

Welcome to our Inn!

The building that now houses the Nicollet Island Inn was first constructed in 1893 and has lived many lives since then. We are proud to be part of a long tradition of excellence on Minneapolis' Nicollet Island, the only inhabited island on the Mississippi River. Today, in addition to its award-winning restaurant, the Inn's 24 elegantly decorated guest rooms and banquet facilities make it the perfect destination for corporate events, parties and, of course, weddings.

We hope you enjoy all she has to offer!

— Larry & Caryl Abdo
Innkeepers



“The Occasion”

A chef-prepared experience for your table. Requires three-day advanced notice.
 Abalone, Lobster, Foie Gras, Kobe Beef, Forbidden Rice Pudding.
 125 per guest, 165 with paired wines

Menu Tour

Smaller portions of five of our signature items.
 70 per guest, 95 with paired wines

first: Victorie Salad *or* Roasted Beet Salad *third:* Atlantic Salmon *or* Corn-Crusted Walleye
second: Onion Soup *or* Lobster Chowder *fourth:* New York Strip *or* Beef Tenderloin
fifth: Mocha Cake *or* Key Lime Cheesecake

Small Plates & Starters

Eggplant Caprese, Parmesan-crusted Eggplant, Fresh Mozzarella, Smoked Tomato Marmalade, Arugula 10
 Hummus, Sesame Lavosh, Seasonal Vegetables, Smoked Paprika 8
 Fromage, Selection of Three or Five Artisan Cheeses with Accompaniments 10/18
 Diver Scallops, Butternut Squash, Apple, Arugula, Pancetta 12
 Jumbo Lump Crab Cake, Avocado, Grapefruit, Cilantro Aioli 12
 Jumbo Shrimp, Cocktail Sauce, Preserved Lemon, Arugula 10/20
 Steamed Mussels, Amber Lager, Thyme, Pancetta, Crème Fraîche 8/16
 Lobster Bruschetta, Grilled Baguette, Lobster Claw Meat, Avocado, Tomato, Red Onion, Orange 10

Soup & Salad

Onion Soup Gratinée, Brandy, Gruyère, Chives 8
 Lobster Chowder, Cream, Sweet Potato, Squash, Red Pepper Rouille 9
 Victorie Garden Salad, Mixed Greens, Tomato, Roasted Shallot Vinaigrette 6
 Roasted Beet Salad, Arugula, Chèvre, Crispy Shallots, Horseradish Vinaigrette 8
 V/B Salad, Combination of Smaller Portions of the Victorie and Beet Salads 8
 Shrimp Caesar Salad, Romaine, Shaved Parmigiano-Reggiano, Chilled Shrimp, Chipotle Caesar Dressing 15



Fish, Shellfish & Pasta

- Walleye Meunière, Braised Pork Belly Risotto, Leeks, Lemon Thyme Jus 26
- Grouper, Chickpea Polenta, Charmoula, Curried Zucchini, Smoked Tomato Marmalade 28
- Atlantic Salmon, Brussel Sprout Leaves, Creamed Parsnips, Bacon Consommé, Pecans 26
- Corn-Crusted Walleye, Grilled Asparagus, Maple-Whipped Sweet Potatoes, Chipotle Remoulade, Gastrique 26
- Bouillabaisse, Mélange of Seafood including Mussels, Scallops and Salmon, Baguette, Red Pepper Rouille 32
- Lobster & Steak, 5 oz. Tenderloin, Lobster Tail, Truffled Mash, Asparagus, Champagne-Vanilla Sauce 49
- Lobster Newberg, Butter-Poached Lobster, Asparagus, Truffled Mash, Carrots, Champagne-Vanilla Sauce 48
- Gnocchi à la Romaine, Chef-designed Vegetarian Presentation 18
- Fettuccine de Mer, Shrimp, Scallop, Lobster Creme, Mushroom, Asparagus, Red Pepper 26
- Calamari, Chorizo, Roasted Red Pepper, Artichoke, Olives, Garbanzo Beans, Feta Cheese 28

Meat, Game & Fowl

- Beef Tenderloin, 9 oz. cut, Rosemary Mushroom Duxelle, Blue Cheese Galette, Horseradish Soubise 38
- Dry-Aged Ribeye, 14 oz. cut, Roasted Ratatouille, Smoked Eggplant Caponata, Parmigiano-Reggiano 40
- New York Strip Frites, 10 oz. cut, Truffled Sweet Potato Fries, Crimini Mushrooms, House-made Steak Sauce 28
- Roasted Pork Chop, 10 oz. Frenched cut, Sun-dried Tomato Crust, Lentil Timbale, Apricot Chutney 26
- Lamb Cassoulet, Braised Shank, Andouille Sausage, Mélange of Beans, Red Pepper Mint Jelly 34
- Duck Confit, House-made Spaetzle, Horseradish Crème Fraîche, Caponata, Blackened Pancetta 24
- Herb-Brined Half Chicken, Salt-crusted Potato, English Minted Peas, Tarragon Pan Sauce 22
- Island Burger, Angus Burger, Lobster Tail, Pineapple, Red Pepper Rouille, Cilantro Aioli, Apricot Chutney, Fries 38

à la Carte

- Maple-Whipped Sweet Potatoes, Candied Pecans, Chives 5
- Asparagus, Grilled Asparagus, Preserved Lemon 6
- Brussel Sprouts, Honey and Bacon Glazed 6
- Truffled Mash, Truffle Oil, Fresh Cream, White Pepper 5
- Cone of French Fries, French Fries, Kosher Salt, Pepper Melange 5