

APPETIZERS

MINNESOTA WILD RICE & CORN CHOWDER	CUP 5.95	BOWL 7.95
BAKED FRENCH ONION SOUP	8.95	
STATE FAIR CHEESE CURDS	ranch dressing	10.95
SPINACH & ARTICHOKE DIP	garlic toast	13.95
CRISPY FRESH CALAMARI	creamy garlic	14.95

SALADS

ALL OF OUR SALADS ARE FRESHLY TOSSED & OUR DRESSINGS ARE MADE FROM SCRATCH

DRESSINGS:

FRENCH • BALSAMIC • RANCH • AMABLU BLUE CHEESE
ITALIAN VINAIGRETTE • 1000 ISLAND

	SIDE	DINNER
GARDEN SALAD	7.95	12.95
mixed greens, tomatoes, cucumbers, red onion, cheddar cheese		
CAESAR SALAD	7.95	12.95
romaine lettuce, parmesan cheese, homemade croutons		
MEDITERRANEAN	8.95	13.95
feta cheese, greek olives, cucumbers, red onions, tomatoes, vinaigrette dressing		
ADD: GRILLED CHICKEN 5.00 • GRILLED SALMON* 7.00		
TWIN CITY GRILL WEDGE	11.95	—
bacon, tomatoes, scallions, amablu blue cheese dressing		
ST. PAUL CHOPPED	10.95	16.95
chicken, pasta, bacon, tomatoes, amablu blue cheese, scallions		
THE GRILL ROOM*	—	22.95
grilled sliced tenderloin, grapes, almonds, amablu blue cheese dressing		

SIDES

SALT 'N VINEGAR FRIES	4.95	BAKED POTATO	4.95
LOADED BAKED POTATO	6.95	FRESH BROCCOLI	4.95
MASHED POTATOES country gravy 5.95			
LOADED MASHED POTATOES	6.95	STEAMED ASPARAGUS	7.95
LOADED MACARONI & CHEESE	bacon & tomato	9.95	

DESSERTS

KEY LIME PIE	8.95	BANANA CREAM PIE	8.95
CRÈME BRÛLÉE	8.95		
CLASSIC CHOCOLATE CAKE	8.95		
CARAMELIZED BANANA SPLIT	9.95		

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TWIN CITY GRILL™

DINNER MENU

MALL OF AMERICA
BLOOMINGTON, MN

ALL DINNERS ARE SERVED WITH YOUR CHOICE OF MASHED POTATOES, SALT 'N VINEGAR FRIES, BAKED POTATO OR FRESH BROCCOLI & HOMEMADE POTATO ROLLS WITH WHIPPED CHEDDAR BUTTER
LOADED BAKED POTATO, LOADED MASHED POTATOES OR STEAMED ASPARAGUS ADD 2.95

FISH & SEAFOOD

TWIN CITY GRILL ONLY USES THE FRESHEST FISH SELECTION BASED ON SEASONALITY & AVAILABILITY

NORTHERN LAKES FRESH WALLEYE FISH FRY	our specialty; tartar sauce, garlic coleslaw	28.95
PAN-SAUTÉED ALMOND-CRUSTED FRESH MINNESOTA WALLEYE	lemon butter	29.95
GARLIC & PARMESAN-CRUSTED JUMBO SHRIMP	drawn butter	27.95
SIMPLY GRILLED SALMON*	grilled asparagus	29.95
COCONUT SHRIMP	jumbo shrimp, orange marmalade	27.95

TWIN CITY GRILL CLASSICS

CLASSIC COMFORT DISHES PREPARED DAILY

IRON RANGE CHICKEN BREAST	skillet vegetables, mashed potatoes, gravy	22.95
TUCCI BENUCCH'S FAMOUS BAKED SPAGHETTI	ricotta cheese, alfredo, marinara (limited quantities)	21.95
LOADED MACARONI & CHEESE	tomatoes, applewood-smoked bacon, toasted breadcrumbs	21.95
CHICKEN PARMESAN	spaghetti marinara, provolone cheese	22.95
ROAST TURKEY PLATE	homemade stuffing, mashed potatoes, gravy, cranberry sauce	23.95
PRIME MEATLOAF	old-fashioned gravy, mashed potatoes	22.95
BEEF STROGANOFF*	beef tenderloin & mushrooms over pasta	24.95
HICKORY-SMOKED BBQ BABY BACK RIBS	garlic coleslaw	HALF 22.95 FULL 32.95

