

MORRIE'S

STEAKHOUSE

AGED PREMIUM STEAKS

All steaks include choice of entree side.

GRASS FED & GRAIN FINISHED BEEF

Classic Midwest Angus Flavor

BACON WRAPPED FILET

*L3 Nitrate Free Bacon 6oz // 34 • 8oz // 44

MORGAN RANCH

Breed: Hereford & Angus - Burwell, NE

NEW YORK STRIP 12oz // 38

DELMONICO CUT RIBEYE 12oz // 42

GRASS FED & GRASS FINISHED BEEF

SVEC FARM

Breed: Belted Galloway - Estelline, SD

NEW YORK STRIP 10oz // 46

AMERICAN WAGYU BEEF

MORGAN RANCH

Grass Fed - Grain Finished

Breed: Japanese Black, BMS 6-8, Burwell, NE

BONE-IN TOMAHAWK RIBEYE 32oz // 110

Denver Cut "ZABUTON" 8oz // 41

TOP SIRLOIN 8oz // 26

MORGAN RANCH PRIVATE RESERVE WAGYU

Grass Fed, Grain Finished

Breed: Japanese Black, BMS 8+, Burwell NE

FILET MIGNON 6oz // 65

JAPANESE WAGYU BEEF

Grain Fed

Breed: Japanese Black - Grade: A5, BMS 10-12

Miyazaki Prefecture, Kyushu, Japan

FILET MIGNON 6oz // 125

SOUTH DAKOTA BISON

WILD IDEA BUFFALO

Regeneratively Prairie Raised, Rapid City, SD

Featured Cuts // 55

STEAK ENHANCEMENTS

BLUE SLAB

Amablu - 75 Day Old Cave Aged, Faribault, MN // 9

BOURBON GLAZED MUSHROOMS & ONIONS // 8

Dakota Mushroom and Microgreens

JUMBO TIGER SHRIMP OSCAR (two)

Fruit of the Coop Bearnaise - Asparagus // 14

AU POIVRE

Peppercorn Crusted - Cognac - Beef Jus - Brined Green

Peppercorn - Stensland Crème Fraiche // 8

MORRIE'S STYLE

Cajun Crusted - Bleu Cheese - Bacon - Heirloom Tomato

Relish - Cajun Gastrique // 8

HUNTERS

Cracked Pepper - Herb Bordelaise - Jumbo Onion Slab // 9

COCO SHRIMP (four)

Malibu Rum Battered - Chili Lime Sauce // 15

SHAREABLE SIDES

serves two - four

LOADED HASHBROWNS

Bacon - Sour Cream - Dimock Dairy Cheddar

Chopped Chives // 17

LOBSTER MASHED POTATOES

Fresh Lobster Meat - Smoked Gouda - White

Cheddar Lobster Bechamel // 25

SMOKED PORK MAC

Caramelized L3 Berkshire Pork Shoulder - Sweet Corn

Red Peppers - Nueske's Bacon - Pasta - Blue Cheese

Smoked Gouda - White Cheddar // 19

CHORIZO HASHBROWNS

L3 Chorizo - Red Chile Sauce - Crème Fraiche

Mexican Oregano - Chihuahua Cheese // 18

SPICY GOCHUJANG BRUSSELS SPROUTS

With Roasted Walnuts // 16

ENTRÉE SIDE CHOICES

individual entree side +6

BOURSIN MASHED POTATOES // HOUSE FRIES

SEA SALT & OLIVE OIL BAKED POTATO

JALAPEÑO CREAMED CORN // ORGANIC CARROTS

OVEN ROASTED SWEET POTATOES

ROASTED ROOT VEGETABLES

ASPARAGUS SPEARS +2 // CREAMED SPINACH +2

FORBIDDEN RICE RISOTTO +2

MORNAY SAUCED FRIES DUSTED WITH ESPELETTE +2

CAROLINA GOLD PLANTAIN FRIED RICE +2

SPICY GOCHUJANG BRUSSELS SPROUTS WITH

ROASTED WALNUTS +2

OUR DIRECT PARTNERSHIPS

These people are your community farms and ranches that we purchase directly from with-in the region who help make quality, healthy, sustainable food available for our communities.

