BOLD BURGERS

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. GFA

BLUEBERRY BISON BURGER – 19
Flavorful 1/3 pound bison burger topped with Amma bleu cheese, blueberry bacon compote, tomato and lettuce. If you've never tried one, find out what you're missing!

CLASSIC BURGER – 15
A classic locally sourced burger patty with lettuce and tomato.

ADDITIONAL TOPPINGS EACH – 1.5
Toppings: cheddar, swiss, smoked gouda, Muenster, ghost pepper cheese, blue cheese, bacon, olives, cream cheese, onion, mushroom, or jalapeño.

NUTTY NORTHLANDER – 17
Bold with flavor from candied bacon, gouda and provolone cheese, peanut butter, mayo, onion, tomato, lettuce.

THE LYRIC – 18
Sautéed cremini mushroom, onion, bacon, smoked gouda and swiss cheese, lettuce and tomato.

DIABLO BACON CHEESE – 18
Fresh jalapeño, bacon, chipotle aioli, ghost pepper cheese, lettuce and tomato. Just enough kick to keep you satisfied!

BURGER OF THE MONTH – 18
A limited-time creation packed with bold, crave-worthy flavor. It changes every month—ask your server what's featured and get it before it's gone.

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

SANDWICHES AND WRAPS

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

PATTY MELT – 17
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.

WALLEYE SANDWICH – 22
Crisp walleye beer battered on a hoagie with lettuce and tomato, served with tartar sauce. You'll be hooked!

REUBEN – 18
Slow-cooked corned beef brisket, sauerkraut and melted swiss cheese on grilled marble rye.

FIRECRACKER WRAP – 17
Crispy or grilled chicken tenders, cheddar cheese, lettuce, tomato and homemade spicy sauce wrapped in a tomato tortilla.

TURKEY CRANBERRY – 17
Oven-roasted turkey breast, muenster cheese and cranberry relish mayo on griddled wild rice bread.

LYRIC CHICKEN SANDWICH – 18 GFA
Your choice of crispy or grilled marinated chicken with lettuce, tomato and garlic aioli on a toasted bun.

PHILLY – 18
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.

PRIME RIB SANDWICH – 23
Hand cut prime rib seasoned and drizzled with garlic aioli and melted Swiss cheese on a hoagie. Delicious!

LYRIC WRAP – 18
Marinated chicken, lettuce, tomato, smoked gouda, and bacon with sautéed mushrooms and onions and a garlic aioli wrapped in a tomato tortilla.

LYRIC FLATBREAD

TRADITIONAL
Sometimes simple is better!
Choose your topping!
CHEESE – 15
PEPPERONI – 16
SAUSAGE – 16

CHICKEN BACON RANCH – 18
Hand pulled chicken, ranch dressing, bacon crumbles, and shredded mozzarella and parmesan cheeses on a crisp flatbread crust.

BBQ CHICKEN – 19
Crisp flatbread, tangy BBQ sauce, pulled chicken, mozzarella cheese, red onion and fresh cilantro.

THAI CHICKEN – 19
Crisp flatbread topped with chicken, cilantro, spicy thai chili, cheese, and scallions

MARGHERITA – 19
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 & CARAMELIZED ONION – 21
Tenderloin tips, caramelized onion, pepperoncini, mozzarella and smoked gouda, on an herb seasoned olive oil infused crust. Garnished with scallions.

SPINACH & MUSHROOM – 18
Creamy Alfredo, fresh spinach, sautéed cremini, button and mushroom slices, with mozzarella and parmesan cheeses. Drizzled with balsamic.

SUPREME – 20
When pepperoni, sausage, mushroom, black & green olives, onion, peppers and cheese join forces, the results are indeed supreme.

GARLIC PARMESAN – 19
Garlic parmesan sauce, smoked Gouda, chicken, bacon, and mozzeralla cheese topped with pepperoncini.

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.

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

DINNER

SUPERIOR STREET

LYRIC

KITCHEN • BAR

THE STUFF YOU LOVE

CAN'T MISS STARTERS

COMBO PLATTER – 19
Fried cauliflower, tater tots, soft pretzels, curds, chicken tenders, Oh my!

POUTINE – 15
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 – 14
Fresh Wisconsin white cheddar curds, hand dipped & batter fried. No law saying you have to share.

DEEP FRIED MUSHROOMS – 14
Lightly battered mushrooms topped with melted cheeses. Served piping hot, with a side of creamy horseradish sauce.

SOFT PRETZEL – 13 VGA
Baked pretzel sticks served with our cheese dipping sauce. Wunderbar!

ITALIAN MEATBALLS – 15
Four delicious meatballs, smothered in fresh mozzarella, marinara, and basil pesto sauce. Served with garlic toast.

ARTICHOKE & SPINACH DIP – 13 GFA
Fresh spinach and tender artichoke hearts, blended with cream cheese. Soooo freakin' good.

LOADED TOTS – 14
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 – 15
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 – 14
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 – 15 VGA
Tempura battered fried cauliflower served with a bang bang sauce.

SOUPS AND GREENS

GRATIN OF FRENCH ONION – 9
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 – 7
BOWL – 9

COBB SALAD – 18 GFA
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 – 21
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!

CHICKEN CAESAR SALAD – 18
Your choice of grilled or chrispy chicken, romaine, garlic croutons, freshly grated parmesan and our classic Caesar dressing. Et tu, tummy?
MAKE IT A WRAP - 1

LYRIC BERRY SALAD – 18 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.

