



# Nicollet Island Inn

Old world charm. New world comfort.



## Small Plates

Onion Soup Gratinée, <i>Cognac, Gruyère, Chive</i>	\$7
Hummus, <i>fresh pureed, served with house-made lavosh and seasonal vegetables</i>	\$8
“Saucisse”, <i>Sausage, two distinct house tastes</i>	\$8
Cured-Smoked Salmon, <i>Crème Fraîche, Capers, Red Onions</i>	\$12
Jumbo Shrimp, <i>Cocktail Sauce, Preserved Lemon, Chives</i>	\$14
Charcuterie Board, <i>selection of cured meats, pâté, house-made pickles</i>	\$12
Roasted Beet Salad, <i>Arugula, Chevre, Crispy Shallots, Horseradish</i>	\$8
Victoire Garden Salad, <i>Mixed Greens, Tomato, Lemon-Shallot Vinaigrette</i>	\$7
Iceberg Wedge, <i>Blue Cheese Dressing, Fine Herbs, Bacon, Croutons</i>	\$7

## Salad Entrées

Jumbo Lump Crab Cake and Salad, <i>Mixed Greens, Tomato, Lemon-Shallot Vinaigrette</i>	\$14
Maple Glazed Salmon Salad, <i>Mixed Greens, Cranberry, Orange, Shallot</i>	\$14
Chicken Paillard Salad, <i>Chiffonade of Romaine, House-made Caesar Dressing, Parmesean-Reggiano</i>	\$14
Grilled Trout Salad, <i>Baby Spinach, Grapefruit, Cilantro Aioli</i>	\$14
N.Y. Strip Steak Salad, <i>Iceberg, Blue Cheese Dressing, Herbs, Croutons</i>	\$18
Duck Confit Salad, <i>Frisée, Lardons, Roasted Shallot Vinaigrette</i>	\$14

## Lunch Entrées

Boudin Blanc, <i>Soft Scrambled Eggs, Brioche Batons, Beurre Noisette</i>	\$12
Quiche du Jour, <i>Fromage Blanc, Mesclun Greens</i>	\$12
Omelette du Jour, <i>Mesclun Greens</i>	\$12
Gnocchi à la Romaine, <i>Chef-designed Vegetarian Presentation</i>	\$14
Moules Frites, <i>Belgian Ale, Pancetta, Thyme, Crème Fraîche</i>	\$14
Strip Steak, <i>“Jo-Jo” Potatoes, Sour Cream, Wild Mushroom Glace Di Viand</i>	\$22

## Sandwiches & Burgers

*each served with French Fries*

Walleye “Meunière”, <i>Remoulade, Arugula</i>	\$14
Mountain Ham, <i>Served on House-made Brioche, Gruyère Cheese, Spiced Mustard</i>	\$10
Bacon Classique, <i>Marinated Tomatoes, Smoked-Tomato Aioli, Avocado</i>	\$10
Prime Rib, <i>Sliced with Carmelized Onion, Horseradish Crème Fraîche and Gruyère Cheese</i>	\$12
Hamburger, <i>Bacon, Cheddar, Tomato Fondue, Aioli</i>	\$11
Soup, <i>add a small soup to any Sandwich or Burger</i>	\$5

## Wines by the Glass

### *the Whites*

Sonoma Cutrer, <i>Chardonnay, CA</i>	\$13
Louis Latour, <i>Chardonnay, France</i>	\$9
Bibio, <i>Pinot Grigio, Italy</i>	\$10
Select White Table Wines	\$6

### *the Reds*

Grayson Cellars, <i>Pinot Noir, CA</i>	\$9
Lyeth, <i>Meritage, Sonoma, CA</i>	\$11
Guenoc, <i>Cabernet Sauvignon, CA</i>	\$9
Select Red Table Wines	\$6