



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, bacon bleu cheese butter. 11
- Calamari** | Thai sauce, carrots, cilantro, fresno peppers, scallions. 16
- Bacon and Bourbon** | house-cured, smoked bacon, bourbon cherries GF. 20
- Short Rib & Chorizo Nachos** | Blaser's cheddar, jalapeño, pickled onion, crema. . . 18
- 7 Spice Wings** | house blend dry rub, blue-cheese sauce 18
- Tuna Poke*** | Ahi tuna, fresh ginger, fresnos, seaweed, avocado, wonton crisps 22
- 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, parmesan, baguette crostini. 23
- Meatballs** | beef & pork meatballs, marinara, herb ricotta, parmesan, crostini. 18

STARTERS OR SIDES

enough to share

- Char Grilled Street Corn** | shucked sweet corn, queso fresco, cilantro, lime GF. . . 15
- Mashed Yukon Gold Potatoes** | gruyere cheese, buerre monte, onions GF 13
- Twice Baked Loaded Potato** | Blaser's cheddar, Nueske's bacon, seasoned sour cream, shredded cheddar, scallions 14
- Suya Broccolini** | clove, nutmeg, cinnamon, ginger, garlic, sauteed onion GF. 16
- Fire Roasted Artichokes** | mascarpone, pistachio dust, honey. 16
- Brussels Sprouts** | flash-fried, Asian vinaigrette, fresno peppers 13
- 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, breadcrumbs 18
- Whiskey Cream Mushrooms** | chicken jus, parmesan, rosemary GF. 16

SALADS

- Harvest Salad** | maple vinigrette, roasted squash, cranberry, honeycrisp apple, chevre, pepitas, walnuts GF 19
- Caesar Royale*** | romaine heart, caesar dressing, soft egg, crispy prosciutto, everything seasoned crisp, grana padano GF 13
- House Salad** | field greens, crispy bacon, cherry tomatoes, radish, croutons parmesan, lemon vinaigrette 13
- Wedge Salad** | iceberg, tomato, egg, red onion, Nueske's bacon, Alma blue cheese crumbles, Alma bleu cheese dressing GF 14

EXCLUSIVE CUTS

Exclusive cuts uniquely prepared to maximize flavor & texture.

- Filet Mignon*** | Certified Black Angus GF. . . . 8oz 50
- Hanger Steak Chimichurri*** | grilled tomato & scallion, toasted baguette 8oz 35
- Tamarind-Braised Short Rib** | pickled mango salad GF. 36

100% USDA PRIME CERTIFIED BEEF

- Prime Rib Eye*** GF. 18oz 65
 - Prime New York Strip*** GF. 14oz 65
 - Prime Filet Mignon*** GF 12 oz 72
- These steaks are all Prime, all the time. Custom aged, hand-selected, custom trimmed.

SPECIALTY SEAFOOD

Day boat caught by responsible fishermen.

- Miso Marinated Sea Bass*** | shaved asparagus and mixed greens, yuzu dressing . . . 42
- Pan Seared Organic Atlantic Salmon*** | Yukon Gold potato puree, sweet corn and roasted red pepper succotash GF 36

ADD SOME BLING

- blue cheese & fried onions 6 | crab, asparagus, béarnaise 17 | Shrimp+Creole Bechamel 15 | seared scallops 18 | 1/2lb crab legs 70

WHITE MEATS

- | | | |
|--|--|--|
| <p>Brick Pressed Bell & Evans Chicken</p> <p>roasted carrots & fingerling potatoes, parmesan cheese GF</p> <p>30</p> | <p>Seared Lamb Chops</p> <p>buerre monte, guajillo tomato sauce, chickpea GF</p> <p>40</p> | <p>Apple Cider-Braised Pork Shank</p> <p>onion+ apple cider glaze, roasted garlic, potato puree GF</p> <p>35</p> |
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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, carmelized onions, tomato. 28
- Prime Rib Sandwich** | thinly sliced house prime rib, Mahon cheese, grilled peppers & onions, jalapenos, tomato, tarragon aioli, toasted torpedo roll 25
- Chilled Lobster Roll** | brioche bun, celery, tarragon aioli, shredded lettuce. 30

*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

WINE

W H I T E S

La Marca Prosecco | *Bubbles, Italy* 11
Hugo Huber | *Sparkling Rose of Pinot Noir, Austria*..... 13
Tavo | *Pinot Grigio, Italy*..... 11
Van Duzer| *Pinot Gris, Willamette Valley, Oregon* 15
Hive & Honey | *Riesling, Monterey, California*..... 11
Martin Codax| *Albarino, Rias Baixas, Spain* 13
Walnut Block | *Sauvignon Blanc, Marlborough, New Zealand*.....12
Elizabeth Spencer| *Sauvignon Blanc, California* 16
Chateau Lamothe White Bordeaux| *Bordeaux, France*12
Domaine Gayda | *Chardonnay, France*.....12
Rutherford Ranch Estate | *Chardonnay, Napa Valley, California* 15
Whispering Angel | *Rose, Vins de Pays OC, France*.....12

