

NOTCH ♦ 8

DINING IN THE HEART OF HISTORY

SOUP & SALAD

Add Garlic Ciabatta Toast +1.50 | Grilled Chicken Breast +7 | Sesame Seared Ahi Tuna +14

Yesterday’s Soup

Chef Crafted and Inspired, Changes Daily
Cup | 8 | Bowl | 10 |

Grilled Stone Fruit & Radicchio 19

Varietal Greens, Apricot Nectar
Vinaigrette, Sun-dried Apricot, Lavender
Honey, Feta and Macadamias

House Wedge Salad 14

Crisp Iceberg, Smoky Ranch Dressing,
Tomato, Cucumber & Onion

Super Berry Salad 19

Seasonal Blend Over Arugula, Creamy
Acai Yogurt Dressing, Goat Cheese and
Toasted Pistachio, Chia and Guarana

Rotisserie Smoked Chicken Ensalada 22

Pasilla Roasted Sweet Corn, Arugula and
Spinach, Diosa Verde Dressing (Tex Mex
Green Goddess), Crisp Jicama and Cotija

MELTS & BURGERS

All Sandwiches Served with Kettle Chips

Sub Notch Fries +3 | Add Seasoned Sour Cream +3 | Sub Wedge Salad, Cup of Soup or Onion Petals +3
Add Applewood Smoked Bacon +3

THE Burger 20

6oz. Short Rib Ground Chuck Patty,
Smokey Mayo, Sweet & Spicy Bacon Jam
& Pepper Jack Cheese on a Brioche Bun

Boring Burger 18

Lettuce, Tomato, Onion & Cheddar

French Onion Beef Brisket Melt ♦ 21

Toasted Focaccia with House Smoked Brisket,
Caramelized Onion, Gruyere, Smokey Aioli,
Served Au Jus

Texas Patty Melt 20

Short Rib Ground Chuck Patty with
Caramelized Onions, Smoked Gouda & Jack,
BBQ Aioli, Sweet Pickles & Crispy Thin Onions

Tandoori Chicken Wrap 18

Bold Spices, Crisp Cucumber, Mint Raita,
Mango Chutney, Pepperjack, Marinated Breast
of Chicken, Coriander, Lime

Smoked Turkey Melt ♦ 18

Cran Chipotle Aioli, Pepper Jack
& Spinach on Wild Rice Grain Bread

Truffled Mushroom Naan Melt 17

Caramelized Onion, Roasted Garlic,
Chèvre, Spinach & Parmesan
Add Chicken Breast +7
Add Bistro Steak Strips +15

Notch Yer Typical Reuben 19

Our Unique Housemade Corned Beef
and Pastrami, Swiss & Pepperjack,
Russian Dressing, Kraut

The Greatest Jalapeño Popper Burger 22

Served with Fresh Jalapeños, Popper Dip,
Topped with a Fried Jalapeño Popper

Seafood Manicotti 42

Pan-Seared Fresh Sea Scallops, Garlic
Shrimp, Over Swimming Blue Crab & Five
Cheese Stuffed Pasta. Lobster Newburg

Chicken Sausage Penne ♦ 25

Often Imitated, Never Duplicated.
Caramelized Onion, Bacon &
Spinach in a Rich Fennel Cream Sauce

Bombay Chicken Curry ♦ 26

Chef Made from Scratch, Basmati,
Raita, Mango Chutney & Naan
Substitute: Veggie Chickpea Curry

Tempura Colossal Shrimp 49

Lobster Fried Calrose Rice, Lobster
Cream, Edamame and Asparagus

Sticky Sesame Short Ribs ♦ 40

Slow Braised Beef, Asparagus,
Edamame Fried Rice

SNACKS

B.Y.O.B ♦

Build Your Own Bruschetta 23

Garlic Ciabatta Toast with ALL of the
following: Our Garden’s Basil Pesto • Smoked
Tomato Coulis • Spicy Sun Dried Tomato Jam
Caramelized Onion • Shaved Parmesan
Roasted Portobello Mushrooms • Marinated
Tomatoes • E.V.O.O. • Fresh Mozzarella
Bulb Garlic & Balsamic
Extra Round of Toast | 8
Half Order Extra Toast | 4.5
Sub Gluten Free Bread | 2

