

DINNER MENU

Summer, 2022 | served Wednesday - Sunday

APPETIZERS, SALAD, & SOUP

Cheese Plate GFA

Selection of two Artisan Cheeses, Locally Raised Honey, Fruit Compote 18

Wedge Salad GF

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

Cajun Spiced Colossal Shrimp

Caesar Salad GF

House-Made Caesar Dressing, Parmesan Cheese, House-Made Croutons 25 (just the salad 12)

Deviled Eggs GF

Bacon & Dark Truffle Shavings 9

Grilled Shrimp Cocktail GF

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

Lobster Cakes

Two Lobster Cakes with Sambal Aioli 16

Root Vegetable Soup

Roasted Root Vegetables, Cream, Crumbled Bacon & Croutons 9

SANDWICHES

All Sandwiches served with French Fries
GLUTEN FREE BUN AVAILABLE + 2

Breaded Walleye Sandwich

Batard, Remoulade, Coleslaw. 17

Reuben Sandwich GFA

House-Brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon Mustard, Thousand Island Dressing on Pumpnickel. 17

MPLS Cheese Steak Sandwich GFA

Filet Mignon, Sautéed Peppers, Onions, Aged Cheddar, Horseradish Aioli on Cuban Loaf. 20

Nic's Burger GFA

½ Pound House Ground Filet Mignon, Bacon, Cheddar & Swiss Cheese, Greens, Smoked Tomato Jam, Dijon. 20

Lobster Roll GFA

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

Fried & Smoked Bologna Sandwich GFA

Served Open Faced, Caramelized Onions, Fried Egg, Jalapeno Dijonnaise, Smoked Gouda on Challah Bread 18

ENTREES

Available 4-close Wed - Saturday, 3-close Sun

Rigatoni GFA

Italian Sausage, Meatballs, Creamy Marinara, Parmesan Cheese 27

Braised Wagyu Tagliatelle GFA

Wagyu Short Rib, Tomatoes, Broccolini, Onions, Jus, Crème Fraiche 39

Breaded Walleye

MN Wild Rice, Lemon Haricot Verts, Remoulade 29

Pan Seared Salmon GF

10oz Portion, Cilantro Lime Butter, Hummus, Broccolini & Topped with Olive Tapenade 32

Seared Seabass GF

Roasted Garlic Parmesan Risotto, Tomato Ragu 46

Seafood Linguine in Clam Sauce

Colossal Shrimp, Lobster, Scallop, Onions, Cabbage, Red Pepper, Green Onions, Parmesan Cheese 43

Chef's Lobster Bisque Pot Pie

4oz or 6oz of Lobster Tail Meat, Mirepoix, Herbs, Cream, Lobster Stock 44/54

Tandoori Chicken Breast GF

Tandoori Spice, Sautéed Zucchini Noodles, Mango Curry Sauce 28

10oz Duroc Dry Aged Pork Chop

Chef's Secret Dry Rub Spice, Mashed Potatoes, Roasted Artichoke, Asparagus, Apple-Cranberry Chutney, Honey Apple Glaze 42

Wagyu Skirt Steak GF

8oz Cut, Sautéed Broccoli Slaw, Green Onion Balsamic Vinegar Churri Sauce 38

Prime Filet Mignon GF

8oz USDA Prime Filet, Roasted Mushrooms, Asparagus, Pommes Puree, Bordelaise 52

Elite New York Strip GF

12oz Elite New York Strip, Roasted Tri-Color Carrots, Asparagus, Pommes Puree, Topped with Pearl Onions and Bacon Lardons 59

Surf & Turf GF

8oz USDA Prime Filet, 7oz Lobster Tail, Asparagus, Pommes Puree 76



Larry & Caryl Abdo, Innkeepers

GF = Gluten Free, GFA = Can be made Gluten Free, please ask your server
Gluten Free Rigatoni & Tagliatelle require advance notice for preparation