BROILED STEAKS & CHOPS

OUR STEAKS ARE HAND SELECTED, WELL MARBLED & AGED FOR 21-28 DAYS

TWIN CITY GRILL TENDERLOIN TIPS*	house-made steak sauce	36.95
BLUE CHEESE-CRUSTED FILET MEDALLIONS*	two 4 oz. medallions	41.95
FILET MIGNON*	rich mushroom-bordelaise sauce	44.95
NEW YORK STRIP STEAK*	charbroiled to perfection, onion strings	46.95
BONE-IN RIBEYE STEAK*	well-marbled from the finest midwestern beef	49.95

STEAK ORDERING GUIDE: BLUE cold, red center • RARE very red, cool center • MEDIUM RARE red, warm center • MEDIUM pink, hot center
MEDIUM WELL dull pink center • WELL broiled throughout • We recommend that medium well & well done filet mignon be butterflied

PRIVATE & SEMI-PRIVATE PARTIES ARE AVAILABLE IN OUR MINNEAPOLIS & ST. PAUL ROOMS
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

FLATBREADS

GRILLED WITH PESTO & MOZZARELLA

OVEN-DRIED TOMATO	fresh basil	11.95
ROAST CHICKEN	oven-dried tomatoes, fresh basil	13.95
BBQ CHICKEN	oven-dried tomatoes, scallions	13.95

PRIME BURGERS

SERVED WITH OUR FAMOUS SALT 'N VINEGAR FRIES & GARLIC COLESLAW

CHAR-BROILED HAMBURGER*	fresh prime beef, lettuce, tomato	16.95
CHEDDAR CHEESEBURGER*	lettuce, tomato	17.95
ADD: APPLEWOOD-SMOKED BACON 2.00		
OLD-FASHIONED BURGER*	american cheese, lettuce, tomato, onion, 1000 Island	17.95
BAJA BURGER*	avocado, crispy jalapeños, provolone, chipotle mayo, lettuce, tomato	18.95

GRILL SANDWICHES

SERVED WITH OUR FAMOUS SALT 'N VINEGAR FRIES & GARLIC COLESLAW

SMOKEHOUSE CHICKEN	applewood smoked bacon, onion strings, cheddar, bbq sauce	16.95
TUNA MELT	house-made tuna salad, grilled with cheddar cheese	15.95
BEER-BATTERED FRESH MINNESOTA WALLEYE	homemade tartar sauce, lettuce, tomato	18.95
PRIME RIB FRENCH DIP*	thinly sliced prime rib, griddled onions, mozzarella, au jus	22.95

PRIME RIB OF BEEF

OUR PRIME RIB IS CUT FROM THE FINEST RIB ROAST, RUBBED WITH FRESH HERBS, SEA SALT & GARLIC & SLOW-ROASTED

PRIME RIB 12 OZ. ST. PAUL CUT*	39.95
PRIME RIB 18 OZ. MINNEAPOLIS CUT*	44.95
with housemade horseradish sauce, au jus	

*THE FOOD IS SERVED RAW OR UNDERCOOKED, OR CONTAINS, OR MAY CONTAIN, RAW OR UNDERCOOKED INGREDIENTS.

10/22

A 3% RESTAURANT SURCHARGE HAS BEEN ADDED TO ALL GUEST CHECKS. IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW. THIS CHARGE IS NOT A GRATUITY PAID TO STAFF AND IS NOT A PAYMENT FOR SERVICES RENDERED.

