

Nicollet Island Inn

BRUNCH

\$30 per person (two courses)

For private dining reservations on Saturdays & Sundays from 9am-3pm

Entrée choices:

Cinnamon Tres Leche French Toast *made with Challah bread*

American Breakfast *two eggs any style, hashbrowns, toast, choice of bacon or sausage*

Soup & Salad Combo *Wedge Salad with buttermilk ranch dressing, bleu cheese crumbles, hard boiled egg, tomato, bacon, red onion, romaine accompanied by Creamy Tomato Spaetzle Soup topped with pesto oil*

Nic's Burger *house ground filet mignon, bacon, cheddar cheese, gruyere cheese, greens, smoked tomato jam, Dijon, and served with fries*

Reuben Sandwich *house brined corned beef, swiss cheese, sauerkraut, dijon, thousand island dressing served on pumpernickel bread and served with fries*

Dessert:

Chocolate Mousse *whipped cream and served with a cookie tuile*

LUNCH CPM MENU

\$30 per person (two courses)

For private dining reservations on Wednesdays, Thursdays, & Fridays from 11am-2pm

Entrée choices:

Cajun Spiced Colossal Shrimp Salad *our signature caesar dressing, shaved parmesan cheese, and crisp romaine lettuce (additional \$6/person)*

Chopped Salad *buttermilk ranch dressing, bleu cheese crumbles, hard boiled egg, tomatoes, bacon, red onions, romaine, and grilled chicken (vegetarian upon request)*

Breaded Walley Sandwich *batard, remoulade, and coleslaw served with fries*

Nic's Burger *house ground filet mignon, bacon, cheddar cheese, gruyere cheese, greens, smoked tomato jam, dijon, and served with fries*

MPLS Cheese Steak Sandwich *filet mignon, sauteed peppers, onions, aged cheddar, and horseradish aioli on a Cuban loaf and served with fries*

Dessert:

Chocolate Mousse *whipped cream and served with a cookie tuile*

Gratuity, taxes, and service fees are not included in the per person price.

DINNER CPM MENU

\$70 per person (three courses)

For private dining reservations on Wednesdays, Thursdays, Fridays, & Saturdays from 4pm-9pm
and Sundays from 3pm-8pm

Starter choices:

Wedge Salad *buttermilk ranch dressing, bleu cheese crumbles, hard boiled egg, tomato, bacon, red onion, and romaine lettuce*

Creamy Tomato Spaetzel Soup *topped with pesto oil*

Entrée choices:

Cajun Spiced Colossal Shrimp Salad *our signature caesar dressing, shaved parmesan cheese, and crisp romaine lettuce*

Rigatoni *italian sausage, house-made meatballs, marinara, and parmesan cheese*
(Can be made vegetarian or vegan upon request)

Breaded Walleye *local Minnesota wild rice, lemon haricot verts, and remoulade sauce*

Wagyu Skirt Steak *8oz cut sauteed broccoli slaw, green onion balsamic vinegar churri sauce*
(prepared at medium temperature)

Filet Mignon *8oz filet, roasted mushrooms, asparagus, pommes puree, bordelaise*
(prepared at medium temperature)
(additional \$20/person)

Dessert:

Chocolate Mousse *whipped cream and served with a cookie tuile*

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