



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 17
- Bacon and Bourbon** | house-cured, smoked bacon, bourbon cherries GF 20
- Short Rib & Chorizo Nachos** | Blaser's cheddar, jalapeño, pickled onion, crema 20
- Spice Wings** | house blend dry rub, blue-cheese sauce 18
- Tuna Poke*** | Ahi tuna, fresh ginger, fresnos, seaweed, avocado, wonton crisps 23
- Baby Back Ribs** | house-smoked, bbq sauce, crispy onions 18
- Whiskey Smith Scallops** | Nueske's bacon, apple relish, fresno GF 24
- Chimichurri Shrimp** | pan seared, spicy seasoning, baguette crostini 24
- Meatballs** | beef & pork meatballs, marinara, herb ricotta, parmesan, baguette 18

STARTERS OR SIDES

enough to share

- Char Grilled Street Corn** | elote style GF 15
- 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 13
- Sweet Potato Fries** | fresh cut, chipotle aioli, red wine mignonette 13
- Spicy Bacon Lobster Mac & Cheese** | Blaser's sharp cheddar, Nueske's bacon 18
- Whiskey Cream Mushrooms** | chicken jus, parmesan, rosemary GF 16

SALADS

- | | | |
|---|--|--|
| <p>La Flaquita Salad iceberg, sweet corn, black beans, queso fresco, tortilla crisps, chipotle-lime vinaigrette 17</p> <p>Wedge Salad tomato, red onion, egg, Nueske's bacon, blue cheese GF 20</p> | <p>Steak Salad 7oz spinalis, dijon vinigarette, pickled red onion, pickled cucumber, blistered tomato, chevre, crispy onion strings 29</p> <p>Caesar Royale* romaine heart, soft egg, crispy prosciutto, everything seasoned crisp, grana padano *contains pork* GF sm 14 lg 21</p> | <p>Watermelon Salad strawberry, mixed berries, arugula, candied pecans, blue cheese, sweet+spicy vinaigrette GF 17</p> <p>House Salad field greens, crispy bacon, cherry tomatoes, radish, croutons parmesan, lemon vinaigrette 14</p> |
|---|--|--|

• CHOOSE A PROTEIN •

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

SOUPS

- | | |
|---|---|
| <p>Beer Cheese Summit EPA, blaser's cheddar, pretzel cup 7 bowl 11</p> | <p>Drunkin' Tomato celery+carrot+onion base, focaccia crostini cup 7 bowl 11</p> |
|---|---|

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 28
- The Wagouda*** | four 2oz Wagyu patties, gouda, American, carmelized onions, tomato 28
- 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 25
- 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 46
- Pan Seared Organic Atlantic Salmon*** | Yukon Gold potato puree, sweet corn and roasted red pepper succotash, paprika GF 38
- Brick Pressed Bell & Evans Chicken** | roasted carrots, fingerling potatoes, capers, sundried tomato, lemon butter sauce, red pepper flakes, parmesan cheese GF 32
- Just The Tips*** | 7oz sliced spinalis, crispy onion strings, red pepper mash, bleu cheese 30

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 16
- Short Rib Grilled Cheese** | pulled short rib, bacon jam, Swiss, American, cheddar, roasted jalapeno 19
- Chilled Lobster Roll** | brioche bun, celery, tarragon aioli, shredded lettuce 21
- Prime Rib Sandwich** | thinly sliced house prime rib, Provolone cheese,

*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

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

WHITES BY THE GLASS

| |
|--|
| 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 |

REDS BY THE GLASS

| |
|--|
| 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 |

WINE OF INTEREST

SOMETHING DIFFERENT, SOMETHING UNIQUE. . . 15

WHISKEY

N.Y.F.O.F #3 | Angels Envy Baldamar Select, Tahitian vanilla, tigernut, cascara, nutmeg, orange bitters, smoke 28

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 Crema, St. Germain, passionfruit, lime 16

Floradora

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

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

| | | | | |
|---|---|--|--|---|
| 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 |
|---|---|--|--|---|

BEER

BOTTLED

| | |
|---|--|
| 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 |

DRAUGHT

| | |
|---|---|
| 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 |
| Loon Juice Honeycrisp Hard Cider, 6.3% 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 |