

APPETIZERS

MINNESOTA WILD RICE & CORN CHOWDER	CUP 4.95	BOWL 6.95
BAKED FRENCH ONION SOUP		7.95
STATE FAIR CHEESE CURDS	ranch dressing	8.95
SPINACH & ARTICHOKE DIP	garlic toast	12.95
CRISPY FRESH CALAMARI	creamy garlic	13.95

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	5.95	11.95
mixed greens, tomatoes, cucumbers, red onion, cheddar cheese		
CAESAR SALAD	5.95	11.95
romaine lettuce, parmesan cheese, homemade croutons		
ADD: GRILLED CHICKEN 3.00 • GRILLED SALMON* 4.00		
TWIN CITY GRILL WEDGE	7.95	—
bacon, tomatoes, scallions, amablu blue cheese dressing		
ST. PAUL CHOPPED	8.95	14.95
chicken, pasta, bacon, tomatoes, amablu blue cheese, scallions		
THE GRILL ROOM*	—	18.95
grilled sliced tenderloin, grapes, almonds, amablu blue cheese dressing		

SIDES

SALT ‘N VINEGAR FRIES 3.95 • BAKED POTATO 3.95
LOADED BAKED POTATO 5.95 • FRESH BROCCOLI 3.95
MASHED POTATOES country gravy 4.95
LOADED MASHED POTATOES 5.95 • STEAMED ASPARAGUS 5.95
LOADED MACARONI & CHEESE bacon & tomato 8.95

DESSERTS

KEY LIME PIE	8.95
BANANA CREAM PIE	8.95
CLASSIC CHOCOLATE CAKE	8.95

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

TWIN CITY GRILL

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 WALLEYE FISH FRY	our specialty; tartar sauce, garlic coleslaw	25.95
PAN-SAUTÉED ALMOND-CRUSTED WALLEYE	lemon butter	27.95
GARLIC & PARMESAN-CRUSTED JUMBO SHRIMP	drawn butter	26.95
SIMPLY GRILLED SALMON*	grilled asparagus	26.95

TWIN CITY GRILL CLASSICS

CLASSIC COMFORT DISHES PREPARED DAILY

IRON RANGE CHICKEN BREAST	skillet vegetables, mashed potatoes, gravy	19.95
TUCCI BENUCCH’S FAMOUS BAKED SPAGHETTI	ricotta cheese, alfredo, marinara (limited quantities)	18.95
LOADED MACARONI & CHEESE	tomatoes, applewood smoked bacon, toasted breadcrumbs	18.95
CHICKEN PARMESAN	spaghetti marinara, provolone cheese	19.95
ROAST TURKEY PLATE	homemade stuffing, mashed potatoes, gravy, cranberry sauce	20.95
PRIME MEATLOAF	old-fashioned gravy, mashed potatoes	20.95
BEEF STROGANOFF*	beef tenderloin & mushrooms over pasta	22.95
HICKORY-SMOKED BBQ BABY BACK RIBS	garlic coleslaw	HALF 18.95 FULL 28.95

BROILED STEAKS & CHOPS

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

TWIN CITY GRILL TENDERLOIN TIPS*	house-made steak sauce	29.95
BLUE CHEESE-CRUSTED FILET MEDALLIONS*	two 4 oz. medallions	34.95
FILET MIGNON*	rich mushroom-bordelaise sauce	36.95
NEW YORK STRIP STEAK*	charbroiled to perfection, onion strings	37.95
BONE-IN RIBEYE STEAK*	well-marbled from the finest midwestern beef.	39.95

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	9.95
fresh basil	
ROAST CHICKEN	12.95
oven-dried tomatoes, fresh basil	
BBQ CHICKEN	12.95
oven-dried tomatoes, scallions	

PRIME BURGERS

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

CHAR-BROILED HAMBURGER*	14.95
fresh prime beef, lettuce, tomato	
CHEDDAR CHEESEBURGER*	15.95
lettuce, tomato ADD: APPLEWOOD SMOKED BACON 1.00	
OLD-FASHIONED BURGER*	15.95
american cheese, lettuce, tomato, onion, 1000 Island	
BAJA BURGER*	16.95
avocado, crispy jalapeños, provolone, chipotle mayo, lettuce, tomato	

GRILL SANDWICHES

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

SMOKEHOUSE CHICKEN	15.95
applewood smoked bacon, onion strings, cheddar, bbq sauce	
TUNA MELT	14.95
house-made tuna salad, grilled with cheddar cheese	
BEER-BATTERED WALLEYE	16.95
homemade tartar sauce, lettuce, tomato	
PRIME RIB FRENCH DIP*	18.95
thinly sliced prime rib, griddled onions, mozzarella, au jus	

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*	31.95
PRIME RIB 18 OZ. MINNEAPOLIS CUT*	36.95
with housemade horseradish sauce, au jus	