MEDITERRANEAN SALAD – 18 VGA VA
A vibrant Mediterranean blend of spinach, quinoa, fava beans, red onion, olives, and tomatoes, topped with chicken and creamy goat cheese, finished with a bright Greek vinaigrette.

ADD CHICKEN – 4 ADD STEAK – 6 ADD SHRIMP – 7 ADD SALMON – 9

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

WE LOVE CLASSIC CUTS

All steaks* are 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 – 29 GFA
An 8oz. sirloin cooked to order. A thing of artisanal beauty.

COFFEE CRUSTED NEW YORK STRIP – 48
12oz New York strip crusted with Duluth Coffee Company Coffee and seasonings. Topped with marinated cremini mushrooms and a blue cheese crumble. Flavor so good it's sure to keep you up at night!

NEW YORK STRIP – 44 GFA
The original, sizzling, culinary colossus. 10oz. Angus Beef New York Strip. Your way.

CENTER-CUT RIBEYE – 40 GFA
Yep. 12oz. Angus Beef center-cut. 'Cause that's how you roll.

SAUTÉED CREMINI MUSHROOMS – 4
SAUTÉED ONIONS – 2

FRIDAY AND SATURDAY ARE PRIME TIME AT LYRIC
(STARTING AT 4 P.M.)

PRIME TIME

See why everyone raves about our prime rib! Angus Beef lightly seasoned and slow-roasted in our special oven. Served with 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.

A 20% gratuity will be automatically added to parties of 8 or more.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with common allergens, including peanuts, tree nuts, soy, dairy, eggs, wheat, and shellfish. Please inform your server of any food allergies or dietary restrictions.

FIN AND FOWL

All items served with side salad.

CEDAR ROAST SALMON – 29 GFA
Fresh Atlantic salmon fillet, lightly seasoned and roasted on cedar. Served with mashed potatoes and vegetables.

HONEY SRIRACHA SALMON – 29 GFA
Salmon fillet with a kick – glazed with honey, sriracha, lime and soy. Served with mashed potatoes and vegetables. Sweet and spicy!

WALLEYE – 28
This flaky, flavorful fish comes broiled or beer battered — Your Choice! Served with mashed potatoes and vegetables.

TUSCAN CHICKEN – 26
Sautéed chicken breast, in a tomato cream sauce with roasted tomatoes, garlic, shallots and spinach. Finished with parmesan cheese Served with mashed potatoes and sautéed vegetables.

PASTA ENTRÉES

All pastas served with a side salad.

FETTUCCINE ALFREDO – 20
Rich garlic cream sauce on tender fettuccine. Sprinkled with fresh ground parmesan cheese, shallots, and parsley.
ADD CHICKEN – 4
ADD SHRIMP – 7

CREAMY LEMON SALMON BUCATINI – 25
Perfectly seasoned salmon served over bucatini pasta in a creamy white wine sauce with garlic, shallots, spinach, capers, Parmesan Dijon, and fresh lemon. Finished with lemon zest and parsley.

JAMBALAYA – 24
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!

SHRIMP & BACON PASTA – 25
Pan seared shrimp and bacon in a garlic cream sauce, tossed with spinach and bucatini pasta. Finished with tomato, green onion, red pepper flakes and parmesan.

BUCATINI ROSA - 20
Tender bucatini tossed in a rich tomato vodka cream sauce with garlic, shallots, and a touch of spice. Finished with freshly shaved parmesan and fresh basil.
ADD SAUSAGE 4
ADD CHICKEN 4

POWER BOWLS

TERIYAKI BOWL – 19 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.

GARDEN POWER BOWL – 19 GFA VGA VA
Steamed and sautéed broccoli, tomato, mushroom, red onion, bell peppers, carrot, celery and spinach. Served over our steamed brown rice.

ORANGE CHICKEN BOWL – 21
Crispy orange chicken over brown rice with broccoli, peppers, onion, kale, and pineapple sautéed in coconut milk with garlic and shallots, finished with sesame seeds and green onion.

STEAK POWER BOWL – 21 VGA VA
A mind-blowing mix made of kale, 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!

ADD EGG* – 2.5 ADD CHICKEN – 4 ADD STEAK – 6 ADD SALMON – 9
ADD BEYOND MEAT – 7 ADD SHRIMP – 7

COMFORT FOODS

Add a side salad $4

ROAST TURKEY DINNER – 18
Here's something to give thanks for – slices of fresh-roasted turkey breast, pan gravy, mashed potato, fresh vegetables, and cranberry chutney.

POT ROAST – 18
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 – 18
Rich cheese sauce, tender pasta baked au gratin style, with a paprika parmesan breadcrumb crust.
ADD CHICKEN – 4 ADD BACON – 2
ADD ANDOUILLE SAUSAGE – 4

POT PIE – 18
Tender roast chicken, pan gravy, peas, carrot, potato, and onion, topped with a golden puff pastry crust.

CHICKEN TENDER DINNER – 19
Fresh batter fried chicken tenders served with mashed potatoes, vegetables and gravy. Want fries instead? Sure!

SUPERIOR STREET TACOS– 17
Seasoned whitefish served on three flour tortillas with creamy remoulade, street slaw, topped with house-made pico de gallo, crema and fresh lime.