



BYERLY'S



MINNESOTA GRILLE

Welcome to Minnesota Grille

We take great pride in providing you with the same great products and world-class service that have made our stores so successful. We utilize our own Lunds and Byerly's products whenever possible. You can be assured that whenever you see Lunds and Byerly's, it signifies only the freshest, all-natural and, in many cases, local ingredients were used in creating our high-quality food. Please enjoy the best we have to offer.

Eggs to Order

We use only Lunds and Byerly's exclusive farm fresh eggs

- Two Eggs** – any style with toast 4
- Two Eggs** – any style with toast and hash browns 5
- Two Eggs** – any style with toast and choice of breakfast meat 6
- Two Eggs** – any style with toast, choice of breakfast meat and hash browns . . 7
- Two Eggs** – any style with toast and choice of breakfast meat or hash browns with:
One buttermilk pancake 7.5 Two buttermilk pancakes 8.5
- Eggs** – as many as you like 1.5 ea

Egg White Omelet

Grilled peppers, onions, fresh herbs and tomatoes are folded into a three-egg omelet with cheddar cheese and prepared with minimal oil. 7

Omelets

- Three-egg omelet with any three fillings, served with toast 7
- Additional fillings 75¢ ea
- Ham, bacon, wild rice sausage, wild mushrooms, tomatoes, onions, smoked cheddar cheese, American cheese, Swiss cheese, sausage, Canadian bacon, bell peppers, andouille, feta or pico de gallo

From the Griddle

All items served with whipped butter and warm maple syrup (sugar-free syrup available upon request)

- Substitute Lunds and Byerly's 100% Pure Maple Syrup 2 oz. 2.00

Challah Vanilla French Toast

Rich, buttery bread soaked in vanilla custard, grilled and topped with powdered sugar and caramelized Granny Smith apples

- Tall 6 Short 5

Lunds and Byerly's Circle Cinnamon French Toast

An all-time favorite! Lunds and Byerly's Circle Cinnamon Bread soaked in vanilla custard and grilled to a golden brown

- Tall 5 Short 4.5

Lunds and Byerly's Buttermilk Pancakes

Our homemade batter includes farm fresh eggs, buttermilk, whole butter and Lunds and Byerly's Pancake & Waffle Mix, cooked to order on our old-fashioned griddle

- Tall 6 Short 4.5
- Try banana walnut or McCann's Irish Oats add 1

Lemon Ricotta Pancakes

Thin and Delicate pancakes with ricotta and lemon topped with fresh berries and cinnamon whipped butter

- Tall 7 Short 5.5

Lunds and Byerly's Belgian Waffle

- Classic malted waffle topped with whipped butter 5
- Chocolate, blueberry or our unique bacon and cheddar cheese 6
- Add strawberries and whipped cream 2

Established Guests

55 and On

Circle Cinnamon Combo

Lunds and Byerly's Circle Cinnamon French toast, one egg and one sausage link 4.5

Single Benedict

A half-sized portion of our signature dish, served with hash browns 5

Golden Oatmeal

Available until 2:00 pm daily.

Smaller portion served with brown sugar, raisins, milk and toast with butter 4

Mini-Cake and Egg

One small pancake, one egg and two strips of bacon 4.5

Egg, Meat and Toast

One egg, one sausage link or two strips of bacon, served with toast 4.5

Ham and Cheese Omelet

A two-egg ham and cheese omelet, served with toast 5.5

Beverages

Lunds and Byerly's French Roast

Coffee 2

Tea – Hot or Iced 2

Lunds and Byerly's Fresh-Squeezed

Lemonade. 3

Lunds and Byerly's Fresh-Squeezed

Orange and Grapefruit Juices. . . 2.5

Large 3.5

Apple, Tomato and Cranberry Juices . 2

Large 2.5

Soda 2

Milk 2

Hot Chocolate 2

Frittatas and Beyond

Huevos Rancheros

Two eggs fried to order served on a corn tortilla with black beans, smoked cheddar, onions, pico de gallo, ranchero sauce and finished with a squeeze of sour cream 7

Spinach and Feta Frittata

Open-faced omelet with farm fresh eggs, fresh spinach, sharp feta cheese, fire-roasted tomatoes, herbs and potatoes, served with toast 7

Canadian Bacon Frittata

A new twist on an old favorite. Farm fresh eggs, julienned Canadian bacon, sharp cheddar, potatoes, fresh herbs, wild mushrooms and housemade hollandaise, served with toast 8

