

BRUNCH CPM

\$34 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
(scrambled eggs and bacon will be defaulted to if no egg or meat choice is specified)*

Soup & Salad Combo *wedge salad with buttermilk ranch dressing, bleu cheese crumbles, hardboiled egg, tomato, bacon, red onion, romaine accompanied by Creamy Wild Rice Soup made with Minnesota wild rice, vegetables, & house made stock.*

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 *topped with whipped cream*

LUNCH CPM

\$36 per person (two courses- main & dessert)

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*

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*
**contains nuts*

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 *topped with whipped cream*

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

DINNER CPM

\$70 per person (three courses)

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

Starter choices:

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

Creamy Wild Rice Soup *made with Minnesota wild rice, vegetables, & house made stock*

Entrée choices:

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

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

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

** contains nuts*

Flat Iron Steak *USDA Prime 8oz steak, potato planks, haricot vert, demi-glace*

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

Dessert:

Chocolate Mousse *topped with whipped cream*

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