



Nicollet Island Inn

Old world charm. New world comfort.



Small Plates

Onion Soup Gratinée, <i>Cognac, Gruyère, Chive</i>	8
Hummus, <i>fresh pureed, served with house-made lavosh and seasonal vegetables</i>	6
Jumbo Shrimp, <i>Cocktail Sauce, Preserved Lemon, Chives</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>6 oz. Sliced Filet, Iceberg, Blue Cheese Dressing, Herbs, Croutons</i>	16
Duck Confit Salad, <i>Frisée, Lardons, Roasted Shallot Vinaigrette</i>	12
Inn's Chopped Salad, <i>Mixed Greens, Chicken, Bacon, Egg, Blue Cheese, and Champagne Vin</i>	14

Lunch Entrées

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
Strip Steak, <i>6 oz. Filet, "Jo-Jo" Potatoes, Sour Cream, Wild Mushroom Glace Di Viand</i>	16
Herb Crusted Fish & Chips, <i>Market White Fish, Herbed Bread Crumbs, House-made Remoulade</i>	12

Sandwiches & Burgers

each served with French Fries or Day Vegetables

Walleye "Meunière", <i>Remoulade, Arugula</i>	12
Mountain Ham, <i>Served on House-made Brioche, Gruyère Cheese, Spiced Mustard</i>	10
Prime Rib, <i>Sliced with Carmelized Onion, Horseradish Crème Fraîche and Gruyère Cheese</i>	12
Lobster BLT, <i>Pan-Seared Lobster Cake, Bacon, Tomato, Arugula and Vanilla Aioli on Brioche</i>	14
Fried Egg "Double Yolker", <i>Two Fried Eggs, Bacon, Sauce Mornay on Brioche</i>	8
Chicken Pesto Panini, <i>Pesto-Marinated Chicken, Roasted Peppers, Gruyere, Grilled Onions on Foccacia</i>	10
Hamburger, <i>Bacon, Cheddar, Tomato Fondue, Aioli</i>	11

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