

FIRE LAKE

GRILL HOUSE & COCKTAIL BAR



JOIN US FOR
EXPERIENTIAL DINING

Regionally Grown. Minnesota Inspired.



FIRE LAKE

GRILL HOUSE & COCKTAIL BAR

THE ART OF BRUNCH

\$55 per person ~ \$75 per person with mixology

Experience the “Art of Brunch” featuring techniques on how to make hollandaise sauce at home, tips on how to make the perfect poached egg and trends about healthy breakfast options. Enhance your experience by adding a mixologist to demonstrate how to make several classic brunch cocktail options with a Minnesota twist.

DINNER ON TAP

**\$65 per person ~ \$79 per person with beer ~
\$89 per person with wine**

Your experience features local foods enhanced by being cooked with local beers. Learn how to pair your favorite foods with beer and take away cooking techniques you can use at home.

TASTE OF THE SEASONS

\$70 per person ~ \$90 per person with beer or wine pairings

The ultimate way to fully experience FireLake Grill House & Cocktail Bar and the finest Minnesota cuisine is to dine with our “Minnesota Taste of the Seasons” dinner. Experience true farm-to-table food featuring the freshest and most appetizing ingredients of the robust season.

- * Minimum of 20 people required.
- * Event can take place in the restaurant or in a private banquet room.

*** For more details or to make reservations, call 952-851-4047
or email courtney.hanousek@firelakerestaurant.com**

* All Food and Beverage is subject to an 18% service charge which is paid solely to the employees serving your function (limited to wait staff, service employees and service bartenders) and a separate 4% administrative fee. The administrative fee defrays overhead costs associated with your function and no part of it is paid to the service employees. Menu prices subject to change 08/15.

www.firelakerestaurant.com
952-851-4040