



# BALDAMAR

ROSEDALE CENTER

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.

## LUNCH

### 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, green 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
- 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, spicy seasoning, baguette crostini . . . . . 24
- Meatballs** | beef & pork meatballs, marinara, herb ricotta, parmesan, baguette . . . . . 19

### STARTERS OR SIDES

enough to share

- Char Grilled Street Corn** | elote style GF . . . . . 16
- Twice Baked Loaded Potato** | cheddar, Nueske's bacon, sour cream, scallions . . . . . 14
- Mashed Yukon Gold Potatoes** | gruyere cheese, buerre monte, onions GF . . . . . 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, Nueske's bacon . . . . . 19
- Whiskey Cream Mushrooms** | chicken jus, parmesan, rosemary GF . . . . . 16

### SALADS

#### La Flaquita Salad

iceberg, sweet corn, black beans, queso fresco, tortilla crisps, chipotle-lime vinaigrette

18

#### Steak Salad

7oz spinalis, dijon vinigarette, pickled red onion, pickled cucumber, blistered tomato, chevre, crispy onion strings

30

#### Watermelon Salad

strawberry, mixed berries, arugula, candied pecans, blue cheese, sweet+spicy vinaigrette GF

18

#### Wedge Salad

tomato, red onion, egg, Nueske's bacon, blue cheese GF

21

#### Caesar Royale\*

romaine heart, soft egg, crispy prosciutto, everything seasoned crisp, grana padano \*contains pork\* GF

sm 14 lg 21

#### House Salad

field greens, crispy bacon, cherry tomatoes, radish, croutons parmesan, lemon vinaigrette

14

• CHOOSE A PROTEIN •

grilled chicken breast 6 | garlic herb shrimp 9 | organic Atlantic salmon fillet\* 9 | seared scallops 18 | spinalis 22

### SOUPS

#### Beer Cheese

Summit EPA, blaser's cheddar, pretzel

cup 7 bowl 11

#### Drunkin' Tomato

celery+carrot+onion base, focaccia crostini

cup 7 bowl 11

## BURGERS & SANDWICHES

Comes with a side of fries (sub side salad or soup +\$3 upcharge) | Gluten free buns available upon request

- Black+Blue Wagyu Burger\*** | champagne sauce, baby arugula, caramelized onion, Alma blue cheese . . . . . 29
- The Wagouda\*** | four 2oz Wagyu patties, gouda, American, carmelized onions, tomato . . . . . 29
- Short Rib Grilled Cheese** | pulled short rib, bacon jam, Swiss, American, cheddar, roasted jalapeno . . . . . 25
- Prime Rib Sandwich** | sliced house prime rib, Provolone cheese, grilled peppers & onions, jalapenos, tomato, tarragon aioli, toasted torpedo roll . . . . . 28
- Jerk Chicken Club Sandwich** | champagne sauce, romaine, tomato, chipotle aioli, pepperjack cheese, bacon . . . . . 20
- Miso Sea Bass Sandwich** | arugula, carrots, frisee, Thai sauce, brown butter, brioche bun . . . . . 26
- Chilled Lobster Roll** | brioche bun, celery, tarragon aioli, shredded lettuce . . . . . 32

### ENTREES

- 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, paprika GF . . . . . 39
- Brick Pressed Bell & Evans Chicken** | roasted carrots, fingerling potatoes, capers, sundried tomato, lemon butter sauce, red pepper flakes, parmesan cheese GF . . . . . 35
- Just The Tips\*** | 7oz sliced spinalis, crispy onion strings, red pepper mash, bleu cheese 32

### HALF SANDWICH

All sandwiches available full size. Comes with a side of fries (side salad or soup +\$3)

- Applewood Smoked B.L.A.T.** | Nueske's bacon, lettuce, tomato, chipotle aioli and avocado on toasted multi-grain bread . . . . . 17
- Short Rib Grilled Cheese** | pulled short rib, bacon jam, Swiss, American, cheddar, roasted jalapeno . . . . . 20
- Chilled Lobster Roll** | brioche bun, celery, tarragon aioli, shredded lettuce . . . . . 22
- Prime Rib Sandwich** | thinly sliced house prime rib, Provolone cheese, . . . . . 20

\*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

CELLARS SELECT

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

<b>Justin Isosceles</b>   2018 Cabernet Blend, Paso Robles, California. . . . . 30	<b>Dollarhide Estate</b>   2022 Sauvignon Blanc, Napa Valley, California. . . . . 26
<b>Penfolds Bin 389</b>   2020 Cabernet/Shiraz Blend, Barossa Valley, AU. . . . . 26	<b>Paraduxx</b>   2019 Bordeaux Blend, Napa Valley, California. . . . . 28
<b>Our Lady of Guadalupe by David Phinney</b>   2021 Sta. Rita Hills, California. . . . . 30	<b>Veuve Clicquot</b>   Brut, France, NV. . . . . 26
<b>Daou Reserve</b>   2021 Cabernet Sauvignon, Paso Robles, California. . . . . 25	<b>Gaja Promis</b>   2020 Super Tuscan, Tuscany, Italy. . . . . 35

WHITES BY THE GLASS

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

REDS BY THE GLASS

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

WINE OF INTEREST

SOMETHING DIFFERENT, SOMETHING UNIQUE . . . 15

WHISKEY

**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

GIN

**Silk Road** | Bombay Dry, Pairidaeza Banana, Turmeric, Curry, Ginger, Lemongrass, Orange 17  
**Hey Jealousy**  
 Far North Hibiscus Gin, Tattersall Grapefruit 16  
**Floradora**  
 Ford's Gin, Sherry, Raspberry, Ginger Beer, Lemon Citrate 15  
**It's a Done Dill**  
 Tattersall Bootlegger, dill, mint, cucumber, charged water 15

TEQUILA+MORE

**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  
**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

VODKA

Rhuberry Cosmo

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

It's a Done Dill

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

RUM

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.

ZERO PROOF COCKTAILS

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

BEER

BOTTLED

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

DRAUGHT

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