



LUNCH MENU

Monday – Friday 11am-2pm

FIRST COURSES

Onion Soup Gratinée

Beef Stock, Brandy, Crouton, Gruyere Bowl 9 | Cup 6

Roasted Red Pepper & Tomato Bisque

Basil Oil, Crouton Bowl 9 | Cup 6

House Salad

Mixed Spring Greens, Parmigiano, Roasted Shallot Vinaigrette 9

Heirloom Tomato Salad

Cucumbers, Olives, Feta Cheese, Extra Virgin Olive Oil, Red Wine Vinegar 12 – Add Chicken 6

ENTRÉES

The eggs we use are certified organic, free range, cage free, and non-GMO

Quiche du Jour

Chef's Daily Selection Served With Mixed Greens 13

Omelette du Jour

Chef's Daily Selection Served With Mixed Greens 13

Steak Frites

6 oz NY Strip, Blue Cheese, Balsamic Glaze, Fries 18

Almond Panko Crusted Walleye

Breaded Walleye Filet, Seasonal Vegetables, Wild Rice Pilaf, Remoulade 17

Seafood Risotto

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

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*

Walleye Sandwich

Almond Panko Crusted Fillet, Brioche, Remoulade, Coleslaw 17

Fried Green Tomato Sandwich

Multigrain Bread, Greens, Tomato, Gruyere, Sriracha Aioli 14 – Add Bacon 3

Grilled Chicken Avocado BLT

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

Lobster Wrap

Lobster Salad, Flour Tortilla, Bacon, Avocado 18

Nic's Burger

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

ENTRÉE SALADS

Chopped Chicken Cobb

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

Salmon Salad

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

BEVERAGES

Coffee, Tea 3 Mimosa 7
Espresso 5 Bloody Mary 9
Coke Products 3 Sparkling Wine 8

Ask Your Server about our Wine List

Executive Chef Dain McMillin, Sous Chef Jessica Mruz

Summer, 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.