

Nicollet Island Inn

HOTEL ♦ RESTAURANT ♦ BAR

SMALL PLATES & STARTERS

Shrimp Cocktail

Poached Tiger Shrimp, Horseradish Cocktail Sauce, Lemon, Parsley - 3 for 12 each additional shrimp - 4

Flatbread

Daily Selection 13

Cider Steamed Mussels

Fresh Apple Cider, Bacon, Garlic, Shallot, Thyme, Crème Fraiche, Toasted Baguette 14

Fromage

A selection of Two or Three Artisan Cheeses with accompaniments 15/19

Crab Cake

Lump Crab Meat, Creole Remoulade, Celery and Parsley Salad 16

Lobster Bruschetta

Lobster Salad, Avocado, Lemon, Crostini 16

SOUPS & SIDE SALADS

Add 15 dollars to upgrade any side salad into an Entrée with choice of:

3 Poached Tiger Shrimp

4oz Organic Norwegian Salmon

4oz Lump Crab Cake

5oz Free Range Local Organic Chicken Breast

Potato Leek Soup

Chicken Stock, Russet Potatoes, Cream, Chives 8

Onion Soup Gratinee

Beef Stock, Brandy, Crostini, Gruyere 9

House Salad

Mixed Spring Greens, Parmigiano, Roasted Shallot Vinaigrette 7

Wedge Salad

Boston Bibb, Bacon Lardons, Blue Cheese, Pomodoraccio Tomatoes, House-Made Buttermilk Ranch 8

Organic Strawberry Spinach Salad

Chicories, Honey-Oatmeal Croutons, Blueberry Vinaigrette 10

FIVE-COURSE TASTING

please ask your server for today's menu 70

add paired wines for 30



The building that now houses the Nicollet Island Inn was originally constructed in 1893 as the Island Sash & Door Co., then later used as a grain mill and, for the majority of the 20th century, as a Salvation Army soup kitchen. In 1980 the building was purchased by the Minneapolis Park Board and converted into the restaurant, inn and banquet space that we know today. The Nicollet Island Inn is proud to stand as a testament to Minnesota's long tradition of craftsmanship, imagination and entrepreneurial spirit.

** consumption of uncooked foods can be harmful to some guests,
please order with care or ask your server for details*

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PASTA

King Crab Tagliatelle

House-Made Noodles, Vodka-Tomato Sauce, Parsley, Pine Nuts, Toasted Breadcrumbs 34

Mushroom Gnocchi

Wild and Cultivated Mushrooms, House-Made Potato Gnocchi, Taleggio Cream, Truffle Oil, Pecorino 25

POULTRY / MEATS

Our chicken is certified organic farms, free range, cage free and non-GMO

All of our beef and pork contains no hormones, no antibiotics and no steroids. All farms follow humane handling practices

8oz Filet Mignon

Creekstone Farms Natural, Roasted Mushrooms, Asparagus, Pommés Puree, Bordelaise 48

Porchetta

Marinated Pork Tenderloin, Pancetta, Sautéed Rapini, Soft Polenta 28

Duck Breast

6oz Hudson Valley Breast, Celeriac Puree, Chicory, Candied Hazelnuts, Cherry-Madeira Demi 30

Chicken Chasseur

Semi Boneless Poussin, Herb Roasted Baby Potatoes, Wilted Kale 27

Australian Lamb Shank

18oz Hindshank, Navy Bean Cassoulet, Lamb Merguez, Smoked Lamb Belly, Herb Oil 36

FISH & SHELLFISH

Organic Steamed Salmon

6oz Norwegian Filet, Soy-Ginger Glaze, Daikon Salad, Baby Bok Choy, Jasmine Rice 30

Alaskan Halibut

Pan Roasted 6oz Filet, Legume Porridge, Tomato Butter, Belgian Endive 36

Walleye

Panko Crusted Filet, MN Wild Rice Pilaf, Remoulade 32

Shrimp Risotto

Lemon, Basil, Tomato, Asparagus, Grana Padano, Crab Butter 32

SIDES for TWO

Mixed Vegetables 8

Spring Risotto 9

Butter Poached Asparagus 10

Larry & Caryl Abdo have been the Innkeepers of the Nicollet Island Inn since 2005. Their greatest joy as owners of the Inn is the number of guests who return year after year to celebrate anniversaries, birthdays and special occasions of all kinds in the same space where their memories were first created. Whether you are here for the first time or to celebrate a flickering memory, Larry & Caryl welcome you to the Nicollet Island Inn!

