



WEEKEND BRUNCH

Served Saturday 11a-2p & Sunday 9:30a-2p

ORGANIC EGGS

American Breakfast

Two Eggs Any Style, Hash Browns, Toast,
Choice of Bacon or House-Made Maple Sausage 14

Tres Leches French Toast ^v

Challah, Fresh Berries, Crème Chantilly,
Lutsen MN Maple Syrup 12

Quiche

Chef's daily selection served with Mixed Greens 13

Omelette

Chef's daily selection served with Mixed Greens 13

Nic's Benedict

Poached Eggs with Hollandaise Sauce and
Choice of House-Smoked Salmon or
Ham and Leeks, served with Hash Browns 14

Steak and Eggs ^{GF}

Creekstone Farms Terrus Major, Creamy Horseradish,
2 Eggs any style, Hash Browns, Toast 16

Breakfast Flatbread

Ask your server about today's fresh selection 13

SOUPS & SALADS

Soup du Jour

Ask your server about today's fresh selection
Bowl 9 | Cup 6

Heirloom Tomato Salad ^{GF/V}

Cucumbers, Olives, Feta Cheese, Extra Virgin Olive Oil,
Red Wine Vinegar 12

Salmon Salad ^{GF}

Norwegian Organic Salmon, Maple Glaze, Orange,
Cranberry, Pecan, Champagne Vinaigrette 17

Chopped Chicken Cobb

Soft Cooked Egg, Bacon, Blue Cheese, Red Onion,
Tomato, Avocado 15

SANDWICHES

Served with choice of Fries, Vegetables, or Mixed Greens
Sub Sweet Potato Fries for \$1.50
Sub a Cup of Soup for \$2.50

Almond Crusted Walleye Sandwich

Batard, Remoulade, Coleslaw 17

Grilled Chicken Avocado BLT

Multigrain, Grilled Chicken Breast, Avocado, Bacon,
Lettuce, Tomato, Cholula Aioli 16

Nic's Burger

½ lb. House Ground Filet Mignon, Bacon, Cheddar,
Gruyere, Greens, Smoked Tomato Jam, Dijon 17

INN FAVORITES

Steak Frites

Creekstone Farms Terrus Major, Blue Cheese,
Balsamic, Fries 16

Seafood Risotto ^{GF}

Fish, Shrimp, Mussels, Crab, Asparagus,
Tomatoes, Grana Padano 17

Lobster Wrap

Lobster Salad, Flour Tortilla, Bacon, Avocado 18

Almond Panko Crusted Walleye

MN Wild Rice, Lemon Haricot Verts, Remoulade 17

BEVERAGES

Coffee, Tea 3 Mimosa 7
Espresso 5 Bloody Mary 9
Coke Products 3 Sparkling Wine 7

Ask Your Server about our Wine List

SIDES

Warm Sticky Pecan Roll 4

One Egg 4 ^{GF} Toast with Jam 3
Bacon or Maple Sausage 4 Hash Browns 3 ^{GF}
Sunrise Porridge 10 Granola & Yogurt 8

Executive Chef Dain McMillin, Sous Chef Jessica Mruz

Spring, 2019

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!

