

Nick's

THIRD FLOOR

At Nick's Third Floor, every meal is made in house from the freshest ingredients available.

Our produce and our signature grass-fed beef come straight from Central Minnesota farms, because we believe great food starts with high quality ingredients. From our hand-kneaded buns to our daily-made dressings, we're bringing farm-to-table dining to St. Cloud.

Local. Fresh. Original. It's not just a tagline. It's our mission.

APPETIZING STARTERS

Orchard Flatbread \$12

Made-from-scratch flatbread topped with sliced apples, crumbled blue cheese, and candied walnuts, finished with a generous drizzle of honey.

Smoky Sliders \$11

Hand-pattied grass fed beef topped with smoked Gouda, fried onions, and spinach, on our homemade slider buns.

Seasonal Vegetable Fritto Misto \$10

Fresh seasonal vegetables hand dipped in sparkling wine batter, lightly fried and served with a roasted garlic aioli.

Minnesota Walleye Cakes \$10

Fresh walleye, fragrant herbs, crisp red and green bell peppers, and our signature dill aioli.

Cajun Beef Tips \$10

Grass-fed beef tips seasoned with southern spices and pan seared to perfection.

Stuffed Crimini Mushroom Caps \$9

Local mushrooms stuffed with wild rice, herbs, Parmesan cheese, and bacon, served with blue cheese sauce.

Hot Corn Dip \$9

Nothing says MN like sweet corn and fresh vegetables submerged in cheese sauce & served with fresh baked bread.

Sweet Potato Jo-Jo's \$8

Hand sliced local sweet potato fries lightly seasoned and baked to perfection.

Bloody-and-a-Bump Cheese Curds \$8

Cheese nuggets battered with MN craft beer and fried, served with a house-made Bloody Mary dipping sauce.

Loaded Spuds \$7

Crispy waffle fries piled high with bacon, sharp cheddar cheese, fresh chives, and sour cream sauce.

SOUP'S ON

Our soups are made from scratch daily, using only the freshest local ingredients. Ask your server for today's special.

Bowl: \$6 **Cup:** \$4

FROM THE GARDEN

Turf and Turf Salad \$12

Grilled locally raised steak, home-style croutons, cherry tomatoes, and shallots on a bed of bitter greens tossed in our honey balsamic dressing.

Minnesota Maple Salad \$11

Mixed greens topped with fresh local ham, sweet potato medallions and local goat cheese, tossed with our made-from-scratch Minnesota maple and balsamic vinaigrette.

Strawberry Cucumber Salad \$10

Toasted walnuts, crumbled feta cheese, fresh strawberries and cucumbers, served on a bed of mixed greens tossed in our made-from-scratch strawberry vinaigrette.

❖ Add grilled chicken breast for just \$2.00.

Caesar Salad \$8

Fresh romaine lettuce tossed with Parmesan cheese, homemade croutons, and our own Caesar dressing.

❖ Add grilled chicken breast for just \$2.00.

A BURGER TO REMEMBER

Our signature locally raised, grass-fed beef burgers are hand-pattied in house and served on homemade buns.

Each burger comes with your choice of side. Add a cup of soup or house side salad for just \$3.

Spiced Lamb Burger \$14

Ground lamb lightly seasoned with Indian spices, grilled to perfection, and topped with arugula and cilantro raita.

Lost Trout Burger \$12

Sauteed local mushrooms, caramelized onions, melted Swiss, and gravy made from locally brewed craft beer.

The F.E.A.S.T. Burger \$12

Fried Egg, Avocado, Sprouts, and a fresh Tomato slice piled high on top of a juicy burger.

Hawaiian Burger \$11

Topped with crisp bacon, grilled pineapple, and melted provolone, then smothered in Jim and Hazy's White Lightning Coconut Jam. The only thing missing is a piña colada!

Veggie Burger \$10

A hearty mixture of black beans, red onions, black olives, bell peppers, jalapeños, and a signature blend of herbs and spices, pattied and grilled to perfection.

The Classic \$10

Our classic is a hand-pattied, grass-fed 1/3lb beef burger topped with lettuce, tomato, and onion.

❖ Add cheese for only \$0.75.

NO FORK ZONE

Each sandwich or wrap comes with your choice of side. Add a cup of soup or house side salad for just \$3.

Premium Pork Patty Melt \$14

Homegrown pulled pork, bell peppers, onions, and provolone stuffed in homemade, perfectly grilled sourdough.

