

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 – 11

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.

WINGS – 12.5

Crispy bone-in chicken wings, tossed with your favorite sauce: Teriyaki, BBQ, Thai, Sweet n' Spicy, Ranch dry rub, or Buffalo dry rub.

LYRIC ORIGINAL CHEESE CURDS – 10.5

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

DEEP FRIED MUSHROOMS – 10

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 – 10.5

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 – 10

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 – 13

Hand-cut tortilla chips topped with cilantro-lime marinated chicken, cheese, jalapeño peppers, onion, black olives, lettuce, tomato, and finished with crema.

QUESADILLA – 10

Flour tortillas stuffed with queso cheese and red chili adobo.

ADD CHICKEN – 2

LOADED TOTS – 12

These jumbo tater tots are smothered with bacon, cheddar cheese and topped with tomatoes, green onions and crema. Your taste buds will thank you.

TENDERS – 11

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!

SOUP DU JOUR

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

CUP – 4

BOWL – 5

COBB SALAD – 13.5 **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 – 10 **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 – 15

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 – 11

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

STRAWBERRY SPINACH CAPRESE – 13

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!

LYRIC BERRY SALAD – 14 **GFA**

We think you'll like this salad berry much. Fresh mixed greens topped with candied bacon & walnuts, cherry tomatoes, red onions, radishes, fresh berries, and goat cheese. Tossed with a house white balsamic vinaigrette.

FAJITA SALAD – 14

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.

ADD CHICKEN – 2

ADD STEAK – 4

ADD SHRIMP – 6

ADD SALMON – 8

LYRIC FLATBREAD

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.

CHICKEN BACON RANCH – 12

Hand pulled Amish chicken, ranch dressing, bacon crumbles, and shredded mozzarella and parmesan cheeses on a crisp flatbread crust.

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.

THAI CHICKEN – 12

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

MARGHERITA – 13

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 our buffalo sauce shredded mozzarella, bleu and parmesan cheeses with grilled chicken breast. Garnished with Franks Red Hot.

STEAK & CARMELIZED ONION – 15

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 – 13

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

SUPREME – 14

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 – 12

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

CUBANO – 12

Pulled pork, ham, pickle, Swiss cheese and spicy mustard on pressed bakery roll.

CHICKEN CLUB – 12

Grilled chicken breast, tomato, bacon, mayo, Swiss and cheddar cheese on pressed bakery roll. Simply sensational.

HAM & BRIE – 12

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

PORTABELLA MUSHROOM, ONION AND CHEDDAR – 12 **VGA**

Grilled portabella mushrooms, caramelized onions, street slaw, and Tillamook cheddar topped with a roasted red pepper pesto served on a bakery hoagie.



WELCOME TO THE LYRIC.

OUR PROFESSIONALS ARE TRAINED IN THE ART OF IMPROVING YOUR DAY.

WE MAKE PEOPLE HAPPY WITH REALLY GOOD FOOD AND SWELL DRINKS.

SO RELAX, AND LET US DELIVER ON YOUR HIGHEST POSSIBLE EXPECTATIONS.

OKAY, YOUR VERY REASONABLE EXPECTATIONS.

IF YOU'RE STILL READING THIS, YOU SHOULD ORDER SOMETHING.

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 – 15

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 – 10.5

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

ADDITIONAL TOPPING – 1.5

BACON CHEDDAR – 12

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

PATTY MELT – 12

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 – 12

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 – 12

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

THE LYRIC – 13

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

MUSHROOM SWISS – 12

Sautéed cremini mushroom and melted swiss cheese.

RAGIN' CAJUN – 13

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

SUNRISE – 14

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

DIABLO BACON CHEESE – 13

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

SOMETIMES LESS IS MORE! ALL OUR BURGERS ARE AVAILABLE AS A 1/3LB. BURGER. SAME GREAT TASTE, LESS ON THE WAIST!

