



WEEKEND BRUNCH MENU

May, 2021

Served Saturday, 9a to 2p, Sunday 9a to 2p

BRUNCH ENTREES

Steak & Lobster Eggs Benedict

English Muffin, Hollandaise
Hash browns
22

Cocoa Brioche French Toast

Fruit Compote, Sweet Cream
13

Corned Beef Hash

Red Peppers, Onions, Corned Beef,
Eggs, Hollandaise, Hash Browns
17

American Breakfast **

Two Eggs Any Style, Hash Browns, Toast
Choice of Bacon or Sausage
16

Breakfast Reuben

Pumpnickel with melted Swiss Cheese,
Corned Beef, Sauerkraut, Two Eggs, Hollandaise
18

SIDES

One Egg 4	Bacon 5
Two Eggs 7	Sausage 5
Brioche Toast 3	Hashbrowns 4
Pumpnickel Toast 3	

BEVERAGES

Coffee, Tea 3	Sparkling Wine 8
Coke Products 3	Sparkling Dry
	Rose 10

See backside for additional offerings

APPETIZERS / SALADS / SOUP

Grilled Shrimp Cocktail *

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

Cheese Plate **

Selection of two Artisan Cheeses, Locally Raised Honey,
Fruit Compote 17

Deviled Eggs *

Bacon & Dark Truffle Shavings 8

Wedge Salad *

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

Wild Rice Soup

MN Wild Rice, Cream, Carrot, Celery, Onion 9

SANDWICHES

Breaded Walleye Sandwich

Batard, Remoulade, Coleslaw. Comes with French Fries 17

MPLS Cheese Steak Sandwich **

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar,
Horseradish Aioli on Cuban Loaf. Comes with French Fries 19

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

House Ground Filet Mignon, Bacon, Cheddar & Gruyere
Cheese, Greens, Smoked Tomato Jam, Dijon.
Comes with French Fries 19

Reuben Sandwich **

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon
Mustard, Thousand Island Dressing on Pumpnickel.
Comes with French Fries 16

Lobster Roll **

Lobster Tail Meat, Lemon Tarragon Aioli,
Lobster Ghee, Chives, Brioche 25

*Gluten Free **Can be made Gluten Free

Cocktails and Wine Offerings on other side →

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



BRUNCH COCKTAILS

Bloody Mary Selection \$10

Regular with Harlen Wheatley Vodka
Bacon Infused Harlen Wheatley Vodka
Hot Pepper Infused Harlen Wheatley Vodka

Mimosas \$8

Orange Juice
Cranberry "Poinsettia"
Pomegranate "Pomosa"
Pineapple "Soleil"
Peach "Bellini"

Sparkling Cocktails \$10

Aperol Spritz
Campari Spritz

Sparkling Wines \$8

Segura Viudas Sparkling Cava
Risata Moscato d'Asti

High Noon Hard Seltzers \$7

Watermelon
Black Cherry

BRUNCH WINES & SPARKLING

Tunnel of Elms by Beringer \$9 glass / \$32 bottle

Tunnel of Elms Merlot

Plum, cherry, and soft notes of vanilla fill the nose, ripe red fruit and cherry in the mouthfeel

Tunnel of Elms Cabernet Sauvignon

A nose of Vanilla and Blackberry Jam with the same notes in the mouthfeel with a hint of baking spice and blueberries

Indaba Wines \$9 glass / \$32 bottle

Indaba Chardonnay

Orange, yellow melon, and ripe pear in the nose with a mouthfeel of apple, pear, honey, and a kiss of oak that brings a hint of butterscotch all wrapped up with a hint of acidity

Indaba Mosaic

This Bordeaux blend displays alluring aromas and juicy flavors of blackcurrant, ripe brambly berry fruit and dark chocolate, with subtle spice notes.

Prophecy Sauvignon Blanc \$10 glass / \$40 bottle

Aromas of grapefruit, lychee, and lime zest leading to a palate of Mandarin orange and green apple with a finish of minerality and white tea

Bisol Jeio Cuvee Sparkling Rosé \$10 glass / \$40 bottle

Delicate rose color with fine and persistent perlage. Elegant, complex bouquet on the nose with scents of rose, hints of fresh fruits and lychees. The sip is full, sapid, and harmonious, with a well-balanced acidity

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