

**Welcome to our Inn!**

**We are very proud to be part of a long tradition of excellence on Minneapolis' Nicollet Island, the only inhabited island on the Mississippi River. In addition to our award-winning restaurant, the Inn boasts 24 elegantly decorated guest rooms, festive banquet spaces and Nic's Lounge, featuring live singers and piano music. Enjoy your meal and we hope to see you again soon!**

*— Larry & Caryl Abdo  
Innkeepers*



## Tasting Menus

*Smaller portions of our signature items.*

### GRAND TOUR

*70 per guest, 95 with paired wines*

*salad:* Victorie Salad *or* Roasted Beet Salad      *fish:* Atlantic Salmon *or* Corn-Crusted Walleye  
*soup:* Onion Soup *or* Lobster Chowder            *meat:* Duck Confit *or* Tournedos of Beef  
*dessert:* Mocha Cake *or* Key Lime Cheesecake

### HOLIDAY TOUR

*98 per guest, 128 with paired wines*

*amuse bouche:* Lobster Bruschetta                      *intermezzo:* Zesty Lemon Sorbet  
*salad:* Victorie Salad *or* Roasted Beet Salad            *meat:* Tournedos of Beef *or* Cassoulet of Lamb  
*soup:* Onion Soup *or* Lobster Chowder                      *cheese:* Goat, Sheep, Cow, *with* Accompaniments  
*fish:* Bouillabaisse *or* Lobster Newberg                      *dessert:* Mocha Cake *or* Key Lime Cheesecake

## Small Plates & Starters

Eggplant Caprese, *Parmesan-crusted Eggplant, Fresh Mozzarella, Smoked Tomato Marmalade, Arugula* 10  
 Hummus, *Sesame Lavosh, Seasonal Vegetables, Smoked Paprika* 8  
 Fromage, *Selection of Three or Five Artisan Cheeses with Accompaniments* 12/18  
 Diver Scallops, *Butternut Squash, Apple, Arugula, Pancetta* 12  
 Crab Cake, *Avocado, Grapefruit, Cilantro Aioli* 12  
 Shrimp Cocktail, *Jumbo Chilled Shrimp, Cocktail Sauce, Preserved Lemon, Arugula* 15/28  
 Steamed Mussels, *Amber Lager, Thyme, Pancetta, Crème Fraîche* 8/16  
 Lobster Bruschetta, *Grilled Baguette, Lobster Claw Meat, Avocado, Tomato, Red Onion, Orange* 10

## Soup & Salad

Onion Soup Gratinée, *Brandy, Gruyère, Chives* 8  
 Lobster Chowder, *Cream, Sweet Potato, Squash, Red Pepper Rouille* 9  
 Victorie Garden Salad, *Mixed Greens, Tomato, Roasted Shallot Vinaigrette* 6  
 Roasted Beet Salad, *Arugula, Chèvre, Crispy Shallots, Horseradish Vinaigrette* 8  
 V/B Salad, *Combination of Smaller Portions of the Victorie and Beet Salads* 8  
 Caesar Salad, *Romaine, Shaved Parmigiano-Reggiano, Chipotle Caesar Dressing* 8



## *Fish, Shellfish & Pasta*

- Walleye Meunière, Braised Pork Belly Risotto, Leeks, Lemon Thyme Jus 26
- Grouper, Chickpea Polenta, Charmoula, Curried Zucchini, Smoked Tomato Marmalade 28
- Atlantic Salmon, Brussel Sprout Leaves, Creamed Parsnips, Bacon Consommé, Pecans 26
- Corn-Crusted Walleye, Grilled Asparagus, Maple-Whipped Sweet Potatoes, Chipotle Remoulade, Gastrique 26
- Bouillabaisse, Mélange of Seafood including Mussels, Scallops and Salmon, Baguette, Red Pepper Rouille 32
- Lobster & Steak, 5 oz. Tenderloin, Lobster Tail, Truffled Mash, Asparagus, Champagne-Vanilla Sauce 49
- Lobster Newberg, Butter-Poached Lobster, Asparagus, Truffled Mash, Carrots, Champagne-Vanilla Sauce 48
- Gnocchi à la Romaine, Chef-designed Vegetarian Presentation 18
- Fettuccine de Mer, Shrimp, Scallop, Lobster Creme, Mushroom, Asparagus, Red Pepper 26
- Calamari, Chorizo, Roasted Red Pepper, Artichoke, Olives, Garbanzo Beans, Feta Cheese 28

## *Meat, Game & Fowl*

- Tournedos of Beef, 9 oz. Tenderloin, Rosemary Mushroom Duxelle, Blue Cheese Galette, Horseradish Soubise 38
- Ribeye, 12 oz. Certified Angus Beef, Twice-Baked Au Gratin Potato, Roasted Ratatouille, Grilled Onion 39
- New York Strip Frites, 10 oz. cut, Truffled Sweet Potato Fries, Crimini Mushrooms, House-made Steak Sauce 28
- Roasted Pork Chop, 10 oz. Frenched cut, Sun-dried Tomato Crust, Lentil Timbale, Apricot Chutney 26
- Cassoulet of Lamb, Braised Shank, Andouille Sausage, Mélange of Beans, Red Pepper Mint Jelly 34
- Duck Confit, House-made Spaetzle, Horseradish Crème Fraîche, Caponata, Blackened Pancetta 24
- Herb-Brined Half Chicken, Salt-crusted Potato, English Minted Peas, Tarragon Pan Sauce 22
- Lobster Burger, Lobster Tail, Angus Beef, Pineapple, Red Pepper Rouille, Cilantro Aioli, Apricot Chutney, Fries 38



## *à la Carte*

- Maple-Whipped Sweet Potatoes, Candied Pecans, Chives 6
- Asparagus, Grilled Asparagus, Preserved Lemon 6
- Brussel Sprouts, Honey and Bacon Glazed 6
- Truffled Mash, Truffle Oil, Fresh Cream, White Pepper 5
- Cone of French Fries, French Fries, Kosher Salt 5

