Nicollet Island Inn

HOTEL • RESTAURANT • BAR

Jan 7-11 & 14-18

FOR GUESTS WHO PURCHASED ONLINE IN ADVANCE,
ALL CHARGES & FEES WERE INCLUDED IN YOUR PRE-PURCHASE

WINE FOR THE TABLE IS
INCLUDED IN YOUR PRE-PURCHASE
ask your server about tonight's selections

For guests purchasing this evening,
Lobster Week is 105 per guest
NOT including tax or gratuity, which will be added at checkout

FIRST

Southwestern-Style Lobster Crepes
Lobster claw & knuckle meat, peppers, onions, aromatics, cream cheese, gently rolled in French crepes and topped with a butter glaze

SECOND

Lobster Bisque
Classically made in-house, saffron rice.

THIRD

Lobster Tail
A 12-ounce portion of warm-water Brazilian lobster tail served with warm drawn butter, caramelized Meyer Lemon, truffled parmesan frites, and carved cremini mushroom

ADD AN ADDITIONAL PROTEIN TO YOUR ENTREE!
8 oz. Filet 50, 12 oz. Elite NY Strip 55,
Add'l 12 oz. Lobster Tail, 60

FOURTH

Chocolate Tartlet
Bourbon infused chocolate silk tartlet with fresh raspberries and house-made whipped cream

ALL COFFEE, TEA, & SOFT DRINKS ARE INCLUDED
FULL BAR AND WINE LIST AVAILABLE
ask your server

ALLERGY NOTICE: all courses contain either shellfish, dairy, or gluten consumption of uncooked foods can be harmful to some guests please order with care or ask your server for details