



LUNCH MENU

March 2022

Served Wednesday, Thursday & Friday

APPETIZERS / SALADS / SOUP

Grilled Shrimp Cocktail *

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

Cheese Plate **

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

Deviled Eggs *

Bacon and Black Truffle Shavings 8

Root Vegetable Soup

Roasted Root Vegetables, Cream, Crumbled Bacon & Croutons 9

Wedge Salad *

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

Chopped Salad *

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

Add Grilled Chicken Breast +6

Add 5 Grilled Shrimp +9

Salmon Salad *

Maple Syrup – Curry Seared Salmon Filet, Strawberries, Arugula, Mixed Greens, Pickled Red Onions, Feta
Cheese Crumbles and Candied Almonds, Strawberry Vinaigrette 20

Nicollet Island Chef Salad *

Grilled 6oz Chicken Breast, 3 Grilled Shrimp, Cheddar & Swiss Cheese, Cherry Tomatoes, Hard Boiled Egg, Red
Onion, Arugula, Romaine and Mixed Greens with a Greek Goddess Dressing 22

Entrée & Sandwiches on backside →

*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



LUNCH MENU

March 2022

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ENTRÉE & SANDWICHES

Omelette du Jour

Changes Daily 15

Lobster Roll **

Lobster Tail Meat, Lemon Tarragon Aioli,
Lobster Ghee, and Chives on Brioche 27

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 20

Nic's Burger ** (*gluten free bun available + 2*)

½ Pound House Ground Filet Mignon, Bacon, Cheddar & Swiss Cheeses, Mixed Greens,
Smoked Tomato Jam, and Dijon served with French Fries 20

Reuben Sandwich **

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon Mustard, and
Thousand Island Dressing on Pumpernickel served with French Fries 17

Meatball Sandwich **

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

Ask your server for a cocktail or wine menu if interested!

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