



Dinner Menu

SMALL PLATES

CHEESE AND OLIVE BOARD

Kettle of Mediterranean olives, local and regional cheeses, nuts and fig jam 14

CAPRESE BRUSCHETTA

Tomatoes, house made mozzarella, fresh basil, EVOO 10

PEI MUSSELS IN WHITE WINE

Prince Edward Island mussels steamed with white wine, garlic and fresh leeks , toasted ciabatta bread 13

HUMMUS FLIGHT

Classic and contemporary all on one plate. Traditional chick pea and tahini hummus, eggplant baba ghanoush, and garlic laden carrot and potato “hummus” served with charred pita bread 14

WALLEYE WILD RICE CAKES WITH SRIRACHA REMOULADE

Northern Walleye, Minnesota wild rice, eggs, panko, red peppers, herbs and spices 13

TRUFFLED STEAK FRIES

Our house cut fries generously seasoned with black truffle salt, fresh rosemary and pecorino cheese, served with white truffle aioli 9

COCONUT SHRIMP

Lightly breaded coconut crusted shrimp with mango chutney 10

WHITEFISH BOCADILLOS

Crispy Lake Superior whitefish, lemon garlic aioli on ciabatta 11

RISOTTO CROQUETTES

Arborio rice, ham, wine, parmesan, house made mozzarella, with San Marzano marinara dipping sauce 12

AHI TUNA

Sesame crusted Ahi tuna, wasabi peas, ponzu sauce, seaweed slaw, pickled ginger 12

MEDITERRANEAN OLIVES

Bowl of Mediterranean marinated olives 8

FROM THE KETTLE

MUSHROOM SOUP

As featured on NBC’s “Rebecca’s Garden.” A mélange of mushrooms, aromatic vegetables, marjoram and rich cream
Cup 4.5 Bowl 5.5

SOUP DU JOUR

Ask your server about today’s selection of soup. Cup 4.5 Bowl 5.5

FROM THE GARDEN

House made Dressings: French, Bleu cheese, Ranch, Balsamic Vinaigrette, Eggless Caesar

CAESAR SALAD

Chopped romaine, anchovies, house made eggless Caesar dressing, Tuscan croutons, grana padano cheese 9 With Entrée 6

INSALATA CAPRESE

Locally grown tomatoes, house prepared mozzarella, basil infused EVOO, balsamic reduction 12

MOROCCAN CHICKEN WITH QUINOA

Free range chicken, quinoa, kale, cabbage, brussels sprouts, sultanas, parsley, cilantro, toasted pine nuts, parmesan, honey-lemon-cumin-cinnamon vinaigrette 14

SHRIMP CAMPANIA

Seared shrimp, crisp organic greens, Mediterranean olives, fresh basil, tomatoes, lemon vinaigrette 14

HOUSE SALAD

Organic greens, toasted hazelnuts, tomatoes, bleu cheese, red onions, cucumbers, Tuscan croutons 6 With Entrée 4

Each flatbread is hand tossed by our Pizzaioli. Our homemade red sauce is made from San Marzano tomatoes, the most desirable plum tomato for sauces. Our tomatoes are locally sourced from Bay Produce in Superior. Fresh ingredients, premium service are what make the difference at Midi. Accompany any entrée with a selection from our wine list, finish with one of our handmade desserts-and the memory is sure to linger.

FLATBREAD

SALSICCIA

House made pork sausage, caramelized onions, mozzarella, San Marzano tomato sauce, grana padano cheese 13

MARGHERITA

Tomatoes, house prepared mozzarella, fresh basil, balsamic reduction, peppercorn mélange. 13

FUNGI

Wild mushrooms, caramelized onions, mozzarella cheese, tomatoes, white truffle oil, balsamic reduction, pignoli 13

PASTA BOWL

PASTA NAPOLI

Penne pasta, house made mozzarella, tomatoes, fresh basil, EVOO, roasted garlic, lemon 14

GREEK ISLAND SHRIMP PASTA

Shrimp, spaghetti, olives, capers, fresh basil, lemon, white wine, feta cheese, tomatoes, EVOO 17

WILD MUSHROOM PAPPARDELLE

Pappardelle, wild mushrooms, truffle essence, spinach, grana padano cream sauce 16

FROM THE WATER

PECAN CRUSTED SALMON

Atlantic salmon fillet, Riesling dill sauce, Minnesota harvested wild rice, seasonal vegetables 21

