

DINNER

SUPERIOR STREET

LYRIC

KITCHEN • BAR

THE
STUFF
YOU
LOVE

CAN'T MISS STARTERS

COMBO PLATTER – 16

Rings, mac & cheese tots, soft pretzels, curds and chicken tenders. Oh my!

POUTINE – 10

This original recipe from Québec starts with crisp fries, fresh cheese curds and is smothered in a rich Velouté (ok, fancy gravy). Garnished with scallions and chopped tomato.

AHI TUNA TACO – 12

Crisp wonton shells filled with Poke style Ahi Tuna with vegetable garnish.

SHRIMP COCKTAIL – 12 GFA

Classic for a reason. Jumbo shrimp, cocktail sauce and lemon. Perfection.

LYRIC ORIGINAL CHEESE CURDS – 9

Fresh Wisconsin white cheddar curds, hand dipped & batter fried. You deserve this.

DEEP FRIED MUSHROOMS – 9

Lightly battered mushrooms topped with melted cheeses. Served piping hot, with a side of creamy horseradish sauce. No law saying you have to share.

MAC & CHEESE TOTS – 9

Rich mac & cheese with a hint of jalapeño, breaded and deep fried to perfection. Just putting the words together makes us hungry. Try 'em!

SOFT PRETZEL – 9

Baked pretzel sticks served with our beer cheese dipping sauce. Wunderbar!

ONION RINGS – 9

Jumbo rings. House-made. Just for you

ARTICHOKE & SPINACH DIP – 9 GFA

Fresh spinach and tender artichoke hearts, blended with cream cheese. Soooo freakin' good.

NACHOS – 12

Hand-cut tortilla chips piled high with cheese, beef, pico de gallo, and lettuce. Served with salsa and sour cream.

QUESADILLA – 10

Flour tortillas stuffed with queso cheese and red chili adobo.

ADD CHICKEN – 2

TOTCHOS – 12

If tater tots and nachos had a baby, and then the baby grew up to be a rock star.

TENDERS – 10

Big honkin' chicken tenders, hand-battered and fried. Served with your choice of dipping sauce: jerk, honey mustard, buffalo, BBQ, teriyaki or Thai.

SOUPS AND GREENS

GRATIN OF FRENCH ONION – 6

Sweet onions simmered in rich stock. Served with house-made crouton and melted provolone cheese. Soupe Chic!

CHARLIE AND BARNEY'S CHILI – 6 GFA

Don't tell Charlie and Barney we've got their original recipe, straight from Indianapolis. Meaty. Spicy. Flavorful.

SOUP DU JOUR

House-made, changes daily. Test your server's knowledge!

CUP – 3.5

BOWL – 4.5

COBB SALAD – 11 GFA

The Brown Derby's original. Crisp lettuce, with a savory mélange of bacon, egg, avocado, bleu cheese crumbles and roasted chicken breast. Served with your choice of dressing.

THE WEDGE – 9 GFA

Crisp wedge of fresh iceberg lettuce, bleu cheese crumbles, bacon bits, tomato, sunflower seeds and an oh-so-sweet balsamic drizzle. Served with bleu cheese dressing.

STEAK & BLEU SALAD – 12

Chopped romaine lettuce, grilled steak and caramelized onions tossed in our house-made maple-balsamic dressing. Garnished with bleu cheese crumbles and candied walnuts. Steak your claim!

CAESAR SALAD – 9

Crisp romaine, garlic croutons, freshly grated parmesan and our classic Caesar dressing. Et tu, tummy?

ADD CHICKEN – 2

ADD SHRIMP – 3 FOR 6

STRAWBERRY SPINACH CAPRESE – 11 GFA VGA

Our twist on the classic Caprese salad features fresh mozzarella with spinach, basil and strawberries, drizzled with a balsamic reduction and olive oil. Your new go-to!

WE LOVE CLASSIC CUTS

All steaks USDA Choice, Prime or Certified Angus Beef, hand-cut on premises.
Served with mashed Yukon golds, and vegetable du jour.

LYRIC KITCHEN CUT SIRLOIN – 18 GFA

A 9oz. bacon wrapped sirloin. A thing of artisanal beauty.

CENTER-CUT RIBEYE – 25 GFA

Yep. 12oz. Certified Angus Beef center-cut. 'Cause that's how you roll.

NEW YORK STRIP – 28 GFA

The original, sizzling, culinary colossus. 16oz. Certified Angus Beef New York Strip. Your way.

