

SMALL PLATES

Great for sharing

1/2 price on selected small plates
M-F during Happy Hour 4-6 pm

MOROCCAN SPICED PORK BELLY

Harissa - North African spices - honey - pickled vegetables - honey yogurt - cilantro 10

CHEESE PLATE DI VIVACITA

Mediterranean olives - local and regional cheeses seasonal fruit- nuts 16 V

PEI MUSSELS

"A Local Favorite" Prince Edward Island mussels white wine- garlic- leeks- grilled ciabatta 13 GF

CARNE ASADA STEAK TACOS

Mojo sauce - pico de gallo- chipotle sour cream shredded lettuce 12

AHI TUNA

Sashimi grade sesame crusted tuna - wasabi peas ponzu sauce - seaweed slaw 12 GF

TRUFFLED STEAK FRIES

Our house cut fries - truffle salt - fresh rosemary - grana padano cheese - white truffle aioli 9 V

REUBEN SLIDERS

Pastrami - Havarti cheese-1000 island dressing- sauerkraut - pretzel bun 10

LEMON GARLIC SHRIMP

Shrimp - garlic - white wine -EVOO 7 GF

PORTOBELLO MUSHROOM BRUSCHETTA

Portobello mushrooms - sundried tomato- goat cheese - garlic 9 V

HUMMUS TRIO

Traditional chickpea and tahini hummus- egg- plant baba ganoush - garlic laden carrot - sweet potato hummus- veggies - pita bread 14 V GF

LAMB MEATBALLS IN SAFFRON BROTH

Spicy lamb meatballs- saffron tomato broth chimichurri - cilantro 10

POTATO CHORIZO CROQUETTES

House made chorizo - mashed potatoes manchego - chipotle sour cream 11

COCONUT SHRIMP

Lightly breaded coconut crusted shrimp - mango chutney 10

WHITEFISH BOCADILLOS

Lake Superior whitefish -ciabatta bread - lemon garlic aioli 10

GERMAN CORNER

From our Sister Restaurant Winzer Stube In Hudson WI.
Voted 5th Best German Restaurant in America

JÄGERSCHNITZEL "HOCHWALD"

Breaded pork cutlet -button mushroom sauce spätzle - red cabbage 16

BEEF ROULADEN

Beef roll up stuffed with a pickle - mustard - onion bacon - spätzle - red cabbage 18

ALSATIAN SAUSAGE PLATE

Mettwurst -Knackwurst -Bratwurst -mashed pota- toes -sauerkraut 16

ZIGEUNERSCHNITZEL "HUNSRÜCK"

Lightly breaded pork cutlet "Gypsy Style" ham - red peppers - green peppers - onion cream sauce spätzle - red cabbage 16

SIDES 6

Minnesota Wild Rice Pilaf
Fresh Seasonal Vegetables
Spätzle
Red Cabbage
French Fries
Sauerkraut
E V OO Mashed Yukon gold Potatoes
Black Rice
Garlicky Kale

V VEGETARIAN GF GLUTEN FREE

Please alert your server if you have special dietary restrictions due to food allergies or intolerances

218 727 4880

Midi Restaurant and Wine Bar
Mediterranean and American Cuisine
600 East Superior Street
Duluth, MN.55802
www.midirestaurant.net



SIGNATURE PASTA

LOBSTER MAC AND CHEESE

Tender mostaccioli - succulent lobster meat— cheese- touch of cream - plenty of herbal accents bread crumbs - grana padano 19

CARBONARA

Bucatini pasta - caramelized onion - diced bacon cream - egg - grana padano cheese 16

PASTA NAPOLI

Mostaccioli - fresh house made mozzarella - tomato fresh basil - EVOO -lemon 16 V

SPICY SHRIMP PASTA

Spaghettini - sundried tomato - roasted red pepper hazelnut pesto- spicy shrimp - lemon - pine nuts grana padano 18

WILD MUSHROOM PAPPARDELLE

Papardelle - wild mushrooms - truffle essence - kale grana padano cream sauce 16

Add the following to your pasta:

Shrimp 6 Salmon 6 Chicken 4

FROM THE WATERS

ATLANTIC PECAN CRUSTED SALMON

Salmon - Riesling wine beurre blanc - Minnesota harvested wild rice - seasonal vegetables 20

MISO GLAZED MAHI MAHI

Grilled mahi -ponzu sauce - forbidden black rice - garlicky kale 20 GF

LAKE SUPERIOR WHITEFISH SICILIAN

Lake Superior whitefish - capers - olives - oregano - pine nuts - spaghettiini 19

