequila, Mezcal, Piloncillo, Aromatic Bitter Blend, Amaro 15

V O D K A

Rhuberry Cosmo

Tito's Vodka, Triple Sec, Rhubarb, Strawberry, Citrus 15

It's a Done Dill

Tattersall Bootlegger, dill, mint, cucumber, charged water 15

R U M

Painkiller

El Dorado 5 Year Rum, Giffard pineapple liqueur, Plantation pineapple Rum, 18th and Central pineapple and Coconut Shrub 16

Peaches and Tea

White Rum, Peach-Clementine Pellegrino, Peach+Rosemary Elixir, Lemon, Cherry Bark and Vanilla Bitters 15

N . Y . F . N . A .

Z E R O P R O O F C O C K T A I L S

Red Rosie Ginger Beer, Lime, Cranberry 9	Pineapple Express pineapple, coconut, lime, cream 10	Strawberry Blonde rhubarb, lemon 11	N.A.O.F piloncillo, black walnut bitters 11	Libre Spritz Lyres Rosso, rhubarb, orange, N/A Brut 12
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B E E R

B O T T L E D

Stella Artois Pilsner, 4.8% Leuven, Belgium 6	Toppling Goliath Pseudo Sue Pale Ale, 5.8% Decorah, IA 9
Indeed Mexican Honey Lager (16oz can), 8% Minneapolis, MN 9	Corona Lager, 4.6% Mexico 7
Lakefront New Grist Gluten Free Pilsner, 5.1% Milwaukee, WI 7	Grain Belt Nordeast Amber Lager, 4.7% New Ulm, MN 6
High Noon Seltzer Black Cherry, 4.5% 8	O'Doul's Amber NA NA Lager, 0.5% 6

D R A U G H T

Michelob Golden Light Lager, 4.2% St. Louis, MO 6	Fulton Lonely Blonde Ale Blonde Ale, 4.8% Minneapolis, MN 7
Summit Rotating Minneapolis, MN 7	Summit EPA Extra Pale Ale, 5.2%, St. Paul, MN 7
Firestone Walker Mind Haze Hazy IPA, 6.2% Paso Robles, CA 8	Summit Oatmeal Stout (Nitro) Stout, 5%, St. Paul, MN 7
Sociable Cider Road Rash Hard Cider, 6.6% Spring Valley, MN 7	Surly Furious American IPA, 6.2% Minneapolis, MN 7
Castle Danger Cream Ale, 5.5% Two Harbors, MN 7	Schell's Firebrick Vienna Lager, 4.7%, New Ulm, MN 7
Voyageur Rotating Grand Marais, MN 7	Liftbridge Mango Blonde Blonde Ale, 4.75%, Stillwater, MN 7