W H I T E S			
P I N O T G R I G I O			
RED & GREEN APPLE, LEMON & LIME, CRISP & DRY			
	5 OZ.	8 OZ.	BTL.
CAVAZZA italy	7	10	30
CANDONI “ORGANIC” italy	9	12	36
MASO CANALI italy	-	-	45

S A U V I G N O N B L A N C			
MELON & FRUIT, CUT GRASS & HERBS, REFRESHING			
CHATEAU SOUVERAIN california.	8	11	33
GIESEN new zealand	9	12	36
MICHAEL DAVID california	10	14	42

C H A R D O N N A Y			
APPLE & MELON, TANGERINE & CREAMY, VANILLA & OAK			
DARK HORSE california	8	11	33
BOGLE california	9	12	36
FESS PARKER santa barbara	10	14	42
MERRYVALE “STARMONT” napa valley	-	-	52

S P A R K L I N G & A L T E R N A T I V E W H I T E S			
MIRRASOU MOSCATO california.	8	11	33
JOSH CELLARS ROSÉ california	9	12	36
PRIMA PERLA PROSECCO italy	-	12	-

H O M E M A D E L E M O N A D E	
our lemonade is made fresh daily using fresh-squeezed lemons & pure cane sugar.	
CLASSIC	
3.75	

TWIN CITY GRILL™

DRINK MENU

MALL OF AMERICA

BLOOMINGTON, MN

D R A U G H T B E E R			
GRAIN BELT PREMIUM LIGHT	5.75	FAIR STATE PILS	7.00
TWIN CITY GRILL AMBER	6.50	SURLY FURIOUS	7.50
SUMMIT EXTRA PALE ALE	6.50	LOCAL SEASONAL DRAUGHT	A.Q.

B O T T L E B E E R			
COORS LIGHT	5.50	NEWCASTLE BROWN ALE	6.25
BUDWEISER	5.50	BADGER HILL TRAITOR IPA (can)	6.50
CORONA	6.25	CRISPIN ORIGINAL CIDER	6.50
STELLA ARTOIS	7.00	GOOSE ISLAND 312 URBAN WHEAT ALE	6.50

F R O M T H E B A R		
CLASSIC COCKTAILS & MARTINIS		
TWIN CITY GRILL MARTINI	bombay gin, pinnacle vodka, blue cheese-stuffed olives	11.50
TWIN CITY GRILL MARGARITA	tres agaves silver tequila, cointreau	10.00
MOSCOW MULE	tito’s vodka, gosling’s ginger beer, lime juice	10.50
BLOOD ORANGE MARGARITA	camarena blanco tequila, blood orange purée	10.00
MINNEAPOLIS MANHATTAN	maker’s mark bourbon, sweet vermouth	11.00
COSMOPOLITAN	new amsterdam citrus vodka, cointreau, cranberry juice, lime	11.50

B E V E R A G E S	
IBC ROOT BEER	3.50
IBC CREAM SODA	3.50
SAN PELLEGRINO SPARKLING WATER	3.75
FIJI STILL WATER	3.75
LAVAZZA ESPRESSO	3.75
LAVAZZA CAPPUCCINO	4.00

R E D S			
M E R L O T			
BLACK CHERRY & PLUM, SMOOTH, VELVETY			
	5 OZ.	8 OZ.	BTL.
RED ROCK RESERVE california	8	11	33
DARK HORSE california	9	12	36
FREI BROTHERS dry creek valley	-	-	45

P I N O T N O I R			
STRAWBERRY & CHERRY, CASSIS & SMOKE, VERSATILE			
LE GRAND NOIR france	7	10	30
BRIDLEWOOD monterey	9	12	36
PARKER STATION santa barbara	10	14	42
MARK WEST santa lucia highlands	-	-	45

C A B E R N E T S A U V I G N O N			
BLACK CHERRY & CHOCOLATE, BELL PEPPERS & MINT, BOLD & ELEGANT			
DANCING BULL california	8	11	33
ROBERT MONDAVI PRIVATE SELECTION central coast	9	12	36
BRIDLEWOOD paso robles	10	14	42
RUTHERFORD RANCH napa valley	-	-	60
FRANCISCAN ESTATE napa valley	-	-	75

A L T E R N A T I V E R E D S & B L E N D S			
LIGHT & FRUITY TO FULL & DRY			
APOTHIC RED california	7	10	30
ALAMOS MALBEC argentina	8	11	33
ROBERT MONDAVI PRIVATE SELECTION MERITAGE central coast	9	12	36
SHOOTING STAR ZINFANDEL california	-	-	39
FIDELITY MERITAGE alexander valley	-	-	45

H A L F B O T T L E S	
HONIG SAUVIGNON BLANC rutherford	28
ROBERT MONDAVI PRIVATE SELECTION CABERNET SAUVIGNON central coast	24