LAKE SUPERIOR WHITEFISH PICCATA

Lake Superior whitefish, lemon, capers, parsley, Minnesota harvested wild rice, seasonal vegetables 19

NORTHERN WALLEYE

Pan seared walleye, chili lime butter, Minnesota harvested wild rice, seasonal vegetables 24

FROM THE LAND

STEAK FRITES

12 oz Rib eye steak, chimichurri, house cut French fries, seasonal vegetables 28

ROAST HALF DUCK WITH APRICOT MERLOT REDUCTION

Maple Leaf Farms oven roasted 1/2 duck, garlicky kale, EVOO whipped potatoes 29



HARRISSA RUBBED RACK OF LAMB

Lamb, mint pesto, garlicky kale, EVOO whipped potatoes 28

FILET MIGNON WITH BERNAISE BUTTER

8 oz. filet, bernaise butter, EVOO whipped potatoes, seasonal vegetables 29

MADEIRA CHICKEN

Oven roasted free range chicken, Madeira wine sauce with crimini mushrooms, EVOO whipped potatoes, seasonal vegetables 19

CHAR-GRILLED BURGER

All-natural hormone free 1/2 lb. burger, smoked Gouda, caramelized onions and Applewood smoked bacon and tomato with hand cut fries 13.99

GERMAN CORNER

From our Sister Restaurant WINZER STUBE in Hudson Wisconsin
Voted 5th Best German Restaurant in America

JÄGERSCHNITZEL “HOCHWALD”

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

ALSATIAN SAUSAGE PLATE

Mettwurst, Knackwurst, Bratwurst, mashed potatoes, sauerkraut 16

ZIGEUNERSCHNITZEL “HUNSRÜCK”

Lightly breaded pork cutlet “Gypsy Style” ham, red peppers, green peppers, onions in a light cream sauce, spätzle, red cabbage 16

WIENERSCHNITZEL

Lightly breaded veal cutlet, garnished with capers and anchovies, spätzle, red cabbage 19

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

GLUTEN FREE- All Gluten Free entrees are an additional \$1.00

SIDES 6

Garlicky Kale	EVOO Whipped Potatoes
Vegetable du Jour	Spätzle
Sauerkraut	Minnesota Wild Rice
Red Cabbage	French Fries
Sautéed Spinach	Sautéed Mushrooms

Add the following to any meal

Shrimp 6 Salmon 6 Chicken 4

Midi World Catering

Midi serves Continental/Mediterranean cuisine inspired by the simple rustic dishes of the Mediterranean.

We offer on-site catering events located at August Fitger Room, Fireside Room, Harbor View Room, Board Room and Spirit of the North Theater.

We can deliver to your office at a minimum of \$150.00 with a \$ 25.00 delivery fee.

Combined with our menu and specialty cocktails, great wine list and a catering team dedicated to superior service, rest assured your event will be a memorable one

Fireside Room

This delightful room with a view of Lake Superior can accommodate up to 50 guests comfortably. It is wonderful for luncheons, dinners and meetings. A connecting patio allows guests the opportunity to experience the outdoors during a cocktail reception or banquet.

Harbor View Room

Enjoy the panoramic view of the lake and harbor. This room can accommodate cocktail receptions, dinners, luncheons or meetings for up to 100 guests. Perfect for a small wedding or grooms dinner.

August Fitger Room

This lovely room is named after the original Brewmaster, August Fitger. It is located on the third floor of the complex and is suitable for up to 135 guests. A great choice for a wedding reception!

Board Room

The breathtaking Tiffany chandelier and regal decor is the backdrop for a private lunch, dinner or meeting, for up to 15 guests. Enjoy the spectacular view of Lake Superior from the balcony.

Spirit of the North Theater

This spacious facility is perfect for conferences up to 150 attendees with lectures, presentations and slide shows in theater seating. Cocktail receptions, dinner or lunch will be served in the August Fitger Room.

Please call 218 727 4880 or 218 722 3463 for more information

www.midirestaurant.net

Valet Parking

Drop your car off in front of Fitger's, and the valet will bring your car back after a nice leisurely meal at Midi.

Restaurant Hours

7 am –10 pm Monday-Sunday

7am -11 pm Friday & Saturday July and August

Breakfast Saturday and Sunday 7am-2 pm

Breakfast Monday-Friday 7-11 am

Tiki Bar Hours

Monday-Friday 4-9 pm, Saturday and Sunday noon –9 pm

Doggie Happy Hour every Tuesday 4 pm-close

Sailboat Races every Wednesday