FILET MIGNON GFA

A tender, bacon-wrapped filet. Grab a seat on the flavor train!

6oz. – 27 9oz. – 32

DOUBLE BONE PORK CHOP – 24 GFA

An 18oz. double bone center cut chop, served with spicy oven roasted Fuji apple compote.

BABY BACK RIBS GFA

Meaty, slow-roasted, fall-off-the-bone goodness, with a rich, spicy BBQ sauce. Served with fries.

HALF RACK – 16 FULL RACK – 22

JERKED PORK MEDALLIONS WITH RUM & CREMINI MUSHROOMS – 22

Jerk marinated medallions sautéed with cremini mushrooms and fresh pineapple, glazed with dark rum. Served on rice, always nice.

SIDES

SAUTÉED CREMINI MUSHROOMS – 4 GFA

Baby Portabellas sautéed in clarified butter with shallot and garlic.

CREAMED SPINACH & PEARL ONION – 5 GFA

Spinach with garlic, shallot and pearl onion. Finished with cream, breadcrumbs and parmesan cheese.

FRIDAY AND SATURDAY ARE A PRIME TIME TO POP OVER
(STARTING AT 5 P.M.)

PRIME & POPOVERS

See why everyone raves about our prime rib! USDA Choice Certified Angus Beef, lightly seasoned and slow-roasted in our special oven. Served with hot popovers, rich au jus, creamy horseradish and mashed potatoes.

PETITE CUT – 19 KING CUT – 24

FIN AND FOWL

CEDAR ROAST SALMON – 20 GFA

Fresh Atlantic salmon fillet, lightly seasoned and roasted on cedar. Served with mashed potatoes and vegetables.

HONEY SRIRACHA SALMON – 20 GFA

Salmon fillet with a kick – glazed with honey, sriracha, lime and soy. Served with mashed potatoes and vegetables. Sweet and spicy!

WALLEYE – 22

This flaky, flavorful fish comes broiled, deep fried or “shore lunch” style – your choice! Served with mashed potatoes and vegetables.

JUMBO SHRIMP – 20 GFA

Premium, juicy jumbo shrimp. Broiled or battered, just the way you like them. Served with mashed potatoes and vegetables.

SCALLOPS – 22 GFA

These meaty scallops are gently sautéed with shallot, garlic and served with mango mint salsa. Served with mashed potatoes and vegetables. A true deep-sea treasure.

ROASTED RED SNAPPER – 24

Skin on Red Snapper fillet, oven roasted with lemon and white wine. Topped with a broiled shrimp skewer and lemon butter. Served with mashed potatoes and vegetables.

WALLEYE TACOS – 15

Your choice of flour or corn tortillas, filled with walleye, cheese, tomato, street slaw and special sauce. Served with rice.

CHICKEN CORDON BLEU – 19

Hand-stuffed chicken breast, pit-smoked ham, prosciutto ham and Swiss & bleu cheese. Finished with Mornay sauce and served with rice and vegetables.

CHICKEN MARSALA – 19

Chicken breast sautéed in clarified butter with garlic, shallot and mushroom. Deglazed with Sweet Marsala, finished with veal demi. Served on pasta.

PASTA ENTREÉS

FETTUCINE ALFREDO – 16

Rich garlic cream sauce on tender fettuccine. Sprinkled with fresh ground parmesan cheese, cracked peppercorns and parsley.

ADD CHICKEN – 2

ADD SHRIMP – 3 FOR 6

POMODORA – 16

Mamma Mia! This classic Italian tomato sauce is made with tomatoes, onions, garlic and fresh basil. Served over fresh penne pasta.

WILD MUSHROOM RAVIOLI – 18

Plump pockets of pasta filled with wild mushroom, served in a rich sherry cream sauce.

PEPPERONATA – 18

The name says it all – Italian sausage sautéed with julienne onions, red & green peppers, tomato and a light tomato sauce. Served on angel hair pasta.

PUTTANESCA – 18

A zesty blend of tomato sauce with spinach, capers and shallot, served on angel hair pasta. We top it with sliced, grilled chicken breast and Parmesan cheese.

MIGHTY MIGHTY PROTEIN

VEGAN POWER BOWL – 11 **GFA VGA VA**

Steamed and sautéed broccoli, tomato, mushroom, red onion, bell peppers, carrot, celery and spinach. Served over our specially blended gluten-free rice and grain mix.

