

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 and taxes 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)*

Gluten-Free Gnocchi (GF) *roasted mushrooms, roasted garlic, sage cream cheese sauce, parmesan cheese*

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

Tofu & Vegetable Fried Rice (GF, Vegan) *cocoa aminos, ponzu, marinated tofu, fresh fennel, carrot ribbon garnish*

Butcher's Choice Hanger Steak (GF) *8oz cut sauteed broccoli slaw, green onion balsamic vinegar churri sauce (prepared at medium temperature)*

Filet Mignon (GF) *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*

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