

Valet Parking in front of Fitzer's



From The Garden

Caesar - Chopped romaine hearts, tossed with eggless Caesar dressing, Tuscan croutons, grana padano cheese. 9

Chicken with Kale and Quinoa - Free range chicken, quinoa, sultanas, parsley, cilantro, toasted pine nuts, tomatoes, parmesan, vinaigrette with honey, lemon, cumin and cinnamon 14

Shrimp Campagne - Seared shrimp, crisp organic greens, Mediterranean olives, basil, tomato, lemon vinaigrette 14

House - Organic mesclun, toasted hazelnuts, bleu cheese, red onion, cucumber, tomato and Tuscan croutons. 6

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. 13

FUNGI - Wild mushrooms, caramelized onion, feta cheese, roasted tomatoes white truffle oil, balsamic pignoli. 13

MARGHERITA - Tomato, house prepared mozzarella, fresh basil, balsamic reduction, peppercorn mélange. 13

Sweets

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

Chocolate Banana Bread Pudding with Sea Salt Caramel Bourbon Sauce - Bananas, chocolate and banana liquor, all topped with gooey caramel bourbon sauce. 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

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

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

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

We also offer Gluten Free Pasta in any pasta dish

Try a glass of freshly brewed

Hibiscus - Blueberry unsweetened herbal ice tea 3
or Black Ice Tea 3

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

Mussels in White Wine - Prince Edward Island mussels steamed with white wine, garlic, and fresh leeks served with 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

Northern Walleye Wild Rice Cakes - Northern Walleye, 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 - 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.

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

Cup 4.5 Bowl 5.5

Breadboard

Sandwiches come with house made sweet potato chips.

Our burger is served with house cut fries.

We source our tomatoes locally from Bay Produce in Superior.

Substitute French fries for chips add \$1.50

Ultimate Grilled Cheese Sandwich - Black Forest ham, gruyere cheese and tomato on cranberry wild rice bread. 14.00

Grilled Portabella - Grilled portabella mushroom, mozzarella, tomato, basil, lemon garlic aioli on focaccia. 13.00

Chicken Focaccia - Free Range grilled chicken breast, tomato, honey-lemon aioli, mixed greens with balsamic glaze and risotto cakes 14

Classic Reuben - Pastrami, melted swiss cheese, sauerkraut, 1000 Island dressing on toasted rye bread 13.00

Char-Grilled Burger - All-natural hormone free 1/2 lb burger, smoked gouda cheese, caramelized onions, bacon and hand cut fries 14.00

Soup and Half Sandwich - ask your server about today's sandwich 9

Side of sweet potato chips 3

Entrees

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

Pasta Napoli - Penne pasta, house made mozzarella, tomatoes, fresh basil, EVOO, garlic, lemon 14

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

Greek Island Pasta

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



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