FAJITA CHICKEN BOWL – 13

Grilled chicken breast basted with adobo on dressed romaine, with cucumber, tomato, onion, roasted corn and black beans. A fiesta of flavor, served with tortilla crisps.

TERIYAKI BOWL – 11 **GFA VGA VA**

Lovingly-blended rice and grain mix topped with corn, red onion, tomato, broccoli, carrot, scallions, sesame seeds, crispy wontons and a kick of sweet, spicy teriyaki, to keep you on your toes.

ADD EGG – 2

ADD CHICKEN – 2

ADD STEAK – 4

ADD SHRIMP – 3 FOR 6

SANDWICHES AND WRAPS

Fresh kettle chips or fries - Your call!
Get rings, sweet potato fries, tots, or a side salad for just \$2 more.

REUBEN/RACHEL – 10

Slow-cooked corned beef brisket or turkey breast, homemade pepper kraut and melted Swiss cheese on grilled marble rye.

DENVER – 10

The classic taste of a Denver omelet – scrambled egg with ham, sweet peppers, onions, Muenster and American cheese – on grilled sourdough bread.

WALLEYE SANDWICH – 13

Crisp walleye fillet served on grilled focaccia bread, with house-made tartar sauce. You'll be hooked!

ITALIAN SAUSAGE ON CIABATTA – 9

An explosion of taste! Spicy Italian sausage, onion, red & green peppers, melted provolone and mozzarella cheese on grilled ciabatta. Served with tomato dipping sauce.

PUB BATTERED COD ON CIABATTA – 10

Ahoy! Just the thing for a meal with your mates! Beer battered cod, Tillamook cheddar, lettuce, tomato, and tartar.

PORK TENDERLOIN – 10

A battered pork tenderloin, crispy yet tender, with pickle, lettuce, tomato, and mustard. Hog heaven!

FIRECRACKER WRAP – 10

Crispy or grilled chicken tenders, cheddar cheese, lettuce, tomato and spicy sauce wrapped in a tomato tortilla

PHILLY – 10

Our version of the classic Philly sandwich! Slices of char-grilled steak, sautéed onion, peppers and mushrooms with melted Muenster cheese on a grilled ciabatta.

GFA=GLUTEN FREE AVAILABLE, VGA=VEGETARIAN AVAILABLE, VA=VEGAN AVAILABLE

BOLD BURGERS

All burgers are a 1/2 pound fresh ground chuck locally sourced from **Superior Meats** on a European bakery roll from our friends at **Positively 3rd St. Bakery**.

Fresh kettle chips or fries-Your call!

Get rings, sweet potato fries, tots, or a side salad for just \$2 more.

BLUEBERRY BISON BURGER – 14

Flavorful bison burger topped with Amma bleu cheese, shredded romaine lettuce and blueberry bacon compote. If you've never tried one, find out what you're missing!

CLASSIC BURGER – 10

Served on a European-style roll with your choice of one topping: bacon, cheese, mushrooms, bleu cheese, olives, cream cheese & jalapeño.

ADDITIONAL TOPPING – 1.50

BACON CHEDDAR – 11

Half-pound burger topped with crisp bacon and melted cheddar cheese.

DULUTHY LUCY – 14

You've found it! The original Duluthy Lucy. ground chuck filled with Wisconsin white cheddar cheese. A juicy treat, grilled and topped with lettuce and tomato.

PATTY MELT – 11

It's a classic, and we do it right! A 1/2 pound burger, Swiss and American cheese and caramelized onion on grilled marble rye.

BUFFALO BLEU – 11

If you love caramelized onions, Frank's Red Hot Sauce, crispy bacon and a generous dollop of creamy bleu cheese dressing, we've got you covered.

WESTERN – 11

Caramelized onions, cheddar cheese, smoky bacon and tangy BBQ sauce. Saddle up!

THE LYRIC – 12

Sautéed cremini mushroom, onion, bacon, smoked Gouda and Swiss Cheese.

MUSHROOM SWISS – 11

Sautéed cremini mushroom and melted swiss cheese.

RAGIN' CAJUN – 12

Half-pound cajun seasoned burger with Tillamook sharp cheddar, cremini mushroom, andouille sausage and seasoned mayo. Whoo!

SUNRISE – 13

Caramelized onions, bacon, Muenster and cheddar cheeses, topped with a fresh egg.

DIABLO BACON CHEESE – 12

Fresh jalapeño, bacon, red chili adobo and pepper jack cheese. Just enough kick to keep you satisfied!

