

**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

Add the following to any meal

Shrimp 6 Salmon 6 Chicken 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

# 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](http://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