Sesame Szechuan Pork Dumplings 17

Cilantro, Gyoza Sauce, Yum Yum

Crispy Firecracker Shrimp Satay 17

#5 Spring Roll Pastry Wrapped Skewers,
Hot Honey

Battered Onion Petals 11

Crispity-Crunchity
Add Seasoned Sour Cream +3

Smoked & Slathered Wings 19

1 lb. of our Brined, Smoked Drummies &
Flats Crispy & Fried. Naked, Traditional
Hot Sauce, BBQ or Dry Rub Wings served
with Celery and Bleu Cheese or Ranch
Dry Rub choices:

Hickory Peach Porter, Cajun Spice,
Cinnamon Chipotle, Jerk Seasoned

“Boujee Crack Bites” 17

Irresistible Gougères (Gryere Swiss Cheese
Puffs) with Thin Sliced Ham and Brie, Medjool
Dates, Saffron Aioli and Apricot Marmalade
Dippers. Crushed Pistachio.

Notch-O Queso 15

Tri Colored Fried Tortilla Chips with
Housemade Six Cheese Texican Gold
Make it Loaded with Seasoned Beef,
Cotija, Jalapeños, Cilantro, Seasoned Sour
Cream, Scallions, Tomatoes & Onions +5

Thai Pork Lettuce Wraps 16

Perfectly Seasoned with Lime
& Toasted Peanut Sauce, Local Romaine

Ahi WonTon-chos 17

Ahi Poke with Wasabi Aioli and Micro
Greens and Wasabi Tobiko

BOWLS & ENTREES

Add Garlic Ciabatta Toast +1.50

Asian Rice Bowl ♦

Miso Ginger Rice, Edamame &
Cilantro, Napa Cabbage, Sweet Soy,
Spicy Mayo & Crisp Fried Wonton

Garlic Seared Shrimp | 28

Sesame Chicken | 24

Ahi Poke | 26

Mongolian Glazed Beef | 27

Parmesan Encrusted Walleye 42

Meyer Lemon Orzo, Toasted Pinenuts,
Opal Basil-Marinated Cherry Tomatoes,
Kalamata Tapenade Asparagus

CONDUCTOR’S CUTS

Upper Two-Thirds High Choice Black Angus Perfectly Aged

Served with Creamy Smoked Gouda Gratin Potatoes,
Brown Sugar Spiced Carrots and Asparagus.
Gorgonzola Crust +4, Roasted Mushrooms +4,
Bourbon Bacon Jam +4, Truffled Butter +4

8oz Spike’s Flat Iron 37

Second Only to Filet Tenderness

6oz Center Cut Filet Mignon 54

Elegant, Premium Cut

12oz Center Cut New York Strip 59

Richly Marbled and Butter Basted

The Higgins 16oz Ribeye 69

Thick-Cut Ribeye, Perfectly Seared

Surf N Turf - Add to Any Cut

3 Colossal Garlic Shrimp | 29

6oz Blue Crab Stuffed Labster Tail | 35

6oz Sea Scallops | 29

♦ = Fan Favorite

Gluten Free Bread, Buns & Noodles Available +3

Closed Sundays & Mondays

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
An automatic gratuity of 20% will be added to tables of 8 or more. Tables of 8 or more must be on one check. A 3% surcharge applies to all credit card transactions.

NOTCH • 8

UPCOMING EVENTS

\$17.99 LUNCH SPECIAL

Daily \$17.99 lunch special crafted by Executive Chef Matt Annand.
Each day brings a new culinary delight, announced on our Facebook page.

SUSHI TUESDAYS

Experience a new and exciting variety of flavors and textures
showcasing the finest seasonal ingredients each week.

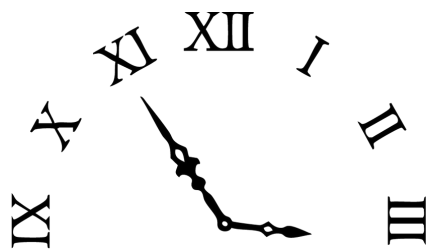
LIVE MUSIC AND SEAFOOD BOIL EVERY THURSDAY

Try our signature shrimp seafood boil or customize your own beginning at 4pm.
Every boil includes Caesar Salad, Garlic Toast, Corn on the Cob, Andouille Sausage,
Young Potatoes. Enjoy live music on the patio (weather permitting) from 5-7pm.

PRIME RIB WEEKENDS

Herb crusted prime rib, loaded baked potato
and seasonal vegetable served every Friday and Saturday at 4pm.

**Your Place,
Chef Matt's Touch.**



CLOCKTOWER
CATERING

ClocktowerCatering.com

Notch8Brainerd.com

For details on Northern Pacific Center Events, visit
NorthernPacificCenter.com

A 3% surcharge applies to all credit card transactions.