BREADICO Sioux Falls, SD

COFFEA ROASTERIE Sioux Falls, SD

DAKOTA MUSHROOMS & MICROGREENS Sioux Falls, SD

FRUIT OF THE COOP Brandon, SD

HAIWICK RANCH Highmore, SD

LINDY LAND & LIVESTOCK (L3) Alcester, SD

MAYBORN ACRES Parker, SD

PRAIRIE COTEAU FARMS Astoria, SD

STENSLAND FAMILY FARMS Larchwood, IA

THE CAKE LADY Sioux Falls, SD

WILD IDEA BUFFALO Rapid City, SD

CHERRY ROCK FARMS Brandon, SD

DAKOTA FRESH FOOD HUB Sioux Falls, SD

DIMOCK DAIRY Dimock, SD

HADRICK RANCH Faulkton, SD

JJ'S WINE, SPIRITS & CIGARS Sioux Falls, SD

SONJA GLORIA POTTERY Sioux Falls, SD

MORGAN RANCH Burwell, NE

SANDERSON GARDENS Aurora, SD

SVEC FARM Estelline, SD

TILFORD RYE FARM Garretson, SD



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APPETIZERS & SMALL PLATES

M SMOKED BACON SLAB

Nueske's Smoked Bacon - 8oz - Dimock Cheddar
Jalapeño Grits - Morrie's Cajun Gastrique // 18

COCONUT SHRIMP (six)

Malibu Rum Battered - Chili Lime Sauce // 22

OYSTERS ROCKEFELLER (five)

Gulf of Mexico - Bacon - Spinach
White Cheddar - Lemon - Tabasco // 25

CHOPHOUSE ONION RINGS

Thick Cut - Chophouse Dip - Chives // 14

BRONZED WALLEYE PIECES

Fresh Water Canadian Walleye - Cajun
Dusted - Remoulade // 18

M HAIWICK FARMS DRY-AGED

ITALIAN MEATBALLS (five)

Dry Aged Pasture Raised Angus from **Highmore, SD**
Marinara - **Breadico** Charred Focaccia // 20

CRAB CAKES

Maryland Style - Remoulade - Lemon Caper
Aioli // 18 for two • 25 for three

JUMBO TIGER SHRIMP COCKTAIL (six)

Cocktail Sauce - Saltine Crackers - Tabasco // 25

M SD POUTINE

Tenderloin Tips - L3 Berkshire Pulled Pork
Stensland Cheese Curds - Au Poivre Sauce
Duck Fat Roasted Yukon Gold Potatoes
Chipotle Tabasco - Chives // 24

BONE MARROW TARTARE

Marrow Canoe - Tenderloin - Wagyu Sirloin
Tongue - Cornichons - Scallions - Dijon Mustard
Parmesan Crusted **Breadico** Focaccia - Greens
Hadrick Ranch, Morgan Ranch, Svec Farms // 22

M SEAFOOD FONDUE

Crab - Sea Bass - Salmon - Assorted Vegetables
Butter & Rye Cracker - Olive Oil Smothered &
Toasted **Breadico** Focaccia - Charred Lemon // 22

FRESH SEAFOOD

SKUNA BAY CANADIAN SALMON

Forbidden Rice Risotto - Wilted Garlic Spinach
Citrus Beurre Blanc // 33

CANADIAN WALLEYE

Blackened - Seasonal Root Vegetables
Charred Lemon // 29

CHILEAN SEA BASS

Forbidden Rice Risotto - Wilted Garlic
Spinach Citrus Beurre Blanc // 45

SALADS & SOUPS

CAESAR

Romaine - Fresh Grated Parmesan Reggiano
Caesar Dressing - Crouton // 7

WEDGE

Iceberg Wedge - Bacon - Heirloom Tomatoes
Blue Cheese Crumble - Honey Balsamic // 8

HOUSE

Artisan Greens - Seasonal Vegetable
Choice of Dressing // 6

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SOUPS

FRENCH ONION SOUP

Gruyere - Swiss - Smoked Provolone
Breadico Sourdough Crouton // 7

CHICKEN & WILD RICE

Lakeview Colony Chicken - Minnesota Wild Rice
Stensland Cream // 9

ENTRÉES

M OAXACAN RED MOLE CHICKEN

Mayborn Acres Freedom Ranger Chicken
Banana Leaf - Plantains - Fried Carolina
Gold Rice // 32

CAULIFLOWER STEAK

Pan Seared Cauliflower - Cauliflower Hummus
Lemon Walnut - Gremolata - Extra Virgin Olive Oil
Choice of Side // 19

M 100 LAYER LASAGNA

Fruit of the Coop Egg Noodles - Buffalo, Pork
& Beef Ragu - **Stensland** Mornay Sauce - Parmesan
Pecorino - Creamy Ricotta - Fresh Herbs
Choice of Side // 34

M LIQUID GOLD BURGER

Breadico Garlic & Rosemary Potato Bun
Morgan Ranch Custom Brisket Blend
Liquid Gold Demi Russian Dressing
American Cheese - **Stensland** Mornay Sauced
Fries Dusted with Espelette // 32

BERKSHIRE PORK CHOP

Pasture Raised in **Alcester, SD**
JJ's Bourbon Barrel Aged Maple Syrup
Gochujang Spicy Brussels Sprouts - Sweet Potato
Roasted Walnuts // 29

*Recommended preparation Med Rare -
Medium temperature