NORTHERN WALLEYE

Pan seared walleye - chili-lime butter - Minnesota harvested wild rice - seasonal vegetables 21 G F

FROM THE LAND

We only use "100 % Natural Creekstone Farm" Beef

NEW YORK STRIP WITH LOBSTER BERNAISE

12 oz steak - lobster bernaise - EVOO whipped potatoes - seasonal vegetables 29 GF

LAMB LOLLIPOPS

Rosemary glazed rack of lamb -EVOO whipped potatoes -garlicky kale 26

FILET MIGNON WITH TRUFFLE BUTTER

8 oz filet - truffle butter -EVOO whipped potatoes seasonal vegetables 32 GF

DUCK BREAST

Maple Leaf Farm duck breast - raspberry demi glaze- EVOO whipped potato -vegetable du jour 21 GF

VEAL SCALLOPINI

Veal cutlet - button mushroom room - white wine sauce spätzle -vegetable du jour 18

CHICKEN WITH FIG AND BRIE

All natural chicken breast - California figs - fresh sage - hazelnut brie cream - Minnesota harvested wild rice - vegetable du jour 19 GF

MIDI GOURMET BURGER

Half a pound choice beef - caramelized onion - Havarti cheese - lettuce -pickle - hand cut French fries 12

EXECUTIVE CHEF CRAIG LUCHSINGER

FLATBREAD

Each flatbread is hand tossed by our Pizzaioli
Our homemade red sauce is made fresh daily from San Marzano tomatoes. The most desirable plum tomatoes for sauces, preferred by our chef.
We offer Gluten Free crust upon request

SALSICCIA

House made sausage - caramelized onions -San Marzano tomato sauce - mozzarella -grana padano 12

VALENCIA

Spanish olives - manchego cheese - spicy shrimp - roasted peppers—piquillo aioli 14

MARGHERITA

Tomato - house prepared mozzarella - basil - balsamic- Reduction - peppercorn mélange 12 V

TUSCAN

Ham - rosemary fig jam - gorgonzola - grana padano 12

BIANCO

Roasted garlic - EVOO - spinach - roasted - mozzarella cheese 12 V

FUNGI

Wild mushrooms - caramelized onion - goat cheese - roasted tomatoes - white truffle oil - balsamic - pignoli 12 V

FROM THE GARDEN

House made Dressings: French, Bleu Cheese, Ranch, Bal- samic Vinaigrette, Caesar, Red Wine Vinaigrette
Add a small side salad to any dish 3

CHARRED CAESAR

Romaine lightly charred - anchovy - roasted cherry tomato -Tuscan croutons - pine nuts -grana padano cheese 11

SHRIMP CAMPANIA

Seared shrimp - crisp organic greens - Mediterranean olives - shaved red onion - fresh basil tomato - lemon vinaigrette 13 GF

CHOPPED CHICKEN "SANTORINI"

All natural diced chicken - peppers - red onions chopped romaine - olives - cucumber - sliced tomato feta cheese - red wine vinaigrette - pita bread 12 GF

INSALATA CAPRESE

Locally grown tomato - house prepared mozzarella - basil - basil infused EVOO - balsamic reduction 12 V GF

BLACK AND BLEU STEAK SALAD

Sliced sirloin steak - chopped romaine lettuce - figs- thinly sliced red onions - gorgonzola cheese - pecans - tossed with bleu cheese dressing 14 GF

HOUSE SALAD

Mixed greens - toasted hazelnuts - bleu cheese- red onion - cucumber -Tuscan croutons 6 V GF

Add the following to your salad:

Shrimp 6 Salmon 6 Chicken 4

SOUPS cup 4.5 bowl 5.5

Cream of Mushroom -mushrooms - marjoram - cream butter - mushroom stock
Made Famous by NBC's "Rebecca's Garden" Show
Soup du Jour - changes daily

SWEETS

A GREAT FINISH TO A TASTY MEAL

All our dessert are made in house

CREPES WITH NUTELLA MOUSSE

"A true French street food" crepes - Nutella hazelnut chocolate mousse - Frangelico - chocolate sauce - hazelnuts 7.5

Orange Crème Brûlée and Truffles

2 desserts in one -chocolate truffles - crème brûlée A classic French recipe with Grand Marnier-eggs - vanilla beans - caramelized sugar - orange slice powdered sugar 7.5

CHOCOLATE DECADENCE

Flourless semi sweet chocolate torte - baked slowly for a dense fudge like taste - chocolate and raspberry sauce 7.5 GF

