

CHEESE & CHARCUTERIE

SMALL MEAT & CHEESE \$10

Select a combination of any 3 meats and cheeses to create your board. We will add condiments, baguette, olives and nuts. Enjoy this European tradition.

MEDIUM MEAT & CHEESE \$13

Select a combination of any 5 meats and cheeses to create your board. We will add condiments, baguette, olives and nuts. Enjoy this European tradition.

LARGE MEAT & CHEESE \$16

Select a combination of any 7 meats and cheeses to create your board. We will add condiments, baguette, olives and nuts. Enjoy this European tradition.

SWEETS

PERFECTLY CHOCOLATE CAKE \$6

Decadent and dense layered chocolate cake with buttercream frosting.

CARROT CRAVING \$6

Our signature recipe loaded with grated carrots, pecans and brown sugar topped with cream cheese icing.

CRÈME BRÛLÉE \$6

A smooth, creamy and rich custard, made and torched on site for a light, burned-sugar topping just waiting to be shattered.

FRENCH SILK PIE \$6

Our exclusive recipe is handmade by our bakers and topped with real whipped cream. This chocolate pie is thick, rich and decadent.

DEATH BY CHOCOLATE \$6

Super-dense chocolate cake made with subtle brandy, heavy cream and coffee. Frosted with a rich chocolate ganache.

BERRY CHEESE CAKE \$6

Creamy cheese cake topped with a berry trio.

*Denotes items that may be made without gluten. Our kitchen is not a gluten-free environment therefore menu items may have come in contact with gluten.

SUSHI

TWIN CITIES COMBO \$12

Three pieces with choice of one maki: California, Philadelphia, spicy tuna, spicy salmon, spicy shrimp, tunacado, salmonacado.

FIRE CRACKER ROLL \$12

Spicy tuna and cucumber roll topped with diced avocado and tuna, spicy mayo, crunchy tempura flakes, red tobiko and jalapeño.

VOLCANO \$11

Double-stacked crisp shrimp towers rolled in sesame seeds and drizzled in spicy sauce.

INTERNATIONAL ROLL \$13

Tempura shrimp and cream cheese topped with sliced salmon and eel. Served with Japanese BBQ sauce.

SNOW CRAB ROLL \$13

Real Alaskan snow crab covers a fresh salmon, avocado and cucumber roll. Topped with red tobiko. Spicy mayo on the side.

JOVANA ROLL \$12

A warm, crab, cream cheese and cucumber roll topped with baked tilapia slices, served with spicy mayonnaise and Japanese BBQ sauce.

TUNA POPPER \$12

Spicy salmon and cool cucumber topped with tuna and fresh jalapeño. Served with spicy mayo and sriracha sauce.

OVER THE RAINBOW \$12

Tuna, salmon, spicy crab, avocado and cucumber topped with red and black tobiko. Served with spicy mayo and Japanese BBQ sauce.

SUMMER SKY \$11

Tuna, salmon and avocado served with spicy mayo and Japanese BBQ sauce.

BOATLOAD \$15

Nine-piece sashimi plate: three each of yellowtail, salmon and tuna. Garnished with tasty seaweed salad.

JALAPEÑO CRUNCH \$12

A crunchy roll kicked up a notch! Spicy crab roll topped with delicious tuna, wasabi, spicy mayo, fresh jalapeno and tempura crunch.

LEAN & GREEN COMBO \$9

A lean, green sushi machine! Get your veggie on with this combo. Cool lettuce, cucumber and avocado inside, topped with fresh avocado on the outside.

KIDS MENU

KIDS GRILLED SALMON* \$7

3 oz. of grilled salmon served with a choice of one side.

KIDS GRILLED CHICKEN* \$5

4 oz. of grilled chicken breast served with a choice of one side.

KIDS MINI MAC & CHEESE \$6

Mini mac & cheese? Absolutely! Served with a choice of one side.

KIDS PICNIC PLATE* \$6

Sliced ham, cheddar cheese, steamed broccoli (cold), strawberry halves, carrot sticks, grapes, warm pita, hummus and ranch.

KIDS HAMBURGER* \$6

Our classic kids burger with fries and ketchup.

KIDS CHEESEBURGER* \$7

Our classic kids burger with cheddar. Served with fries and ketchup.

KIDS GRILLED CHEESE \$5

Cheddar cheese grilled on whole wheat bread with a choice of one side.

KIDS GRILLED HAM & CHEESE \$6

Cheddar and ham grilled on whole wheat bread. Served with a choice of one side.

