

Tado

STEAKHOUSE

Welcome to Tado (pronounced Tah-doe). Literally translated, the Mdwakanton word means beef. At Tado, we are striving to redefine fine dining by providing a level of tasteful sophistication through our menu selections and service. We hope you enjoy dining with us. Gluten-sensitive items are marked **GS**

{ APPETIZERS }

SHRIMP COCKTAIL	15
Served with house cocktail sauce GS	
COCONUT SHRIMP	18
Served with house dipping sauce	
CRAB CAKES	18
Served with creole rémoulade	
SPINACH-ARTICHOKE DIP	10
Boursin® Alfredo sauce, spinach and artichokes, topped with mozzarella and toasted in a cast-iron pan, served with house bread	
EVERYTHING BAGEL FILET TIPS	18
Served with horseradish aioli GS	
BARBECUE PORK BELLY	10
With house barbecue sauce and adobo-honey seasoning GS	
PRIME RIB SLIDERS	12
Shaved prime rib and giardiniera aioli on Hawaiian Sweet Pretzel Buns	
TEMPURA CHICKEN THIGHS	10
Deep-fried Korean-style tempura chicken thighs with Buffalo seasoning, served with Asian mustard sauce	

{ SOUPS & SALADS }

FRENCH ONION SOUP GRATINÉE	11
Made to order and topped with Comté Gruyère	
SOUP DU JOUR	6
HOUSE DINNER SALAD	6
Chopped iceberg with cucumber, radish, tomato, butternut squash, fried onions, sunflower seeds and your choice of dressing	
ISLAND WEDGE	8
Baby iceberg with bacon, blue cheese crumbles, heirloom tomatoes and your choice of blue cheese yogurt or creamy Italian dressing GS	
ANTIPASTO SALAD	8
Fresh mozzarella, coppa ham, artichokes, cucumber, shallot, butter beans and heirloom and Pomodoraccio tomatoes in a honey-basil dressing	

{ HOUSE FAVORITES }

GRASS-FED PRIME RIB BURGER	21
Third-pound patty topped with shaved prime rib, fried onion, mozzarella, barbecue sauce and creamy horseradish on a brioche bun, served with french fries	
Additional patty	6
HARVEST STIR FRY	25
Your choice of bison teres major or white shrimp with gochujang seasoning, squash, sweet potato, broccolini and Fuji apples in a honey-sesame balsamic sauce, served with wild rice pilaf GS	
JERK CHICKEN	26
Rotisserie chicken brined in jerk seasoning, citrus juice and maple sugar, served with fruit salsa, black beans and corn fritters	
BABY BACK RIBS full/half	35/23
Organic pork served with french fries, Hatch chile slaw and apricot-chipotle barbecue sauce GS	
SHORT RIB RAGU	38
Braised boneless short rib and cavatappi pasta finished with heirloom tomato sauce and Boursin® cheese	
FETTUCCINE ALFREDO	23
Garlic-roasted chicken, broccolini and fettuccine, tossed in Alfredo sauce	
<i>Substitute chicken for chef's choice of vegetable upon request</i>	

{ STEAK, CHOPS & SEAFOOD }

CERTIFIED ANGUS BEEF	
Stock Yards, South St. Paul, Minnesota	
FILET 5oz/9oz	50/74
NEW YORK 12oz	50
RIB EYE 14oz/20oz	56/75
KUROBUTA HEIRLOOM PORK	
Snake River Farms, Idaho	
LONG-BONE PORK CHOP 14oz	50
Served with blackberry-apple chutney GS	
BISON	
TenderBison, North Dakota	
RIB EYE 12oz	55
LAMB	
Thomas Foods, South Australia	
LOIN CHOP	34
Three loin chops served with mint peppercorn vinaigrette GS	
LOBSTER TAIL 8oz/twin	52/84
Canadian lobster tail broiled with butter and Old Bay® seasoning GS	
CITRUS SHRIMP	32
Eight grilled citrus shrimp served with garlic butter GS	
DEEP-FRIED WALLEYE 10oz	37
Served with house tartar sauce	
CEDAR PLANK SALMON	34
Sesame-crusting salmon served with orange-soy glaze	

CUSTOMIZE YOUR ENTRÉE

À LA CARTE

4oz LOBSTER TAIL	22
5oz DEEP-FRIED WALLEYE	18
CITRUS SHRIMP (4)	14
HALF RACK OF RIBS	20
HALF CHICKEN	10
CRAB OSCAR	10
LOBSTER MAC & CHEESE	22

ACCOMPANIMENTS

All steaks include one of the following:

BÉARNAISE SAUCE	
BLUE CHEESE CRUMBLES	
SAUTÉED ONIONS	
HORSERADISH AIOLI	
GARLIC BUTTER	
ADDITIONAL SAUCE	3

Menu items cannot be modified, but accommodations can be made for allergies. We only take the temperature of steak and bison rib eye.

