



WEEKEND BRUNCH MENU

July, 2021

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

BRUNCH ENTREES

Steak & Lobster Eggs Benedict

English Muffin, Hollandaise

Hash browns

24

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

17

Breakfast Reuben

Pumpnickel with melted Swiss Cheese,

Corned Beef, Sauerkraut, Two Eggs, Hollandaise

18

SIDES

One Egg 4

Two Eggs 7

Brioche Toast 3

Pumpnickel Toast 3

Bacon 7

Sausage 5

Hashbrowns 4

BEVERAGES

Coffee, Tea 3

Coke Products 3

Sparkling Wine 8

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 27

*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

Casal Garcia Vinho Verde \$9 glass / \$32 bottle

Granny Smith Apple on the nose with stone fruit, citrus, and more apple on the palate...very refreshing on a summer day

Pieropan Garganega (Soave Region, Italy) \$10 glass / \$40 bottle

Citrus, melon, honey, pear, and apples with a nice minerality in the finish

Les Hauts de Lagarde Bordeaux White Blend (Bordeaux, France) \$9 glass / \$32 bottle

The nose reveals fresh citrus peel, Bartlett pear, honeysuckle, and a chalky minerality with apple, pear, citrus, and racy acidity in the mouthfeel

Substance Chardonnay (Columbia Valley, WA) \$10 glass / \$40 bottle

A straightforward medium bodied chardonnay full of ripe apple, almonds, and some nice hints of vanilla with a slightly toasty finish

Sea Sun Pinot Noir (Coastal Regions, CA) \$10 glass / \$40 bottle

Strikingly soft in the nose with scents of baked cherries, vanilla, and baking spice while the palate is more cherry, vanilla, and a hint of milk chocolate