

M&S Grill

MINNEAPOLIS - DOWNTOWN



www.mandsgrill.com

Ambience

The M&S Grill has become the “bar for the Bar” because of all the local attorneys who go there for lunch and dinner. Close to Target Center, the grill is also a good choice on game or concert nights. M&S Grill’s menu includes certified dry-aged steaks, plus seafood. Start with crab and shrimp tater tots or sesame seared pork tenderloin appetizers. End with a selection from the dessert cart, which features upside-down apple pie. The traditional pot roast is available as an entrée or in “Pot Roast Sliders” on the \$1.95 bar menu during twice-nightly happy hours.



Highlights

Inspired by classic American grills, in a more relaxed setting, recalling a time of simplicity, service and honesty.

Whether you’re with your best friend or best client, unwinding in our bar savoring a handcrafted cocktail or enjoying food from our \$1.95 bar food menu, you’ll feel the lively energy.

LOCATED NEAR THE THEATRE DISTRICT.

TCFOODFINDS.COM

LOCATION

Located on the corner of
6th St. and Nicollet Mall
50 South Sixth Street
Minneapolis, MN 55402
tel: (612) 333-2345

HOURS OF OPERATION

LUNCH:
Mon-Fri 11 am to 4 pm
DINNER:
Mon-Thu 4 pm to 10 pm
Fri & Sat 4 pm to 11 pm
Sun 4 pm to 10 pm

Sample Menu Selections

APPETIZERS

- Oysters on the Half Shell - \$12.95
- Flash Fried Calamari with Italian Peppers and Pomodoro - \$13.95
- Jumbo Lump Crab Cocktail - \$19.95
- Kobe Beef Carpaccio with Shaved Parmesan and Capers - \$13.95
- Half Pound Colossal Gulf Shrimp Cocktail - \$18.95
- Ahi Tuna Tartar with Wakame-Cucumber Salad - \$11.95
- Jumbo Lump Crab Cake with Lemon Aioli - \$16.95
- Wild Smoked Salmon with Stone Ground Mustard - \$12.95

SOUPS AND SALADS

- Beefsteak Tomato Salad - \$8.95
Fresh Mozzarella and Red Onion
- Lobster Bisque - \$9.95
Brioche Toast
- Cæsar Salad - \$7.95
Garlic Crouton and Shaved Parmesan
- The Classic Iceberg Wedge - \$6.95
Tomatoes, Bacon and Bleu Cheese
- Steakhouse Chopped Salad - \$7.95
Tomato, Blue Cheese, Green Olives & Bacon

STEAKS AND CHOPS

- New York Steak - \$37.95
16 oz. USDA Strip Loin
- Filet Mignon - \$39.95
12 oz. Center Cut Tenderloin
- Petite Filet Mignon - \$29.95
8 oz. Center Cut Tenderloin
- Cowboy Ribeye - \$39.95
22 oz. of Richly Marbled Ribeye, on the Bone
- Top Sirloin Steak - \$25.95
10 oz. Baseball Cut, Brushed with Garlic Butter
- Double Cut Pork Chop - \$22.95
French Cut Rib Chop with Apricot-Chipotle Glaze
- Colorado Lamb Chops - \$35.95
Served with Fresh Mint Sauce

CHEF’S HOUSE SPECIALTIES

- 14 oz. Ribeye Steak - \$28.95
Pan Seared with Mushrooms and Kentucky Bourbon Cream Sauce
- Filet and Scampi - \$42.95
Petite Filet Mignon with Jumbo Shrimp Sautéed in Garlic Butter
- Walleye - \$24.95
Topped with Almonds and Lemon Butter
- Brick Chicken - \$21.95
Rosemary Charred with Peppers, Onions and Sherry Pan Jus

SEAFOOD

- Wild Alaskan Coho Salmon - \$39.95
From the Vessel The Early Dawn as Seen on the Discovery Channel’s “The Deadliest Catch”
- Yellowfin Tuna Steak - \$29.95
Seared Rare with Wasabi Crust and Ponzu Vinaigrette
- Scampi Style Jumbo Shrimp - \$34.95
Garlic, White Wine, Butter and Parsley Sauce
- Swordfish Steak - \$29.95
Broiled and Served over Cannelloni Beans and Braised Arugula