For the lighter appetite, 1/3lb. burger available upon request.

Turkey burger available upon request. Gluten-free bun available for just \$2.00

COMFORT FOODS

Add a side salad \$2

ROAST TURKEY DINNER – 12

Here's something to give thanks for – slices of fresh-roasted turkey breast, pan gravy, mashed potato, fresh vegetables and cranberry chutney.

POT ROAST – 12

Tender, slow-braised beef with mashed potato, vegetable and rich pan gravy. Why make it at home when you can love it here?

HOMEMADE MAC & CHEESE – 10

Rich cheese sauce and tender pasta, baked au gratin style, with a parmesan breadcrumb crust. The best part? You get to eat it all.

POT PIE – 11

Tender roast chicken, pan gravy, peas, carrot, potato and onion, topped with a golden puff pastry crust.

CHICKEN TENDER DINNER – 12

Fresh batter fried chicken tenders served with mashed potatoes, vegetables and gravy. Want fries instead? Sure!

HEY! FLATBREAD PIZZA!

TRADITIONAL

Sometimes simple is better! Choose your topping!

CHEESE – 10

PEPPERONI – 11

SAUSAGE – 11

CHICKEN ALFREDO – 12

Bravo! You'll love the tender crust, rich Alfredo sauce, roasted chicken breast, fresh garlic, mozzarella and parmesan cheeses.

TURKEY BACON – 12

Ranch dressing, roasted turkey breast, fresh bacon crumbles and shredded mozzarella and parmesan cheeses on a crisp flatbread crust.

QUATRO FROMAGGIO – 12

Tender crust brushed with olive oil. Topped with mozzarella, provolone, ricotta, jack and parmesan. (Yep, we threw in an extra cheese. So it's actually "cinque" if you're paying attention.)

BBQ CHICKEN – 12

Crisp flatbread, tangy BBQ sauce, pulled chicken, mozzarella cheese, red onion and fresh cilantro.

SPICY HAWAIIAN – 12

Artisan flatbread crust, pizza sauce, Canadian bacon, golden pineapple chili flakes and jalepeño.

SOUTHWESTERN – 12

Red Chili Adobo, chorizo, steak, mozzarella and Chihuahua cheeses, cilantro, crema and salsa.

THAI CHICKEN – 12

Crisp flatbread topped with chicken, cilantro, spicy Thai chili, cheese, and scallions.

MARGHERITA – 12

A marriage of olive oil, garlic, fresh tomato, basil, mozzarella, provolone and parmesan cheeses. Fun fact: the name honors the Queen Consort of Italy, Margherita of Savoy. Classy!

BUFFALO CHICKEN – 12

Crisp flatbread covered with bbq, shredded mozzarella, bleu and parmesan cheeses with grilled chicken basted with Franks Red Hot.

STEAK & CARMELIZED ONION – 12

Tenderloin tips, caramelized onion, pepperoncini, mozzarella and smoked gouda on an herb seasoned olive oil infused crust.

SPINACH & MUSHROOM – 12

Creamy alfredo, fresh spinach, sautéed crimini, button and portabella mushroom slices with mozzarella and parmesan cheeses. Drizzled with olive oil and sweet balsamic.

VEGETARIAN – 12

Whole grain flatbread topped with hand-pulled mozzarella, confit of tomato and sweet onion, olive oil, peppers, spinach, fresh basil and parmesan cheese.

SUPREME – 12

When pepperoni, sausage, mushroom, black & green olives, onion, peppers and cheese join forces, the results are indeed supreme.

GRILLED PANINIS

Fresh kettle chips or fries - Your call!

Get rings, sweet potato fries, tots, or a side salad for just \$2 more.

TURKEY CRANBERRY – 10

Oven-roasted turkey breast, Muenster cheese and cranberry relish mayo on griddled wild rice bread.

CUBANO – 10

Pulled pork, ham, pickle, Swiss cheese and spicy mustard on pressed French bread.

CHICKEN CLUB – 10

Grilled chicken breast, tomato, bacon, Swiss and cheddar cheese on pressed ciabatta. Simply sensational.

HAM & BRIE – 10

Thin-sliced pit ham, double cream brie and honey mustard on pressed marble rye.

PORTABELLA MUSHROOM, ONION AND CHEDDAR – 10 VGA

Grilled baby portabella mushrooms, caramelized onion, tomato, sharp cheddar and lettuce on grilled ciabatta. This vegetarian option doesn't miss a thing – packed with taste!