KIDS MINI CHEESE PIZZA \$5

Cheese, tomato sauce and a perfect crust.

KIDS MINI PEPPERONI PIZZA \$6

Cheese, tomato sauce, pepperoni and a perfect crust.

KIDS NIPPON VEGGIE SUSHI ROLL \$5

Six pieces of cucumber and avocado sushi roll.

KIDS NIPPON SUSHI ROLL \$6

Six pieces of your choice of simple sushi rolls - tuna, salmon, shrimp, yellowtail or eel.

KIDS MENU SIDES:

Glazed Carrots	Mashed Potatoes
Steamed Broccoli	Small Fries
Mixed Veggies	Buttered Noodles with Parmesan

DINNER • DRINKS



SHOP • EAT • EXPLORE



TAKEAWAY MENU



LUNDS & BYERLYS KITCHEN

SHOP • EAT • DRINK • EXPLORE

HOURS: Sunday-Thursday 6am-10pm
Friday-Saturday 6am-11pm
HAPPY HOUR: Daily 3-6pm
BREAKFAST: Daily 7-10:30am

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LundsandByerlys.com/stores/kitchen



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APPETIZERS

CALAMARI* \$10 | \$8**

Fresh calamari and mixed vegetables, flash fried and served with sun-dried tomato aioli and lemon wedges.

DEEP FRIED KALETTES* \$5 | \$3**

A cross between kale and Brussels sprouts; crispy little flavor bombs served with a side of sweet chili sauce.

CHICKEN TINGA TACOS \$6 | \$4**

Pulled chicken with smoky tomato sauce, smoked cheddar cheese, super-food slaw and house-made pickled jalapeños.

PORK VERDE TACOS \$6 | \$4**

Pulled pork with tangy green sauce, Cotija cheese and house-made pickled jalapeños.

FISH TACOS \$6 | \$4**

Crispy lemon breaded tilapia with sun-dried tomato aioli, red onions and mixed greens on a flour tortilla.

BAKED BRIE \$8 | \$6**

Warm double cream Brie and apricot preserves baked in a pastry crust and served with fresh apples and cranberry crisps.

TOMATO & BASIL BRUSCHETTA \$8 | \$6**

Grilled herb focaccia with tomatoes, fresh mozzarella, Parmesan and fresh basil, drizzled with a balsamic reduction.

REUBEN DIP \$8 | \$6**

Hearth baked Reuben dip topped with cheddar and fresh herbs and served with multigrain baguette.

TRUFFLE FRIES* \$6 | \$4**

Fresh-cut French fries lightly seasoned with flavorful truffle butter and truffle salt with a hint of basil and Parmesan.

FRENCH FRIES* \$4 | \$3**

Crisp, golden fresh-cut French fries served with ketchup.

LBK POTATO TOTS* \$7 | \$5**

House-made, deep fried potato tots made with a trio of cheese and green onions, served with seasoned sour cream.

FISH & CHIPS \$6 | \$4**

Spicy tuna and salmon served on multigrain tortilla chips.

MINI TONKA \$7 | \$5**

A rice paper roll served with crunchy tempura shrimp and cool crisp lettuce.

TEMAKI ROLLS \$8 | \$6**

A hand-rolled seaweed cone filled with spicy tuna, avocado, cucumber, green leaf lettuce and rice.

**Happy Hour Daily 3-6 pm

KITCHEN GRILL & ENTRÉES

HERB CHICKEN OR SHRIMP KABOBS* \$10 | \$13

Your choice of two lemon, herb and garlic marinated chicken or shrimp kabobs over a quinoa and kale salad with tomatoes, red onions, sesame and sunflower seeds, carrots and sweet and sour dressing.

APPLEWOOD BACON MAC & CHEESE \$8

Luscious artisanal cheese meets applewood smoked bacon over elbow pasta and topped with Parmesan breadcrumbs.

CHICKEN POT PIE \$12

Classic chicken pot pie in rich velouté with big chunks of roasted chicken and vegetables topped with buttery pie crust and baked in the hearth oven.

SEARED BEEF STEAK STROGANOFF \$13

Seared beef tips in a rich beef gravy with mushrooms, egg noodles, a dollop of sour cream and fresh herbs.

GOLDEN QUINOA BURGER* \$9

Grilled quinoa and jasmine rice burger blended with mushrooms, green onion, red peppers and three cheeses: Mont Amore, ricotta and cheddar. Served with lettuce, tomato and onion.

PULLED PORK SANDWICH \$10

Signature seasoned BBQ pulled pork, cheddar cheese and pickle spears on our traditional bun, served with a side of creamy coleslaw.