COCKTAIL LIST

Nicollet Island Boulevardier

Jack Daniels Rye, Tattersall Bitter Orange, Punt e Mes 14

Oaxaca Old Fashioned

El Jimador Reposado, Xicaru Plata Mezcal, Agave Simple Syrup, Aztec Chocolate Bitters, Orange Bitters 14

Lock & Dam Old Fashioned

Red Locks Irish Whisky, Raw Sugar Cube, Old Forester Bohemian Bitters 14

SazArak

Whistle Pig Piggy Back 6yr Rye, Giffard Elderflower Liqueur, Lemon Juice, Orange Bitters, Arak Touma Rinse 14

Paloma

El Jimador Silver Tequila, Grapefruit Soda, Salted Rim 14

Lynchbird Rye

Jack Daniel's Rye, Norseman Olympia, Honey Simple Syrup, fresh Lemon Juice 14

The Upper East Side

NII Knob Creek Single Barrel Bourbon, Punt E Mes, Cocchi Americano, Angostura Bitters, Lemon Twist 14

Aviation

Beefeater Gin, fresh Lemon Juice, Maraschino Liqueur, Crème de Violette 14

Sunflower

Beefeater Gin, Tattersall Orange Crema, Giffard Elderflower Liqueur, fresh Lemon Juice, Absinthe Rinse 14

The Island Fashioned

Buffalo Trace, Cranberry Bitters, Peach Bitters 14

Eagle Knievel

Eagle Rare Bourbon, Bourbon Maple Syrup, Norseman Olympia Liqueur, POM, Aztec Chocolate Bitters, Black Walnut Bitters 14

Amaretto Sour

Lazzaroni Amaretto, Old Forester 100 Bourbon, fresh Lemon Juice, Simple Syrup, Egg White Substitute 14

Paper Plane

Old Forester 100, Aperol, Maletti Amaro, Lemon Juice 15

Last Word

Beefeater Gin, Norseman Olympia Liqueur, Maraschino Liqueur, fresh Lime Juice 15

Espresso Martini

Ketel One Vodka, Chilled Espresso, Italian Espresso Liqueur, Simple Syrup 15

In Bourbon We Trust

NII Old Forester Barrel Strength Bourbon, Old Overholt Rye, Punt E Mes, Tattersall Bitter Orange 16

NEW WINE ARRIVALS

The White

Indaba Chardonnay (Western Cape, South Africa) \$9 glass / \$32 bottle

Crisp and clean aromas of orange, yellow melon, and ripe pear 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 Chenin Blanc (Western Cape, South Africa) \$9 glass / \$32 bottle

Floral aromas with vibrant flavors of honeyed pear, apple, and luscious tropical fruit

The Reds

Domaine Serene Yamhill Cuvée (Willamette Valley, OR) \$30 glass / \$99 bottle

Introduced by a fetching floral nose, intense pure fruit flavors of strawberry, dark cherry and tart cranberry burst on the palate. A veil of complex notes of mulled spices, forest floor and chaparral balance the fruit-driven essence of the wine. The mouthfeel is dense with pure, rich texture and fresh minerality, integrating the structured tannins, leading to a smooth lingering finish.

Red Schooner Malbec by Caymus (Argentina/Napa Valley, CA) \$18 glass / \$72 bottle

Grapes for this Malbec are grown in the Andes Mountains of Argentina, then chilled and transported by ocean voyage to Caymus. Known by the voyage from which it traveled, this wine is strikingly smooth, with scents and flavors of dark fruit and fine, textural tannins.

Indaba Mosaic Bordeaux Blend (Western Cape, South Africa) \$9 glass / \$32 bottle

A blend of Cabernet Sauvignon and Merlot. Blackcurrant, ripe brambly berry fruit, dark chocolate, and spice notes with soft gentle tannins that coat the palate

NEW SPIRIT ARRIVALS

Nic's Bar has an extensive selection of Bourbon, Whiskey, Scotch and Mezcal with rare and hard-to-find bottles arriving all the time. Ask your server for a list of our latest additions.