APFELSTRUDEL

Diced granny smith apples - cinnamon - raisins brown sugar - powdered sugar - Crème Anglaise 7.5

LEMON BERRYMISU

Layers of lemon and mint infused mascarpone cream- fresh summer berries - toasted pecans - delicate lady fingers laced with Limoncello 7.5

CHARDONNAY		
ARGYLE NUTHOUSE CHARDONNAY		
Willamette Valley Oregon	39	
KALI HART CHARDONNAY		
Monterey, California	10.5/33	
COASTAL VINES CHARDONNAY		
California	8.5/22	
J. LOHR CHARDONNAY		
California	375 ml	18

PINOT GRIGIO AND RIESLING		
SANTA DI TERROSSA PINOT GRIGIO		
Veneto, Italy	9/27	
ALOIS LAGADER PINOT GRIS		
Alto-Adige Italy	33	
DR. LOOSEN RIESLING		
Mosel, Germany	9/27	
FOREST GLEN RIESLING		
California	8.5/22	

SAUVIGNON BLANC		
PAUL MAS SAUVIGNON BLANC		
Languedoc, France	24	
SILENI SAUVIGNON BLANC		
New Zealand	9/27	

PINOT BLANC AND GEWÜRZTRAMINER		
WOLFBERGER PINOT BLANC		
Alsace, France	29	
VILLA WOLF GEWÜRZTRAMINER		
Pfalz, Germany	27	

VIOGNIER		
J.BOOKWALTER COUPLET VIOGNIER		
Washington	29	
J.BOOKWALTER VIOGNIER		
Washington	29	

SAUTERNE		
CHATEAU GILETTE SAUTERNE		
Bordeaux, France	375ml	67

MERLOT AND PINOT NOIR		
ARGYLE PINOT NOIR RESERVE		
Willamette Oregon	69	
BOUCHARD PINOT NOIR		
Southern France	37	
CLINE PINOT NOIR		
Sonoma, California	33	
KING ESTATE PINOT NOIR		
Eugene, Oregon	99	
COASTAL VINES PINOT NOIR		
California	8.5/22	
SHAFFER MERLOT		
Napa Valley, California	99	
MC MANIS MERLOT		
River Junction, California	9/27	
CANNONBALL MERLOT		
Sonoma County, California	10/33	

MALBEC		
HUMBERTO CANALE MALBEC		
Black River Argentina	9/27	
ADELANTE MALBEC		
Mendoza, Argentina	9/27	

CABERNET SAUVIGNON		
75 WINE COMPANY CABERNET		
Lake County, California	38	
JORDAN CABERNET		
Alexander Valley, California	98	
PHELPS CABERNET		
Napa Valley, California	102	
MARGARETT'S VINEYARD		
Mendocino, California	9/27	

ZINFANDEL AND RIOJA		
VIVANCO CRIANZA		
Rioja, Spain	42	
CLINE ANCIENT VINES ZINFANDEL		
Sonoma California	33	
VENTA MORALES TEMPRANILLO		
La Mancha Spain	8.5/22	
NOVELTY HILL SYRAH		
Columbia Valley	39	

ROSÉ		
LA VIEILLE FERMÉ		
Rhone Valley, France	9/27	

WINE FLIGHTS	11	
Choose 3 x 3 oz. wines by the glass red or white wine, or just mix it up		

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MARTINIS 9	
CLASSIC DRY	
Beefeaters Gin, Dry Vermouth & Olive	
WILD APPLE	
Apple Pucker, Belvedere Vodka & Grand Marnier	
COSMOPOLITAN "MIDI"	
Absolute Citron, Grand Marnier, Cranberry Juice	
BLUE LAGOON	
Stolichnaya Vodka, Dry Vermouth, Curacao	
MELON	
Absolute Citron vodka, Midori, splash of Pineapple	
Juice, Maraschino cherry	
BON BON	
Stoli Vanil, Chambord, Godiva Chocolate, Kahlua	
TROPICAL	
Malibu, Midori, Pineapple juice, Sweet and Sour	
Orange slice	
FRENCH	
Vodka, Chambord, Pineapple Juice	
JAMES BOND	
Gin, Vodka, Dry Vermouth,	
Shaken not stirred	
FLIRTINI	
Vodka, Pineapple juice, Cointreau, Champagne	
MINTY CHOCOLATE	
Godiva liquor, Vodka, Crème De Cocoa , half and half	