Tropical Chicken Sandwich \$12

Grilled chicken breast covered in cream cheese and Jim and Hazy's Tropical Habanero Jam, topped with arugula, red onion, and grilled pineapple served on home-made sourdough. Just like the tropics, this sandwich is HOT.

The Not-Your-Average-Reuben...Reuben \$11

Two thick slices of grilled, homemade rye slathered with made-from-scratch thousand island dressing and stuffed with home-braised, grass-fed corned beef, sauerkraut, provolone cheese, and freshly toasted caraway.

Walleye Tacos \$11

Two corn tortillas filled with grilled walleye, fresh slaw, and grilled pineapple, topped with our signature dill aioli.

Grilled HTC \$10

Thinly sliced locally raised ham, fresh tomatoes, and piles of provolone, smoked Gouda, and mozzarella, oozing out from between two toasted slices of our home-baked sourdough bread.

The House Club \$9

Turkey, ham, and bacon stacked high with smoked Gouda and provolone cheese on thick homemade sourdough bread spread with a savory herb aioli.

Curry Chicken Salad Wrap \$8

Traditional chicken salad reinvented with Thai green curry, bell peppers, red onions, and celery.

THE FARM ZONE

Each entrée comes with your choice of side, and a cup of soup or house side salad.

Signature Ribeye Steak \$28

A fresh, locally raised, 10 ounce Ribeye grilled to perfection.

Signature New York Strip Steak \$24

A fresh, locally raised, 10 ounce New York Strip grilled to perfection.

Grilled Rainbow Trout \$22

Fresh whole trout stuffed to the gills with garlic, rosemary, and freshly squeezed lemon, then grilled to perfection.

Parmesan Encrusted Walleye \$20

A fresh walleye fillet dipped in Parmesan and herb breadcrumbs and baked to perfection. Also available Blackened.

Spice Rubbed Chop \$18

An 8-ounce, locally raised, bone-in pork chop rubbed with hot spices, grilled and topped with a MN peach salsa.

Half Roasted Chicken \$16

A locally raised, bone-in half chicken rubbed with rosemary, thyme, basil, oregano, lemon, and garlic and roasted to golden-brown perfection.

Homemade Beef Stew \$16

Slow roasted grass-fed beef, fresh herbs, chopped carrots and potatoes stewed in a red wine beef stock and served in a fresh baked, homemade bread bowl.

Forest Mushroom Ravioli \$15

Forget the can opener. These pillows of pasta are stuffed with local mushrooms & served with creamy pesto sauce.

**Does not include side.*

Parmesan Chicken Pot Pie \$14

A flaky pastry crust with roasted vegetables, herbs, and grilled chicken, filled with Parmesan cream sauce.

Grown-Up Mac and Cheese \$12

No blue box here. Melted cheddar, mozzarella, and Parmesan cheeses come together with penne pasta, crumbled bacon and home-baked breadcrumbs for childhood nostalgia with a gourmet spin.

❖ *Add local, forest mushrooms for just \$1.00 and/or a diced chicken breast for just \$2.00*

Vegetable Alfredo \$12

*Tender broccoli and red peppers tossed with linguini in creamy Alfredo sauce. *Does not include side.*

❖ *Add a grilled chicken breast for just \$2.00.*

SIDES

French Fries – Seasonal Vegetables – Garlic Mashed Potatoes – Sweet Potato Mash – Wild Rice Pilaf – Coleslaw

YOUR JUST DESSERTS

Every one of our desserts is made from scratch with lots of love. Because you deserve it.

Add Vanilla Ice Cream to any dessert for just \$1.50.

County Fair Caramel Cheesecake \$6

Silky cheesecake topped with crunchy caramel corn and drenched in decadent caramel sauce.

S'more Tart \$6

A buttery graham cracker crust filled with milk chocolate sauce and marshmallow cream and finished with our homemade toasted marshmallow sauce. We guarantee you'll want s'more of this reinvented campfire classic.

Tiramisu \$6

Homemade ladyfingers dipped in coffee liqueur then layered with sweet mascarpone and dusted with cocoa.

Homemade Jalapeno Truffles \$6

Gluten free, hand rolled dark chocolate spheres of love infused with fresh and roasted jalapenos.

Mixed Berry Tart \$6

Freshly baked pastry crust loaded with fresh berries and topped with our homemade whipped cream.

Homemade Pie or Cake of the Week \$6

Ask your server about today's fresh, homemade pie or cake of the week!

