



Salad

Charred Caesar - Romaine lettuce, anchovy, roasted cherry tomato, Tuscan croutons, pine nuts & grana padano cheese. 11 **GF NO CROUTONS**

Insalata Caprese - Locally grown tomato, fresh basil, house made mozzarella, drizzled with balsamic reduction and basil olive oil. 12 **V GF**

House - Organic mesclun, toasted hazelnut, bleu cheese, red onion, cucumber, tomato and Tuscan croutons. 6 **V GF NO CROUTONS**

Chopped Chicken "Santorini" - Diced grilled chicken, peppers, red onion, chopped romaine, olive, cucumber, sliced tomatoes, feta, fresh basil, red wine vinaigrette and pita bread. 12 **GF**

Bleu Cheese and Grilled Steak - Sliced sirloin steak, chopped romaine lettuce, figs, thinly sliced red onions gorgonzola cheese and pecans, tossed with bleu cheese dressing. 14 **GF**

Shrimp Salad "Campania" - Seared black tiger shrimp a top crisp organic greens with Mediterranean olives, shaved red onion, fresh basil, tomato, lemon vinaigrette. 13 **GF**

Add the following to your salad: Shrimp 6 Salmon 6 Chicken 4

Dressing choices include: French, Bleu Cheese, Ranch, Balsamic Vinaigrette

Flatbreads

Each flatbread is hand tossed by our Pizzaioli

WE OFFER GLUTEN FREE CRUST

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

VALENCIA - Spanish olives, manchego cheese, spicy shrimp, roasted pepper piquillo aioli. 14

MARGHERITA - Tomato, house prepared mozzarella, basil, balsamic reduction peppercorn mélange. 12

TUSCAN - Ham, rosemary fig jam, gorgonzola, grana padano. 12

BIANCO - Roasted garlic, EVOO, spinach, roasted tomatoes, mozzarella cheese. 12

FUNGI - Wild mushrooms, caramelized onion, goat cheese, roasted tomatoes white truffle oil, balsamic pignoli. 12

Desserts

All our desserts are made in house

Crêpes with Nutella Mousse - A true French street food with 2 very thin pancakes made with cream, eggs and flour, filled with Nutella hazelnut chocolate mousse, Frangelico, chocolate sauce and more hazelnuts 7.5

Orange Crème Brûlée and Truffles - 2 Desserts in one. Chocolate truffles and crème brûlée. A classic French recipe with Grand Marnier, eggs and vanilla bean topped with caramelized sugar garnished with orange and powdered sugar. 7.5 **GF**

Lemon Berry misu - Layers of lemon and mint infused mascarpone cream, fresh summer berries, toasted pecans and delicate lady fingers laced with limoncello. The perfect way to finish your meal on a beautiful summer day. 7.5

Chocolate Decadence - Flourless semi sweet chocolate torte baked slowly for a dense fudge like taste, garnished with chocolate and raspberry sauce. 7.5 **GF**

Apfelstrudel - Diced Granny Smith apples, cinnamon, raisins and brown sugar sprinkled with powdered sugar, served with Bavarian cream. 7.5

Small Plates

Portobello Mushroom Bruschetta - Portobello mushroom, tomato, goat cheese and garlic. 9 **V**

Mussels in White Wine - Prince Edward Island mussels steamed with white wine, garlic, and fresh leeks served with toasted ciabatta bread. 13 **GF NO TOAST**

Lemon Garlic Shrimp - Shrimp sautéed with a generous amount of garlic, white wine and extra virgin olive oil. 7 **GF**

Hummus Trio - 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 warm pita bread and veggies. 14 **V GF NO PITA BREAD**

Ahi Tuna - Sushi grade sliced rare sesame crusted ahi tuna, wasabi peas, ponzu sauce and seaweed slaw. 12 **GF**

Truffled Steak Fries - Our house cut fries generously seasoned with black truffle salt, fresh rosemary and pecorino cheese, served with white truffle aioli. 9 **V GF**

Reuben Sliders - Pastrami -Havarti cheese -1000 island - sauerkraut pretzel bun. 10

Coconut Shrimp -Lightly breaded coconut crusted shrimp with mango chutney. 10

Whitefish Bocadillos - Lake Superior whitefish, ciabatta bread, lemon garlic aioli. 10

Soup

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 **V**

Soup du Jour - Ask your server about today's seasonal selection of soup. Cup 4.5 Bowl 5.5

Sandwiches

Sandwiches come with house made red beet & sweet potato chips.

Our burger is served with house cut fries. Substitute French fries for chips \$1.50

Turkey Banh Mi - A Vietnamese inspired Turkey sandwich, pickled vegetables, mayo and cilantro on crispy baguette 11

Grilled Portabella - Grilled portabella mushroom, mozzarella, tomato, basil, lemon garlic aioli on focaccia. 11 **V**

Julietta - Grilled chicken breast, honey yogurt, fig, goat cheese, basil, brioche. 12

Roast Beef - Shaved roast beef, gruyere cheese, roasted mushrooms, caramelized onions on baguette with a side of au jus 12

Midi Burger - Half pound of choice beef, topped with caramelized onion, havarti cheese, leaf lettuce, pickle, hand cut fries. 12

Soup and Half Sandwich - Ask your server about today's feature. 8.5

Side of beet and sweet potato chips 2.50

Entrees

Lobster Mac and Cheese -Tender mostaccioli, succulent lobster meat, gruyere cheese -touch of cream, plenty of herbal accents, bread crumbs and grana padano. 19

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

Pasta Napoli - Penne pasta, fresh house made mozzarella, locally grown tomatoes, fresh basil, olive oil and lemon. 16 **V**

Spicy Shrimp Pasta - Spaghettini, roasted red pepper-sundried tomato pesto, spiced shrimp, lemon, pine nuts and grana padano. 18

Lake Superior Whitefish Sicilian - Lake Superior whitefish, capers, olives, oregano, pine nuts, spaghettini and seasonal vegetables. 19 **GF SUB WILD RICE FOR PASTA**

Pecan Crusted Salmon -Salmon -Riesling wine beurre blanc - Minnesota harvested wild rice - seasonal vegetables 20 **GF**

V VEGETARIAN GF GLUTEN FREE

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

We offer Udi's® Gluten Free Bread for any Sandwich



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 lunch at Midi.

Restaurant Hours

7 am –10 pm Monday-Thursday
7-11 pm Friday & Saturday
7-10 Sunday
Breakfast Saturday and Sunday 7-2 pm
Breakfast Monday-Friday 7-10:30 am

Tiki Bar Hours

Monday-Friday 4-10 pm, Saturday and Sunday noon –10 pm
Tiki Bar Doggie Happy Hour every Tuesday
Sailboat Races every Wednesday
Music - Wednesdays, Fridays and Saturdays on the Bridge

