

Veuve Clicquot

SUN CLUB

Edina

Food Menu

CLICQUOT & OYSTERS \$125

One Dozen Shucked Raw Oysters with a bottle of Veuve Clicquot

CLICQUOT & CLAWS \$59

Lobster Roll and Truffle Fries with a glass of Veuve Clicquot

TRUFFLE FRIES \$14

Parmesan Aioli

PROSCIUTTO MELON SALAD \$19

Seasonal Melon, Fresh Prosciutto, Shaved Parmesan, Balsamic Reduction

SUMMER WATERMELON SALAD \$18

Arugula, Feta, Spiced Pumpkin Seeds, Balsamic Reduction

HEIRLOOM TOMATO SALAD \$19

Fresh Burrata, Basil, Balsamic Reduction

SHRIMP COCKTAIL \$24

Spicy Cocktail Sauce, Lemon

FRIED CALAMARI \$21

Lemon Aioli

STEAMED MUSSLES \$ 21

White Wine Garlic, Shallot, Herbs, Grilled Baguette

LOBSTER ROLL \$45

Lemon, French Fries

BLACKENED RED LAKE WALLEYE \$42

Summer Corn Succotash, Cajun Lemon Reduction

SUN CLUB BURGER \$24

House-made Bacon Jam, Tomato, Onion, Arugula, Fontina Cheese, Basil Aioli, French Fries

STEAK FRITES \$38

Sirloin, Au Poivre Sauce

PARMESAN CRUSTED CHICKEN \$34

Pesto Gnocchi, Heirloom Charred Tomatoes, Lemon Butter

SEAFOOD PLATTER \$165 (PRE-ORDER ONLY)

Lobster Tail, Oysters, Shrimp Cocktail, Chilled Mussels, Cocktail Sauce, Pomegranate Mignonette

BASQUE CHEESECAKE \$16

White Chocolate Mousse, Berry Compote

CRÈME BRULEE \$16

HOUSE GELATO \$7

Lemon and Raspberry

Drink Menu

CHAMPAGNE

- NV Veuve Clicquot Yellow Label, Brut, Reims \$24 / 140
- NV Veuve Clicquot Rosé Label, Brut, Reims \$28 / 150
- NV Veuve Clicquot Rich, Demi-Sec, Reims \$24 / 140
- 2015 Dom Pérignon, Brut, Épernay \$60 / 300

ROSÉ & WHITE WINE

- 2025 Whispering Angel Rosé, Côtes de Provence, France \$17 / 68
- 2021 Château d'Esclans Rosé, Cotes de Provence, France \$30 / 150
- 2024 Gïrlan, Pinot Grigio, Alto Adige, Italy \$14 / 62
- 2025 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand \$16 / 76
- 2021 Louis Jadot, Pouilly-Fuissé Premier Cru, Chardonnay, Burgundy, France \$ 20 / 90

RED WINE

- 2022 Domaine Serene, "Yamhill Cuvée," Pinot Noir, Willamette Valley, Oregon \$21 / 105
- 2023 Giulia Negri, "Pian delle Mole, Langhe", Nebbiolo, Piedmont, Italy \$20 / 90
- 2023 Terrazas de Los Andes Reserva, Malbec, Mendoza, Argentina \$16 / 76
- 2023 Clos du Val, Cabernet Sauvignon, Napa Valley, California \$22 / 110

BEER

- House-made Shandy With Utepils Helles Lager, Aperol And Lemon \$12
- Asabi Super Dry, Lager, ABV: 5% IBU 20 \$9
- Lift Bridge Brewing Co., Mango Blonde, ABV: 4.75% Ibu 15 \$9
- Deschutes Fresh Squeezed, Ipa, Abv: 6.4% Ibu 60 \$9

COCKTAILS

- Poolside Gimlet \$19
- Belvedere Vodka, Coconut Rum, Lime Juice, House Made Blue Spirulina Syrup
- Orange Creamsicle Margarita \$20
- Volcán Tequila Reposado, Licor 43, Fresh squeezed OJ, Lime Juice, Coconut Purée
- Raspberry Spritz \$18
- Belvedere Vodka, Raspberry Purée, St-Germain, Veuve Clicquot Rosé, Soda Water
- Lemon Poppyseed Sour \$20
- Woodinville Bourbon, Homemade Limoncello, Lemon Juice, Homemade Toasted Poppyseed Syrup, Toasted Almond Bitters

MOCKTAILS

- Orange Creamsicle \$14
- Fresh Squeezed OJ, Lime Juice, Coconut Puree, Soda Water
- Garden Mule \$14
- Seedlip Garden 108, Lime Juice, Ginger Beer, Cucumber

