



LUNCH MENU

April 2021
served Thursday & Friday

APPETIZERS / SALADS / SOUP

Grilled Shrimp Cocktail *

5 Jumbo Shrimp, Asian Slaw & Glaze,
Ponzu Sauce 17

Cheese Plate **

Selection of two Artisan Cheeses, Locally
Sourced Honey, and Fruit Compote 17

Deviled Eggs *

Bacon & Black Truffle Shavings 8

Wild Rice Soup

MN Wild Rice, Cream, Carrot, Celery, and Onion 8

Wedge Salad *

Buttermilk Ranch & Blue Cheese Dressing,
Hard Boiled Egg, Tomatoes, Bacon, Red
Onions, and Romaine 11

Chopped Salad *

Buttermilk Ranch & Blue Cheese Dressing, Hard
Boiled Egg, Tomatoes, Bacon, Red Onions,
Romaine 11

Add Grilled Chicken Breast +6
Add 5 Grilled Shrimp +9

SANDWICHES

Lobster Roll **

Lobster Tail Meat, Lemon Tarragon Aioli
Lobster Ghee, Chives on Brioche 24

Breaded Walleye Sandwich

Batard, Remoulade, and Coleslaw served with French Fries 17

MPLS Cheese Steak Sandwich **

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar, and Horseradish Aioli on Cuban Loaf
served with French Fries 18

Nic's Burger ** (*gluten free bun available*)

House Ground Filet Mignon, Bacon, Cheddar & Gruyere cheeses, Mixed Greens,
Smoked Tomato Jam, and Dijon served with French Fries 17

Reuben Sandwich **

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon Mustard,
Thousand Island dressing on Pumpernickel served with French Fries 15

Meatball Sandwich **

House-Made Meatballs, Mozzarella, and Marinara Sauce served with French Fries 15

*Gluten Free **Can be made Gluten Free

Consumption of uncooked foods can be harmful to some guests, please order with care or ask your server for details
an 18% gratuity will be added for parties of 7 or more