



## BRUNCH MENU

11AM - 3PM

### SUNSHINE BREAKFAST \$7

two eggs any style | house-cut breakfast potatoes | biscuit

- add bacon \$3
- add sausage \$3
- add country ham \$4
- add country fried steak \$7
- add sirloin steak \$20

### MADAGASCAR VANILLA WAFFLE \$11

malted vanilla waffle | Madagascar vanilla bean cream  
powdered sugar dusted

### RED VELVET WAFFLE \$12

red velvet waffle | sweet vanilla cream | strawberries  
powdered sugar dusted

### HOT HONEY CHICKEN BISCUIT \$10

buttery biscuit | crispy fried chicken breast | honey butter  
Mike's Hot Honey® | house hash | Pepper Jack cheese

### CRÈME BRÛLÉE FRENCH TOAST \$14

brioche french toast | powdered sugar dusted  
smothered in a custard sauce | burned turbinado sugar

### BELLY BENNIE \$15

buttery biscuit | house-smoked pork belly | poached eggs  
hollandaise sauce | sriracha drizzle | green onion

### OMELETS

#### HAM & CHEESE \$9

diced country ham | Monterey Jack cheese  
cheddar cheese

#### VEGGIE \$9

onions | bell peppers | tomato | mushrooms  
spinach | Swiss cheese

#### WESTERN \$11

sausage | onions | bell peppers | jalapeños  
Monterey Jack cheese | cheddar cheese

### GREEN COUNTRY BENNIE \$13

buttery biscuit | creamy country gravy | chicken fried steak  
poached eggs | hollandaise sauce | green onion

### SMOKEHOUSE HASH BOWL \$17

house hash | smoked beef brisket | stacked with scrambled eggs  
Monterey Jack and cheddar cheeses | White Wolf BBQ sauce | green onion

### SUNRISE FRIES \$10

hand-cut fries | cheese curds | gravy | over easy eggs | sausage  
bacon | sriracha

### BREAKFAST BURGER \$10

buttery bun | beef patties | American cheese | sunny side up egg  
smoked bacon | lemon-laced arugula | aioli

### BREAKFAST BANANA SPLIT \$10

banana | yogurt | granola | fresh berries

### AVOCADO TOAST \$8

9-grain wheat toast | avocado | sunny side up egg  
lemon-laced arugula | cracked black pepper

### SIDES

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.*



## SUNDAY ALL DAY MENU

11AM-7PM

### APPETIZERS

**ROASTED CORN QUESO \$13** | chipotle beef | tortilla chips

**DEEP FRIED WISCONSIN CHEDDAR CHEESE CURDS \$9**  
buttermilk ranch

### SALADS

**AUTUMN COBB SALAD \$17** | greens | chicken | egg | roasted butternut squash  
dried cranberries | feta cheese | crispy apple chips | maple balsamic vinaigrette

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

**CAESAR SALAD \$9** | creamy Parmesan dressing | croutons

### SALAD ADD-ONS

**8 OZ GRILLED CHICKEN BREAST \$7**

**6 GRILLED SHRIMP \$9**

**GRILLED 8 OZ SALMON \$12**

### CHEF SPECIALTIES

**ALL-AMERICAN CHEESEBURGER \$13** | American cheese  
lettuce | tomato | red onion

**CHICKEN-FRIED STEAK \$17** | white gravy | served with choice of two sides

**BUTTERMILK FRIED CHICKEN \$16** | white gravy  
served with choice of two sides

**GRILLED SALMON \$22** | Atlantic fillet | bourbon glaze | choice of two sides

**BLACKENED CHICKEN PASTA \$16** | andouille cream sauce | fettuccine | crostini

**HOT HONEY CRISPY CHICKEN SAMMIE \$13**  
mayonnaise | pickles | lettuce | tomato

### STEAKS

our steaks are topped with shallot butter, crispy fried onions and served with choice of two sides

**6 OZ FILET MIGNON | \$36**

**8 OZ FILET MIGNON | \$44**

**10 OZ SIRLOIN | \$30**

**12 OZ N.Y. STRIP | \$25**

**12 OZ RIB-EYE | \$33**

\*\*\*ADD 6 GRILLED SHRIMP TO ANY STEAK \$9

### 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**

**LOADED BAKED POTATO (\$2**

**ADDITIONAL)**

**MASHED POTATOES**

### PREMIUM SIDES \$5

(\$2.50 upcharge with Entrées)

**MAC N' CHEESE**

**MAPLE BACON BRUSSELS**

**GRILLED ASPARAGUS**

**ONION RINGS**

**PARMESAN RISOTTO**

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