Andouille and Bell Pepper Frittata

An open-faced omelet with farm fresh eggs, Lunds and Byerly's Andouille Sausage, sautéed bell peppers, Tillamook smoked cheddar and potatoes, served with toast 8

Lunds and Byerly's Classic Eggs Benedict

Two farm fresh poached eggs atop a golden toasted English muffin with housemade hollandaise and hash browns served with shaved Lunds and Byerly's ham, rotisserie chicken or sautéed spinach, served with toast 7.5

Sides

Giant Cinnamon Roll Served with lemon cream cheese	3.5
One Egg	1.5
Egg Substitute	50¢ per egg
One Pancake or French Toast Slice	2.5
Substitute Small Pancake for Toast	1.5
Cereal (<i>ask your server for varieties</i>)	2.5
Oatmeal (<i>available until 2:00 pm daily</i>) Served with brown sugar, raisins and skim milk	
Bowl	4.5
Cup	3
Toasted Lunds and Byerly's Fresh-Baked Bread	1.5
English Muffin	1.5
Bagel and Cream Cheese Plain, cinnamon raisin or whole wheat	1.5
Small Berries	3.5
Fruit Parfait Layered signature granola, vanilla yogurt and fresh berries	3.5
Seasonal Fruit Bowl Freshly cut and peeled – may include cantaloupe, honeydew melon, pineapple, grapes, bananas or strawberries	3.5
Small Vanilla Yogurt	2
Hash Browns	2.5
Applewood-Smoked Bacon	3
Ham Steak	3
Lunds and Byerly's Wild Rice Sausage	3
Sausage Links	3
Chicken and Maple Sausage	3
Sausage Patties	3
Lunds and Byerly's Jumbo Muffin (<i>ask your server about our bakery selection</i>).	2
Freshly Baked All-Butter Croissants	2.5

Salads

Prosciutto and Mango Salad

Organic spinach, Carando Prosciutto, fresh mangos and a housemade black fig vinaigrette . 8
Half. 5

House Salad

Organic mixed greens, crisp lavosh flatbread croutons, oven roasted tomatoes and housemade citrus vinaigrette dressing 6
Half. 3

Caesar Salad

Classic Caesar salad of whole leaf romaine hearts, Lunds and Byerly's Parmigiano-Reggiano, roasted sourdough croutons and traditional Caesar dressing made with garlic and anchovies 8
Half. 5
With grilled chicken add 3

Lunds and Byerly's Rotisserie Chicken & St. Pete's Blue Cheese Salad

Minnesota's very own St. Pete's Blue Cheese, romaine lettuce, St. Pete's Blue Cheese Dressing, pulled Lunds and Byerly's Rotisserie Chicken, fresh herbs, grilled pears, red onion and spiced pecans. 9
Half. 6

Salad Bar

*Enjoy many trips.
Served until 8:00 pm.*

Taste-tempting selection of fresh greens and toppings, mixed salads, composed salads, crisp vegetables, seasonal fresh fruit, croutons and rolls 8
With a cup of soup. 9

Soups and Combos

Express

One trip to the salad bar and a cup of soup 7.5
(from 1:00 – 5:00 pm daily)

Lunds and Byerly's Home-Style Soups

Bowl 4.5 Cup 3.5

Selections change daily.

Soup and Small House Salad

Enjoy a cup of home-style soup and our very own house salad 6.5

Soup and Half-Sandwich

Enjoy a cup of home-style soup with any half-sandwich on Lunds and Byerly's bread. Served with Lunds and Byerly's kettle chips and a pickle spear 8

Tuscan-Style Pizzas and Pastas

Gorgonzola and Organic Pear Pizza

Finished with extra virgin olive oil, Gorgonzola dolce, organic pears and fresh thyme 10

Margherita Pizza

With Lund and Byerly's Tomato Basil Sauce, fresh mozzarella cheese and fresh basil leaves 9

Spaghetti with Parmesan and Bacon Pasta

Spaghetti tossed with applewood-smoked bacon, ham, shaved Lunds and Byerly's Parmigiano-Reggiano, fresh herbs and light cream and hard roll. . . 9

Orrechietti Florentine Pasta

Spiced Italian sausage with spinach, Gorgonzola dolce, vine ripe tomatoes and a hard roll. 9

Signature Entrées

Confit of Duck

Slow cooked duck leg and thigh, grilled zucchini, sautéed fingerling potatoes and a sweet orange demi-glace 12

Chicken Paillard

Organic, all-natural chicken, pressed thin, char-grilled and topped with roasted lemon and fresh herbs, sautéed haricot vert and fingerling potatoes 9