{ SIGNATURE SIDES }

Steak, bison, lamb and seafood entrées are served with a choice of a baked potato, mashed potatoes, french fries, wild rice pilaf or sautéed mushrooms. Substitute for one of the Signature Sides for an additional 2. House Favorites excluded.

ASPARAGUS	7	BROCCOLINI	7	FRENCH FRIES	5	SAUTÉED MUSHROOMS	5
AU GRATIN POTATOES	7	BRUSSELS SPROUTS	7	HOUSE BREAD	5	WILD RICE PILAF	5
MAC & CHEESE	7	CORN FRITTERS	7	MASHED POTATOES LOADED	5/3	BAKED POTATO LOADED	5/3

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STEAKHOUSE

{ AROMATIC, BRIGHT & DRY WHITES }

		
CAPOSALDO PINOT GRIGIO DELLE VENEZIE <i>Veneto, Italy</i>	8	28
VAN DUZER ESTATE PINOT GRIS <i>Willamette Valley, Oregon</i>	12	38
STONELEIGH SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	11	36
LA CREMA CHARDONNAY <i>Monterey, California</i>	11	36
ST. HUBERTS THE STAG CHARDONNAY <i>Santa Barbara, California</i>	12	38



{ FRUIT-FORWARD & SWEET WHITES }

		
THE SEEKER RIESLING <i>Mosel, Germany</i>	10	32
OLIVER WINERY MOSCATO <i>California</i>	10	32

{ CHAMPAGNE & SPARKLING WINES }

		
RISATA MOSCATO D'ASTI <i>Italy</i>	11	-
LA MARCA PROSECCO <i>Italy</i>	11	-
CHANDON BRUT <i>California</i>	-	48
MOËT & CHANDON IMPÉRIAL <i>Champagne, France</i>	-	125
DOM PÉRIGNON <i>Champagne, France</i>	-	385



{ FRUIT-FORWARD & SWEET REDS }

		
JOSH CELLARS LEGACY RED BLEND <i>California</i>	10	36
BONESHAKER OLD VINE ZINFANDEL <i>Lodi, California</i>	12	38



{ MEDIUM-BODIED REDS }

		
FIRESTEED PINOT NOIR <i>Willamette Valley, Oregon</i>	10	32
CALERA PINOT NOIR <i>Central Coast, California</i>	13	48

{ FRUIT-FORWARD & FULL-BODIED REDS }

		
DAOU PESSIMIST <i>Paso Robles, California</i>	12	38
TORBRECK WOODCUTTER'S SHIRAZ <i>Australia</i>	15	45

{ BOLD & ROBUST REDS }

		
DECOY MERLOT <i>California</i>	10	36
WILLIAM HILL ESTATE CABERNET SAUVIGNON <i>North Coast, California</i>	9	34
WILD HORSE CABERNET SAUVIGNON <i>Central Coast, California</i>	15	48
SMITH HOOK PROPRIETARY RED <i>Central Coast, California</i>	20	60
STAGS' LEAP CABERNET SAUVIGNON <i>Napa Valley, California</i>	35	95
CAYMUS <i>Napa Valley, California</i>	-	165
OPUS ONE <i>Napa Valley, California</i>	-	395

{ SIGNATURE COCKTAILS }

DUCK DUCK DIRTY MARTINI <i>Gray Duck Vodka and dry vermouth, garnished with Filthy® blue cheese olives</i>	14
RARE BAR'S SMOKED OLD FASHIONED <i>Bulleit Rye and Bourbon Frontier Whiskey Without smoke</i>	18
SMOKED CASINO ROYALE <i>Keeper's Heart Irish + American Whiskey, bitters and sweet and dry vermouth Without smoke</i>	14
SMOKEHOUSE MANHATTAN <i>Bulleit Rye Frontier Whiskey and sweet and dry vermouth, garnished with Filthy® black cherries Without smoke</i>	18
ESPRESSO MARTINI <i>Baileys Original Irish Cream, crème de cacao, Kahlúa Original, Gray Duck Vodka and espresso</i>	15
GOLDEN MARGARITA <i>Olmecca Altos Reposado, Grand Marnier Cordon Rouge, lime juice and sweet & sour</i>	14
CUBAN <i>El Dorado 8-Year-Old Rum, simple syrup, lime juice, bitters and prosecco</i>	12

PROUDLY SERVING



COFFEE
MANUFACTORY