

BOLD BURGERS

All burgers are a 1/2 pound fresh ground ribeye and chuck blend locally sourced from **Old World Meats**, served with fresh kettle chips or fries—Your call! Get sweet potato fries, tots, or a side salad for just \$2 more.

BLUEBERRY BISON BURGER – 17

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 – 13

A classic locally sourced burger patty with lettuce and tomato.

ADDITIONAL TOPPINGS EACH – 1.5

Toppings: bacon, cheddar, swiss, smoked gouda, Muenster, ghost pepper cheese, blue cheese, olives, cream cheese, onion, mushroom, or jalapeño.

PATTY MELT – 15

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.

WESTERN – 15

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

THE LYRIC – 16

Sautéed cremini mushroom, onion, bacon, smoked gouda and swiss cheese.

TRIPLE CHEESY BACON – 16

Three cheese blend, smoked gouda cheese, candied bacon, and caramelized onions.

SUNRISE – 16*

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

DIABLO BACON CHEESE – 17

Fresh jalapeño, bacon, chipotle aioli, and ghost pepper 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!

Substitute any beef patty for a Beyond Meat® patty at Just \$3.00
Gluten-free bun available for just \$2.00

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.

LYRIC FLATBREAD

TRADITIONAL

Sometimes simple is better! Choose your topping!

CHEESE – 11

PEPPERONI – 13

SAUSAGE – 13

CHICKEN BACON RANCH – 14

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

BBQ CHICKEN – 14

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

THAI CHICKEN – 14

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

MARGHERITA – 14

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

STEAK & CAMELIZED ONION – 16

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

SPINACH & MUSHROOM – 14

Creamy Alfredo, fresh spinach, sautéed cremini, button and portabella mushroom slices, with mozzarella and parmesan cheeses. Drizzled with sweet balsamic.

SUPREME – 15

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

SANDWICHES, WRAPS & GRILLED PANINIS

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

PHILLY – 17

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.

WALLEYE SANDWICH – 18

Crisp walleye beer battered with our own Lyric Lager on a hoagie, served with tartar sauce. You'll be hooked!

FIRECRACKER WRAP – 15

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

TURKEY CRANBERRY – 16

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

LYRIC BUTTERMILK CHICKEN SANDWICH – 16

Your choice of crispy or grilled marinated buttermilk chicken with lettuce, tomato and garlic aioli on a toasted bun.

REUBEN – 16

Slow-cooked corned beef brisket, sauerkraut and melted swiss cheese on grilled marble rye.

PRIME RIB SANDWICH – 20

Hand cut prime rib seasoned and drizzled with garlic aioli and melted Swiss cheese on a hoagie. Delicious!

DINNER

SUPERIOR STREET

LYRIC

KITCHEN • BAR

THE STUFF YOU LOVE

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

CAN'T MISS STARTERS

COMBO PLATTER – 18

Fried cauliflower, tater tots, soft pretzels, curds, chicken tenders, Oh my!

POUTINE – 13

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.

LYRIC ORIGINAL CHEESE CURDS – 12

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

DEEP FRIED MUSHROOMS – 12

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

SOFT PRETZEL – 11

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

ARTICHOKE & SPINACH DIP – 12 GFA

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

LOADED TOTS – 12

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

TENDERS – 13

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

LOADED POTATO SKINS – 12

We bake, stuff, and serve these skins piping hot with our three cheese blend and top 'em with bacon, tomato, and green onion. Ohfer Yum!

FRIED CAULIFLOWER – 12 VGA

Tempura battered fried cauliflower served with a bang bang sauce.

SOUPS AND GREENS

GRATIN OF FRENCH ONION – 8

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

SOUP DU JOUR

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

CUP – 6

BOWL – 7

COBB SALAD – 16 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.

STEAK & BLEU SALAD – 19

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 – 14

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

LYRIC BERRY SALAD – 17 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.

ORCHARD SALAD – 17 VGA VA

Fresh mixed greens, with apples, cucumbers, celery, smoked gouda, dried cherries, and honey granola clusters. Tossed in an apple cider vinaigrette.