Fish and Chips

Classic beer-battered cod served with fries, coleslaw and housemade tartar sauce 10

Available as all-you-can-eat on Fridays 12

Pot Roast

The long-standing favorite served with boiled potatoes, sautéed carrots and traditional beef gravy 9

Classic Walleye

Canadian walleye fillet prepared Minnesota style with herb breadcrumbs served with whipped potatoes, coleslaw, housemade tartar sauce and lemon 12

Pan-Seared Sockeye Salmon

Pan-seared sockeye salmon with wilted greens, crispy potatoes and lemon garlic aioli 12

Rotisserie Turkey

Organic roasted turkey with Lunds and Byerly's sage dressing, whipped potatoes, traditional gravy and sautéed haricot vert 10

Add a cup of soup to any entrée, sandwich or burger 2.5

Executive Chef Tommy Hearn

All-Natural Burgers and Beyond

Original Old School Burger

All-natural fresh 85% lean beef, ground in our stores daily. Fried in a cast iron skillet over a bed of chopped red onions – cooked to your liking and served on a toasty Kaiser roll with lettuce, tomato, onion, pickle slices and My Fries (Yukon gold crinkle-cut favorites with no trans fat or gluten)

10 oz. 8 6 oz. 6

Create your own Old School Burger with the following:

American cheese, baby Swiss cheese, Gouda, Muenster, Tillamook smoked cheddar cheese, creamy Brie, tangy blue, applewood-smoked bacon, shaved honey-smoked ham, pico de gallo, Gorgonzola, mushrooms or fried egg .50¢ ea

* We cook our burgers to the recommended 160 F unless otherwise requested.

Three Way Sliders

Three mini burgers made just like the Old School Burger, one with smoked cheddar cheese and bacon, another with sun-dried tomatoes and feta, and the third with Gorgonzola dolce. Served with fries 6

Notevena Burger

A vegetarian signature mixture of soy protein blended with fresh vegetables, garlic and herbs – served on a Kaiser roll with fresh basil pesto aioli, micro greens, grilled vine-ripe tomato, shaved red onion and pickle 8

Grilled Kobe-Style Corned Beef Reuben or Rachel

Thinly sliced American Kobe corned beef or Lunds and Byerly's turkey piled high, spicy Thousand Island dressing, sauerkraut and baby Swiss cheese 9

Grilled Five Cheese

All-American favorite grilled with Muenster, Gouda, Tillamook smoked cheddar, Parmigiano-Reggiano and Gruyère cheeses 6

With applewood-smoked bacon and vine-ripe tomato, shaved ham or a fried egg 1.5

Pair with a cup of tomato basil soup for dipping 2.5

Herb-Rubbed Chicken Sandwich

All-natural hormone-free chicken breast rubbed with fresh herbs and grilled, served on a toasted Kaiser roll with micro greens, vine-ripe tomato, basil pesto aioli and avocado 8

Add a cup of soup to any entrée, sandwich or burger. 2.5

The Classics

Served on fresh bakery bread or croissant, with choice of My Fries, sweet potato fries, kettle chips, coleslaw or fruit

Piles of Shaved Turkey or Ham

With micro greens, Muenster cheese, vine-ripe tomato and roasted garlic aioli. 8

Triple-Deck Clubhouse

With shaved turkey, ham, applewood-smoked bacon, micro greens, vine-ripe tomato and roasted garlic aioli 8

The Ultimate BLT

Applewood-smoked bacon, micro greens, vine-ripe tomato and truffle mayo on toasted bread 6

Classic Tuna, Signature Egg Salad or Dijon Chicken and Apple

With vine-ripe tomato and micro greens 8

Ala Carte Sides

My Fries 1.5

Sweet Potato Fries. 1.5

Sautéed Fingerling Potatoes 2

Sautéed Haricot Vert. 2

Sage Dressing 2.5

Sautéed Vegetables 3

Fresh Fruit 2.5

Mashed Potatoes 2

Kettle Chips. 1.5

Coleslaw 2



BYERLY'S

LundsandByerlys.com



Visit all of our Minnesota Grille locations:

Byerly's Burnsville
401 E. Cty. Rd. 42

Byerly's Chanhassen
800 W. 78th St.

Byerly's Roseville
1601 W. Cty. Rd. C

Byerly's St. Louis Park
3777 Park Center Blvd.

Byerly's St. Paul
1959 Suburban Ave.

Lunds Minnetonka
11400 Hwy. 7