WHITES

PINOT GRIGIO

RED & GREEN APPLE, LEMON & LIME, CRISP & DRY

5 OZ. 8 OZ. BTL.

CAVAZZA italy	9	12	36
CANDONI "ORGANIC" italy	10	14	42
MASO CANALI italy	-	-	48

SAUVIGNON BLANC

MELON & FRUIT, CUT GRASS & HERBS, REFRESHING

CHATEAU SOUVERAIN california	9	12	36
GIESEN new zealand	10	14	42
BABICH "BLACK LABEL" new zealand	11	15	45

CHARDONNAY

APPLE & MELON, TANGERINE & CREAMY, VANILLA & OAK

BOGLE california	9	12	36
CLOS DU BOIS california	10	14	42
FESS PARKER santa barbara	11	15	45
MERRYVALE "STARMONT" napa valley	-	-	56

SPARKLING & ALTERNATIVE WHITES

MIRASSOU MOSCATO california	9	12	36
JOSH CELLARS ROSÉ california	10	14	42
PRIMA PERLA PROSECCO italy	-	15	-

HOMEMADE LEMONADE

our lemonade is made fresh daily using fresh-squeezed lemons & pure cane sugar.

4.95

TWIN CITY GRILL

DRINK MENU

MALL OF AMERICA BLOOMINGTON, MN

DRAUGHT BEER

GRAIN BELT PREMIUM	6.50	FAIR STATE PILS	7.50
TWIN CITY GRILL AMBER	7.00	SURLY FURIOUS	7.50
SUMMIT EXTRA PALE ALE	7.50	LOCAL SEASONAL DRAUGHT	A.Q.

BOTTLE BEER

COORS LIGHT	6.00	MICHELOB ULTRA	6.25
BUDWEISER	6.00	STRONGBOW CIDER	6.50
CORONA	6.75	GOOSE ISLAND 312 URBAN WHEAT ALE	7.00
STELLA ARTOIS	7.50	HIGH NOON BLACK CHERRY HARD SELTZER	7.50

FROM THE BAR

CLASSIC COCKTAILS & MARTINIS

TWIN CITY GRILL MARTINI bombay gin, pinnacle vodka, blue cheese-stuffed olives	13.00
TWIN CITY GRILL MARGARITA tres agaves silver tequila, cointreau	11.00
MOSCOW MULE tito's vodka, gosling's ginger beer, lime juice	10.50
BLOOD ORANGE MARGARITA camarena blanco tequila, blood orange purée	11.50
MINNEAPOLIS MANHATTAN maker's mark bourbon, sweet vermouth	13.00
COSMOPOLITAN new amsterdam citrus vodka, cointreau, cranberry juice, lime	11.50
THE SPICY MARGARITA tres agaves silver tequila, fresh sour mix, mike's hot honey	12.00

BEVERAGES

BOYLAN'S ROOT BEER	4.00
IBC CREAM SODA	4.00
SAN PELLEGRINO SPARKLING WATER	4.25
FIJI STILL WATER	4.25
ESPRESSO	4.25
CAPPUCCINO	4.50

REDS

MERLOT

BLACK CHERRY & PLUM, SMOOTH, VELVETY

5 OZ. 8 OZ. BTL.

WASHINGTON HILLS washington	9	12	36
RED ROCK RESERVE california	10	14	42
FREI BROTHERS dry creek valley	-	-	48

PINOT NOIR

STRAWBERRY & CHERRY, CASSIS & SMOKE, VERSATILE

LE GRAND NOIR france	9	12	36
IMAGERY california	10	14	42
STEELE carneros	11	15	45
MARK WEST santa lucia highlands	-	-	48

CABERNET SAUVIGNON

BLACK CHERRY & CHOCOLATE, BELL PEPPERS & MINT, BOLD & ELEGANT

DANCING BULL california	9	12	36
BERINGER FOUNDER'S ESTATE california	10	14	42
JUGGERNAUT "HILLSIDE" california	12	16	48
RUTHERFORD RANCH napa valley	-	-	60
FRANCISCAN ESTATE napa valley	-	-	75

ALTERNATIVE REDS & BLENDS

LIGHT & FRUITY TO FULL & DRY

APOTHIC RED california	9	12	36
ALAMOS MALBEC argentina	9	12	36
SHOOTING STAR ZINFANDEL california	-	-	42
DAOU "BODYGUARD" RED paso robles	-	-	48