

restaurant week | *july* 2020

appetizer *(choose one)*

\$35

shrimp ceviche - onion, lime, cherry tomatoes, house made corn chips

steak bites - house cut from PLate filet, ribeye and new york strip steaks served with chipotle sauce

caesar salad - romaine, garlic croutons, parmesan

seafood chowder - fish, shrimp, clams, vegetables

entrée *(choose one)*

filet mignon - 8 oz. house cut certified angus beef with mashed potatoes or asparagus

prime new york strip - 16 oz. house cut certified angus prime beef with mashed potatoes or asparagus

tres amigos pasta - bison sausage, chicken, shrimp, roasted red peppers, tomatoes, spinach, and penne tossed in house made vodka pink sauce

ribs - baby back ribs, coleslaw, french fries

*plant-based ribz are available upon request

wild caught salmon - simply grilled, fresh salsa, avocado, garden risotto

steak burger - 7 oz. house ground prime ribeye, prime new york strip, filet, with dill pickles, lettuce, tomato, chipotle mayo, onion cheddar bun

chef's suggestions

bone-in ribeye - 22 oz. aged 50 days, certified angus beef
+\$15

surf 'n turf - coffee crust any steak with honey chipotle bourbon sauce and an 8 oz. wild caught alaskan king crab leg
+\$20

dessert *(choose one)*

tiramisu - house made

key lime pie - house made

3 course wine pairing **+\$15**

first course

choose either avv merlot or santa di terrossa pinot grigio

second course

choose either prisoner red blend or failla chardonnay

third course

choose either quinta do noval lbv port or weller antique 107 bourbon



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St Paul**