R E D S

Ghost Pines | *Cabernet Sauvignon, Sonoma/Napa, California*..... 15
One Stone| *Cabernet Sauvignon, Paso Robles, California*..... 14
Buehler | *Cabernet Sauvignon, Napa Valley, California*17
Angels & Cowboys | *Red Blend, Sonoma County, California*..... 13
Leese-Fitch | *Pinot Noir, Central Valley, California* 13
Averaen| *Pinot Noir, Willamette Valley, Oregon*..... 19
Familia Torres Altos Ibericos | *Tempranillo, Rioja, Spain* 14
Anko | *Malbec, Salta, Argentina*12
Polziano | *Sangiovese+Merlot, Tuscany, Italy*..... 16
Delas Cotes-du-Rhone | *Syrah blend, Rhone, France*12
Decoy | *Zinfandel, Napa Valley, California*..... 15
Stolpman La Cuadrilla | *Grenache Blend, Ballard Canyon, California*.....17

C E L L A R S S E L E C T

Justin Isosceles | *2018 Cabernet Blend, Paso Robles, California*..... 28
Penfolds Bin 389 | *2020 Cabernet/Shiraz Blend, Barossa Valley, AU* 26
Our Lady of Guadalupe by David Phinney | *2021 Sta.Rita Hills*..... 30
Oberon | *2021 Cabernet Sauvignon, Napa Valley, California* 23

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

W H I S K E Y

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

Sweater 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

Naples Negroni | *Olive Oil Washed Gin, Vermut Sospeso, Bitter Fusetti* 17

Blackberry Collins

Far North Hibiscus Gin, Dashfire Creme de Mure, honey simple syrup, lemon, charged h20

16

Floradora

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

15

V O D K A

Herb's Pear of Peaches*

Tito's Handmade Vodka, Vikre Herbal Liqueur, Triple Sec, rosemary, lemon, egg white 15

Cozy Copper

Orange vodka, St. Elizabeth Allspice Dram, lime, ginger beer, star anise 15

T E Q U I L A

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

Jalisco Social Club

El Jimador Anejo, Giffard Creme de Banana, sweet vermouth, cherry bark+vanilla bitters

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

B E E R

B O T T L E D

Stella Artois | *Pilsner, 4.8% Leuven, Belgium* 6
Indeed Mexican Honey | *Lager (16oz can), 8% Minneapolis, MN*..... 9
Lakefront New Grist | *Gluten Free Pilsner, 5.1% Milwaukee, WI*..... 7
High Noon Seltzer | *Black Cherry, 4.5%*..... 8

Toppling Goliath Pseudo Sue | *Pale Ale, 5.8% Decorah, IA*..... 9
Corona | *Lager, 4.6% Mexico* 7
Grain Belt Nordeast | *Amber Lager, 4.7% New Ulm, MN* 6
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
Summit Rotating | *Minneapolis, MN*..... 7
Firestone Walker Mind Haze | *Hazy IPA, 6.2% Paso Robles, CA* 8
Loon Juice | *Honeycrisp Hard Cider, 6.3% Spring Valley, MN* 7
Castle Danger | *Cream Ale, 5.5% Two Harbors, MN* 7
Voyageur Rotating | *Grand Marais, MN* 7

Fulton Lonely Blonde Ale | *Blonde Ale, 4.8% Minneapolis, MN*..... 7
Summit EPA | *Extra Pale Ale, 5.2%, St. Paul, MN*..... 7
Summit Oatmeal Stout (Nitro) | *Stout, 5%, St. Paul, MN* 7
Surly Furious | *American IPA, 6.2% Minneapolis, MN*..... 7
Schell's | *Firebrick Vienna Lager, 4.7%, New Ulm, MN* 7
Liftbridge Mango Blonde | *Blonde Ale, 4.75%, Stillwater, MN*..... 7

N/A BEVERAGES

Red Rosie | *Ginger Beer, Lime, Cranberry* 7
Pineapple Express | *pineapple, coconut, lime, cream* 10
Rosemary's Orchard | *strawberry shrub, peach, pear* 9
Rose Fizz* | *N/A Brut, rhubarb, rose, egg white* 11
Lavender Haze* | *coconut, N/A brut, egg white* 12