

COSMOS

MODERN ■ AMERICAN

SOUPS, STARTERS, SHARED

Chicken Wild Rice Soup 9

From the Sea

Squid ink fettucine, scallops, lobster, shrimp 18

Warm Mushroom and Poached Egg

Fiddlehead ferns, Smokey Bleu, shaved black truffle
14

Seasonal Soup 8

Burrata and Greens

Ramp pesto, basil, lemon 12

Classic Caesar Salad

Romaine, cured egg yolk, parmesan dressing 10

Salumi & Cheeses

Midwestern cheeses, Red Table Meat Co. charcuterie,
pickled vegetables, spiced nuts, fruit preserves 16

The Herbivorous Butcher

Local dairy-free cheeses, vegan charcuterie,
pickled vegetables, spiced nuts, fruit preserves 18

Chef's Signature Tasting Menus & Kitchen Table

Our talented culinary team will create a seasonally-inspired multi-course experience for you.

Hand-crafted to your individual tastes, our menus start with three courses,
but our Chef will tailor the menu to include as many as you would like to enjoy.

Ask your server for Kitchen Table and private dining availability.

MAIN COURSES

Lamb Chop

Sumac grits, caramelized endive, roasted peppers,
kalamata, chimichurri 34

Alaskan Halibut

Fava-sweet corn succotash, caramelized lemon,
English pea puree 32

Surf & Turf

Scallops, tenderloin, roasted fingerling potatoes,
asparagus, rhubarb crème 40

The Herbivorous Butcher Surf & Turf

Trumpet mushroom, sweet potato, broccolini 29

RELEVÉ FARE

Shrimp and Avocado Toast

Baker's Field baguette, marinated tomatoes 14

Seasonal Flatbread

Chef's seasonal inspiration 14

Prime Sirloin Burger

Choice of cheese, fries, truffle aioli 16

Minnesota Walleye Hoagie

Wild rice hoagie, coleslaw, Old Bay fries,
lemon-caper rémoulade 16

Wild Acres 1/2 Chicken

Wild mushroom grits, creamed spinach 28

SIDES

Garden Green Salad

Sumac Grits

Brown Butter Broccolini

Grilled Asparagus

Creamed Spinach

Fingerling Potatoes

7 each

LOEWS MINNEAPOLIS HOTEL

is proud to partner with and support our local artisans, farmers,
ranchers, foragers, beekeepers, and fishermen.

The Herbivorous Butcher/Vegan Meats & Cheeses · Stickney Hills/Cheese

Baker's Field Flour & Bread/Breads · Northstar Bison/Bison

Mademoiselle Miel/Honey & Chocolate · Wild Acres/Duck & Chicken

Roth Kase/Cheese · Doubting Thomas/Grains

Red Lake Farms/Wild Rice · Anderson Syrup/Maple Syrup

Northern Foragers/Wild MN Edibles

Chef's Rooftop Garden & Apiary

Executive Chef Timothy Fischer
Chef de Cuisine Keefe Tarnow

- These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.