Gluten-free bun available for just \$2.00

COMFORT FOODS

Add a side salad \$2

ROAST TURKEY DINNER – 13.5

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

POT ROAST – 13.5

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 – 13

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

BABY BACK RIBS **GFA**

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

HALF RACK – 18 FULL RACK – 24

POT PIE – 12

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

CHICKEN TENDER DINNER – 15

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

WALLEYE TACOS – 15

Your choice of flour or corn tortillas, filled with walleye, cheese, tomato, street slaw and remoulade.

PASTA ENTREÉS

All pastas served with a side salad.

FETTUCCINE ALFREDO – 16

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

ADD CHICKEN – 2

ADD SHRIMP – 6

SPINACH & MUSHROOM RAVIOLI – 18

Spinach & mushroom stuffed ravioli sautéed with roasted tomatoes, garlic, and white wine in an alfredo sauce. Garnished with fresh basil and parmesan cheese.

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.

SHRIMP SCAMPI – 18

The classic dish, perfected. Pan-seared shrimp tossed with perfect pasta in a savory white wine garlic sauce. Molto delizioso!

THE BRIDGE – 18

Julienned chicken sautéed with bell peppers, mushrooms and onions tossed with a house made sweet/spicy hoisin sauce. Served over pasta.

SHRIMP & BACON PASTA – 18

Pan seared shrimp and bacon in a garlic cream sauce tossed with spinach and angel hair pasta. Finished with Tomato, Green Onion and Parmesan. Bon Appétit.

POWER BOWLS

TERIYAKI BOWL – 13 **GFA VGA VA**

Steamed brown rice 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.

LYRIC BOWL – 15

Our power blend of kale, broccoli, carrot, brussel sprouts, and cabbage sautéed with our braised beef and garlic, served over riced cauliflower and finished with a fried egg.

BEEF POWER BOWL – 15 **GFA VGA VA**

A mind-blowing mix made of kale, broccoli, carrot, brussel sprouts and cabbage tossed in a ginger peanut sauce served over brown rice with sliced steak braised in a house hoisin sauce. Garnished with crushed peanuts and sliced green onions. Power up!

VEGAN BOWL – 13 **GFA VGA VA**

Steamed and sautéed broccoli, tomato, mushroom, red onion, bell peppers, carrot, celery and spinach. Served over our steamed brown rice.

ADD EGG – 2 • ADD CHICKEN – 2 • ADD STEAK – 4 • ADD SALMON – 8

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 – 12

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

WALLEYE SANDWICH – 15

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

ITALIAN SAUSAGE – 12.5

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

PORK TENDERLOIN – 12

Pork tenderloin served deep fried or grilled with pickle, thin sliced onion, and mustard on a European bakery roll. Hog heaven.

FIRECRACKER WRAP – 11

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

PHILLY – 13

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

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

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. All classic cuts served with salad.

LYRIC KITCHEN CUT SIRLOIN – 20 GFA

A 9oz. Sirloin cooked to order. A thing of artisanal beauty.

CENTER-CUT RIBEYE – 28 GFA

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

NEW YORK STRIP – 32 GFA

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

GRILLED PORK LOIN – 22

Fresh pork loin medallions seasoned and char grilled. Served with mashed potatoes and house vegetable medley.

SAUTÉED CREMINI MUSHROOMS – 4

FRIDAY AND SATURDAY ARE A PRIME TIME TO POP OVER

(STARTING AT 4 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 – 22 KING CUT – 28

FIN AND FOWL

CEDAR ROAST SALMON – 22 GFA

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

HONEY SRIRACHA SALMON – 22 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.

BUTTER & HERB

ROASTED CHICKEN – 16

Fresh bone-in chicken breast roasted with a blend of herbs and a hint of butter. Served with riced cauliflower and fresh vegetables.

SOUTHERN FRIED CATFISH – 14

No need to head to Louisiana to catch this classic dish. We hand-bread each fillet and fry'em up crisp. Served with riced cauliflower, fresh vegetables, and a side of remoulade.

CHICKEN MARSALA – 19

It's a celebration of flavors – tender chicken breast sautéed in clarified butter with garlic, shallot and mushroom. Deglazed with a dry Marsala Wine and served on rice.