HOUSE COCKTAILS	
MAKER' MARKS MANHATTAN	
Maker's Mark Bourbon & Sweet Vermouth 8	
MAKER'S MARK OLD FASHION	
Made with Maker's Mark 8	
CANADIAN COCKTAIL	
Canadian Club, Peppermint Schnapps,	
Crème de Menthe 7	
SAZERAC	
Sugar cube, Bitters, Rye Whisky, Pernod, Lemon Peel 7	
NEGRONI	
Dry Gin, Campari, Orange juice and Sweet Vermouth 7	
PINK FLOYD	
Cointreau, Dry Gin, Pimms , sugar, Cranberry juice	
Lime juice 7	

CHAMPAGNE COCKTAILS	
GREEN DRAGON	
Champagne, Midori, splash of lime juice 7.5	
BELLINI	
Champagne, Peach Schnapps, splash of lime juice 7.5	
CHAMBORD ROYALE	
Champagne, Chambord, with Maraschino cherry	
and orange slice 7.5	
MIDI CHAMPAGNE COCKTAIL	
Chambord, Vodka, Pineapple juice, champagne 7.5	
MIMOSA	
Champagne, Orange juice, splash of Cointreau 7.5	

DESSERT WINES	
An excellent way to finish any meal	
GRAHAM'S 20 YEAR PORT 11	
BLANDY'S ALVADA MADEIRA 7	

BUBBLES	
Festive and delightful for any occasion	
LA LUCA PROSECCO DOC	
187 mL 12	750 mL 33
LAURENT PERRIER BRUT	
Reims, France 375ml 37	

DAILY SPECIALS

MONDAY-FRIDAY	
*Happy Hour 4-6 pm. 1/2 price on selected appetizers	
MONDAY-SUNDAY	
*Breakfast Club, buy 9 get the 10th free	
MONDAY	
*Club Midi, Customer Appreciation 20% off all entrees 5-close	
TUESDAY	
*Early Bird Special from 4:30-6:30 special menu with 4 course dinner, only \$ 14.95	
*Every Tuesday night we feature a special from one of the 20 countries bordering the Mediterranean sea.	
WEDNESDAY	
*Winzer Stube Day, featuring favorites from our Sister Restaurant in Hudson, Wisconsin.	
*10 x 10 bottled wine, \$10 for a bottle of wine from a special wine list	
THURSDAY	
*Tapas & Wine, 3 chef choice tapas flight paired perfectly with a wine flight.	
* 6-9 Girls Night out Martinis \$5.50	
FRIDAY	
*Fish & seafood special. It could be our famous fish fry or barramundi. Whatever our fishmonger tells us is best, is what we will serve.	
SATURDAY	
*14 oz herb crusted, slow roasted prime rib. Served with baked potato, seasonal vegetable, horserad - ish cream and au jus.	
SUNDAY	
*\$5.50 House Recipe Bloody Mary's all day.	
*10x 10 Gourmet burger night. Choose one of our ten favorite half pound choice burgers for ten bucks. Add a pint of beer for another \$2.50.	

TAP BEER 6.00	
Bent Paddle (Duluth)	
Bells Two Hearted Ale (Michigan)	
Castle Danger (Two Harbors)	
Fitger's Red (Duluth)	
Fitger's Pale Ale (Duluth)	
Franziskaner Dunkel (Munich)	
Lake Superior's Kayak Kölsch (Duluth)	
Surlly Furious (Minneapolis)	

Beer Paddle Flights 4 x 5 oz tap beer of your choice 8	
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BOTTLED BEER	
Angry Orchard Cider (Cincinnati) GF	5.5
Bent Paddle (Duluth)	5.5
Becks N/A (Germany)	5.5
Blue Moon (Denver)	5.5
Bud Light (St.Louis)	5
Castle Danger (Two Harbors)	5.5
Coors Light (Wisconsin)	5
Corona (Mexico)	5.5
Michelob Golden Draft Light (St. Louis)	5
South Shore Nut Brown Ale (Ashland)	5.5
Stella Artois (Belgium)	5.5

NON ALCOHOLIC BEVERAGES	
Fitger's Coffee and Decaffeinated	2.75
Pepsi, Diet Pepsi	2.75
Sierra Mist	2.75
Mountain Dew	2.75
Diet Mountain Dew	2.75
Sprecher Root Beer 16 oz	3.5
San Pellegrino Water .5 liter	3.5
San Pellegrino 1 liter	7
Fiji Water	3

REPUBLIC OF TEA ICED TEA & HOT TEA	
Hibiscus - Blueberry, herbal ice tea	3
Black Tea	3