



BRUNCH

SUNSHINE BREAKFAST 7

two eggs any style | house hash | biscuit

SUNSHINE ADD-ONS

bacon 3

sausage 3

country ham 4

country fried steak 7

sirloin steak 18

MADAGASCAR VANILLA WAFFLE 11

malted vanilla waffle | Madagascar vanilla bean cream

CRÈME BRULÉE FRENCH TOAST 14

custard sauce | burned turbinado sugar

HOT HONEY CHICKEN BISCUIT 12

honey butter | Mike's Hot Honey®

Pepper Jack cheese | house hash

GREEN COUNTRY BENNIE 13

chicken fried steak | poached eggs | biscuit

white gravy | hollandaise | green onion

SMOKEHOUSE HASH BOWL 17

beef brisket | scrambled eggs | house hash

Monterey Jack and cheddar cheeses | house bbq | green onion

BREAKFAST BURGER 12

beef patties | American cheese

sunny-side up egg | smoked bacon

lemon-dressed arugula

AVOCADO TOAST 8

9-grain wheat | avocado

sunny-side up egg | lemon-dressed arugula

cracked black pepper

OMELETS

Served with house hash and biscuit

HAM & CHEESE 9

country ham | Monterey Jack and cheddar cheeses

VEGGIE 9

onions | bell peppers | tomato

mushrooms | spinach | Swiss cheese

WESTERN 11

sausage | onions | bell peppers

jalapenos | Monterey Jack and cheddar cheeses

BRUNCH ACCOMPANIMENTS

BACON 4

SAUSAGE 4

COUNTRY HAM 5

BISCUIT & GRAVY 4

FRUIT 6

HOUSE HASH 2

EGG 2

BRUNCH CRAFT COCKTAILS

BLOODY MARY 10

Tito's® Vodka | tomato juice | Tabasco®

MIMOSA 9

Champagne | orange juice

*Consuming raw or uncooked meat, poultry, seafood or eggs may increase your risk for foodborne illness.
Food prepared in our kitchens may contain these ingredients;
milk, eggs, wheat, soybean, peanuts, tree nuts, sesame, fish and shellfish.*



STARTERS

DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS 11
buttermilk ranch

CHARCUTERIE 22
Selection will vary

FIRECRACKER SHRIMP 14
coconut shrimp | firecracker sauce
crispy onion straws

SALADS

HOUSE SALAD 8
greens | cheddar cheese | tomato | cucumber
red onion | carrots | croutons

CAESAR SALAD 9
creamy Parmesan dressing | croutons

SALAD ADD-ONS
Grilled 8 oz. Chicken Breast 7
Grilled 8 oz. Salmon 17

SPECIALTIES

CHICKEN DELUXE 13
choice of grilled or fried crispy
bacon | Swiss | lettuce | tomato | mayonnaise

CHICKEN FRIED STEAK 17
crispy fried beef steak
white gravy | served with choice of two sides

BUTTERMILK FRIED CHICKEN 16
crispy chicken breast
white gravy | served with choice of two sides

GRILLED SALMON 26
Atlantic fillet | bourbon glaze | served with choice of two sides

STEAKS

Charbroiled, topped with shallot butter, crispy
onion straws, served with choice of two sides

6 OZ. FILET MIGNON | 40
8 OZ. SIRLOIN | 26
10 OZ. NEW YORK STRIP | 28
12 OZ. RIBEYE | 38

STEAK TEMPERATURES

Rare | cold red center
Medium Rare | warm red center
Medium | light red center, warm throughout
Medium Well | light pink center, warm throughout
Well | no pink, thoroughly cooked

SIDES 3

SIDE SALAD | SIDE CAESAR
HAND-CUT FRIES | GREEN BEANS
SWEET ROASTED CORN | BAKED IDAHO POTATO
MASHED POTATOES | SWEET POTATO FRIES

PREMIUM SIDES 5

Elevate your entrée side options 2.50

LOADED BAKED IDAHO POTATO
MAPLE BACON BRUSSELS
GRILLED ASPARAGUS
ONION RINGS



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