Nicollet Island Inn
HOTEL • RESTAURANT • BAR

Thanksgiving 2025

74 per guest
SST fee included; tax and gratuity not included

WELCOMING COURSE

Prosciutto & Fig
Creamy Gorgonzola Bites

STARTER
(choose one)

Lacinato Kale Salad
Craisins, Bacon Lardons, Purple Cabbage,
Julienne Carrot (Hot Slaw)
with an Apple & Avocado Dressing

or

Butternut Squash & Pumpkin Soup

ENTREE
(choose one)

Turkey Dinner
Oven Roasted Turkey, Chef's Cornbread Dressing,
Spaghetti Squash, Chive and Roasted Garlic Duchess Potatoes,
Homemade Cranberry Sauce and Turkey Gravy

or

Roast Fillet of Beef Tenderloin Dinner
Well-Seasoned House-Roasted Prime Beef Tenderloin,
Chef's Cornbread Dressing, Spaghetti Squash,
Chive and Roasted Garlic Duchess Potatoes,
Homemade Cranberry Relish
and Wild Turkey Bourbon Sauce

or

Gluten Free Vegetarian Entrée
Sauteed Gluten Free Gnocchi with Cremini Mushrooms,
Roasted Corn, Baby Tomatoes, Fresh Herbs,
Garnished with Pumpkin Cream Sauce
and Toasted Garbanzos

DESSERT
(choose one)

Pumpkin Pie
Chai-infused Whipped Cream

or

White Chocolate Bread Pudding

LEFTOVERS!

Roast Turkey Sandwich
A little something to take home and enjoy tomorrow

ALL COFFEE, TEA, & SOFT DRINKS ARE INCLUDED

KIDS MENU AVAILABLE
UPON REQUEST

MENU ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY

Larry & Caryl Abdo, Innkeepers

consumption of uncooked foods can be harmful to some guests, please order with care or ask your server for details