



SMALL PLATES & STARTERS

Shrimp Ceviche *GF*

Tiger Shrimp, Lemon & Orange Marinade, Cilantro, Red Onion, Jalapeño, Tortilla Chips 16

Flatbread

Daily Selection 13

Red Thai Curry Mussels

PEI Mussels, Lime, Carrots, Garlic, Cilantro, Basil, Toasted Bread 14

Fromage

A Selection of Two or Three Artisan Cheeses with Accompaniments 15/19

Hamachi & Tuna Tartare

Avocado, Pickled Baby Peppers, Yuzu Ponzu Sauce, Wonton Chips 17

SIDES for TWO

Mixed Vegetables 8 *GF*

Vegetable Risotto 9 *GF*

Butter Poached Asparagus 10 *GF*

FIVE-COURSE TASTING

Please ask your server about today's menu 70

Add paired wines for 30

V=Vegetarian, GF=Gluten-Friendly
Please ask your server for details.

SOUPS & SIDE SALADS

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

4oz Organic Norwegian Salmon

5oz Free Range Local Organic Chicken Breast

5oz Terrus Major Steak

Roasted Red Pepper & Tomato Bisque *v*

Basil Oil, Crouton Bowl 9

Onion Soup Gratinée

Beef Stock, Brandy, Crouton, Gruyere Bowl 9

House Salad *v/GF*

Mixed Spring Greens, Parmigiano, Roasted Shallot Vinaigrette 7

Wedge Salad

Baby Iceberg, Bacon Lardons, Blue Cheese, Pomodoraccio Tomatoes, Pickled Onions, House-Made Buttermilk Ranch 9

Heirloom Tomato Salad *v/GF*

Cucumbers, Olives, Feta Cheese, Extra Virgin Olive Oil, Red Wine Vinegar 10

Burrata Pear Salad *v*

Burrata Cheese, Arugula, Pears, Tomatoes, Balsamic, Crostini 12

Blue Crab & Fried Green Tomato Salad

Avocado Purée, Chili Oil 15

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!





PASTA

Braised Duck Tagliatelle

House-Made Noodles, Hudson Valley Duck, Broccolini, Sweet Potatoes, Pistachios, House-Made Ricotta 28

Spring Vegetable Gnocchi ^V

Peas, Mushrooms, Tomatoes, Arugula, Brown Butter Cream Sauce 26

FISH & SHELLFISH

Pan Roasted Salmon ^{GF}

6oz Skin-On Filet, Roasted Fingerling Potatoes, Wilted Pea Tendrils, Dill Crème Fraîche, Salmon Roe 30

Seared Sea Scallops ^{GF}

Smoked Corn Purée, Chorizo, Tomato & Radish Salad, Sofrito 36

Almond Panko Crusted Walleye

MN Wild Rice, Lemon Haricot Verts, Remoulade 29

Pan Seared Pacific Snapper ^{GF}

6 oz. Skin-On Snapper, Red Quinoa Pilaf, Blood Orange Buerre Blanc 32

Seafood Risotto ^{GF}

Fish, Shrimp, Mussels, Crab, Asparagus, Tomatoes, Grana Padano 32

POULTRY / MEATS

Our chicken is from 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 ^{GF}

Creekstone Farms Natural, Roasted Mushrooms, Asparagus, Pommes Purée, Bordelaise 48

12oz Certified Piedmontese NY Strip ^{GF}

Fingerling Potatoes, Braised Swiss Chard, Bone Marrow Maître d' Butter, Bordelaise 45

Coriander Fennel Crusted Pork Chop ^{GF}

White Corn Polenta, Wilted Kale & Carrots, Apricot Mustard Glaze 32

Citrus Soy Glazed Duck Breast

Yam Purée, Duck Confit Braised Kale, Frisée 32

Oven Roasted Poussin ^{GF}

White Corn Polenta, Summer Vegetable Succotash, Cranberry Jus 28

Australian Lamb Shank

18oz Hind Shank, Cauliflower Purée, Crispy Onions, Roasted Tri Color Carrots, Braising Jus 36

ENHANCEMENTS

add to any Meat/Poultry dish:

Full Lobster Tail Market Price ^{GF}

Scallop 9 each ^{GF}

Black & Blue 5

Executive Chef Dain McMillin, Sous Chef Jessica Mruz

Spring, 2019



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.