ADD CHICKEN – 3 ADD STEAK – 5 ADD SHRIMP – 6 ADD SALMON – 8

WE LOVE CLASSIC CUTS

All steaks* are Certified Angus Beef, hand-cut and aged locally at **Old World Meats**. Served with mashed baby reds or a baked potato and seasonal vegetables. All classic cuts served with salad.

LYRIC KITCHEN CUT SIRLOIN – 28 GFA

A 8oz. sirloin cooked to order. A thing of artisanal beauty.

CENTER-CUT RIBEYE – 40 GFA

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

NEW YORK STRIP – 44 GFA

The original, sizzling, culinary colossus. 12oz. Certified Angus Beef New York Strip. Your way.

COFFEE CRUSTED NEW YORK STRIP – 48

12oz New York strip crusted with Duluth Coffee Company Coffee and seasonings. Topped with marinaded cremini mushrooms and a blue cheese crumble. Flavor so good it's sure to keep you up at night!

BABY BACK RIBS GFA

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

HALF RACK – 26 FULL RACK – 32

SAUTÉED CREMINI MUSHROOMS – 4 SAUTÉED ONIONS – 2

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! 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 – 38 KING CUT – 46

KEEPIN' IT LOCAL



Lyric Kitchen • Bar is proud to partner with Old World Meats for our premier cuts of steak and juicy burgers. Short of raising the cows ourselves, this is as fresh as it gets.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FIN AND FOWL

All items served with side salad.

CEDAR ROAST SALMON – 28 GFA

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

HONEY SRIRACHA SALMON – 28 GFA

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

WALLEYE – 26

This flaky, flavorful fish comes broiled or beer battered with our own Lyric Lager – Your Choice! Served with mashed potatoes and vegetables.

CHICKEN FLORENTINE – 20

Chicken breast sautéed in a garlic white wine cream sauce with spinach. Served with mashed potatoes and fresh vegetables.

PASTA ENTRÉES

All pastas served with a side salad.

FETTUCCHINE ALFREDO – 18

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

ADD CHICKEN – 3

ADD SHRIMP – 6

SPINACH & MUSHROOM RAVIOLI – 22

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

JAMBALAYA – 22

Our take on jambalaya but as a pasta. Sautéed chicken, shrimp, andouille sausage, peppers, onions and mushrooms with cajun seasoning in a cream sauce. Served with fettuccine noodles. Yum!

BASIL PESTO – 22

Sautéed chicken, broccoli, onion and mushrooms. Tossed in a basil pesto Alfredo sauce and penne pasta. Garnished with tomatoes and parmesan cheese.

SHRIMP & BACON PASTA – 23

Pan seared shrimp and bacon in a garlic cream sauce, tossed with spinach and angel hair pasta. Finished with tomato, green onion and parmesan.

PENNE ROSA – 22

Homemade creamy tomato sauce, fresh Italian sausage, mushrooms, tomatoes, and fresh arugula, tossed with penne pasta. Bon Appetit.

POWER BOWLS

TERIYAKI BOWL – 16 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.

THAI SHRIMP BOWL – 19 GFA VGA VA

Red and green peppers with onions, and our power kale blend. All tossed in a sweet thai chili sauce served over brown rice. Topped with breaded coconut shrimp. Delicious!

BEEF POWER BOWL – 19 VGA VA

A mind-blowing mix made of kale, broccoli, carrot, brussels sprouts and cabbage, tossed in a ginger peanut sauce, and 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 – 16 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 – 3 ADD STEAK – 5 ADD SALMON – 8
ADD BEYOND MEAT – 5 ADD SHRIMP – 6

COMFORT FOODS

Add a side salad \$2

ROAST TURKEY DINNER – 17

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

POT ROAST – 17

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 – 16

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 – 15

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

CHICKEN TENDER DINNER – 17

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

WALLEYE TACOS – 18

Flour tortilla filled with walleye, cheese, tomato, street slaw, and remoulade.