BOLD BACON CHEESEBURGER* \$10

1/3-lb. grass fed beef patty topped with jalapeño cheddar cheese, smoked bacon, tangy chipotle BBQ sauce, served with house-made pickled jalapeños.

GRASS FED PUB BURGER* \$9

1/3-lb. grass fed beef patty topped with bacon-beer-caramelized onion jam and smoked Gouda. Served with mustard aioli.

CLASSIC BURGER* \$7

1/3-lb. grass fed beef patty, served with lettuce, tomato, onion and ketchup.

CUP OF SOUP WITH BREAD \$6

World famous Lunds & Byerlys soup served with baguette and butter, check with your server for today's selections.

LOBSTER BISQUE \$8

Rich bisque with chunks of sautéed cold water lobster, served with baguette.

BRICK OVEN PIZZA

PIZZA MARGHERITA* \$9

Brushed with roasted garlic oil and topped with roma tomatoes, fresh mozzarella and basil.

CLASSIC PEPPERONI & SAUSAGE PIZZA* \$10

Our version of the all-time favorite.

BACON & BROCCOLI ALFREDO PIZZA* \$10

Bacon, broccoli, Feta cheese, red onions and mozzarella cheese on alfredo cream sauce.

BALSAMIC PROSCIUTTO PIZZA* \$12

Savory prosciutto melts with the flavors of tangy chèvre, sweet fig jam, caramelized shallots and fresh arugula.

3 MEAT HAWAIIAN BBQ PIZZA* \$12

Lunds & Byerlys BBQ Sauce topped with mozzarella, pulled pork, bacon, ham, pickled jalapenos, red onions and pineapple.

BUILD YOUR OWN PIZZA❖

THE BASICS \$7

Your choice of one sauce: Red Sauce, White Sauce, Basil Pesto or Garlic Olive Oil, all with Shredded Mozzarella

THE EXTRAS

❖Crust made without gluten ingredients \$2

Italian Sausage* \$2

Pepperoni* \$2

Prosciutto* \$2

Ham* \$2

Chèvre* \$1

Roasted Tomatoes* \$1

Sliced Red Onion* \$1

Pepperoncini* \$1

Mushrooms* \$1

Kalamata Olives* \$1

Green Peppers* \$1

Artichokes* \$1

Extra Cheese* \$1

All sandwiches can be made with bread that does not contain gluten.

*Denotes items that may be made without gluten.

SANDWICHES & SALADS

CIABATTA TURKEY CLUB* \$9

Hand carved, herb roasted turkey and all-natural ham, avocado, cheddar, bacon, tomato and mayo on a ciabatta roll.

REUBEN DELUXE* \$10

All-natural corned beef piled high between smears of Reuben dip then topped with Emi Gruyère cheese and sauerkraut on toasted light rye bread.

HERB ROASTED TURKEY* \$10

Hand carved, herb roasted turkey, cranberry chipotle cheddar, Bibb lettuce, raspberry mayo & candied pecans on a pretzel bun.

MN STEAK & CHEESE \$12

All-natural roast beef, mayo, sautéed onions, peppers, provolone, bacon and macaroni and cheese all on a hoagie roll.

GRILLED JALAPEÑO POPPER CHEESE SANDWICH* \$8

Grilled jalapeño peppers, cheddar cream cheese spread, bacon and red onions on seeded rye bread, served with strawberry jam.

GRILLED CHICKEN EMILIA* \$10

Warm grilled chicken, prosciutto and provolone on ciabatta with lettuce, tomato, onion and basil shallot mayonnaise.

ITALIAN* \$9

Genoa salami, capicola, all-natural ham, mozzarella, mayo, basil pesto and arugula with fresh basil, roasted tomatoes and olive oil on focaccia.

THE HUMIDOR* \$9

Roasted chimichurri pork, all-natural ham, Swiss cheese, mustard aioli and house pickles on a hoagie roll.

CAESAR SALAD* \$7

Crispy fresh romaine tossed in a light, lemony dressing and Grana Padano cheese curls, with croutons and anchovy.

MIXED GREENS* \$6

Mixed greens, candied pecans, chèvre and our house vinaigrette.

GRILLED CHICKEN & SPINACH SALAD* \$12

Herb grilled chicken breast on a bed of spinach with pickled red onion, feta, strawberries and cashews, served with our house-made basil vinaigrette.

NIÇOISE SALAD* \$12

Grilled salmon, roasted potatoes, green beans, tomatoes, Niçoise olives, eggs, pickled red onions and balsamic vinaigrette.