

BREAKFAST

TRADITIONAL FAVORITES

steak and eggs prepared with two eggs prepared your way, grilled 5 oz top sirloin, southwestern potatoes, and toast with homemade preserves \$13.95

two eggs your way with your choice of applewood smoked bacon, breakfast sausage or smoked ham and served with southwestern potatoes, toast and homemade preserves \$8.49
Add an egg \$1.49

grand avenue omelet prepared with your choice of three ingredients: green pepper, onion, mushroom, bacon, prosciutto, sausage, tomato, cilantro, brie, cheddar, buttermilk blue cheese or smoked ham and served with southwestern potatoes and toast with homemade preserves \$9.95
each additional topping .95 add smoked salmon \$3.95

heart healthy omelet made with egg whites, goat cheese, tomatoes and spinach served with whole-wheat toast \$9.95

eggs benedict made with two poached eggs and smoked ham on a toasted english muffin, smothered in hollandaise sauce and served with southwestern potatoes \$10.95

homemade belgian waffles topped with malted crème, cinnamon spiced walnuts, espresso chocolate sauce and fresh berries \$9.95

three buttermilk pancakes served with wisconsin maple syrup, whipped butter and homemade preserves \$8.95

THE LIGHT SIDE

irish oatmeal made with steel cut Irish oats topped with pineapple conserve and spiced walnuts \$7.95

seasonal fresh fruit plate with vanilla yogurt and a side of granola \$6.95

seasonal fresh berries topped with whipped crème fraiche \$6.95

continental breakfast of fresh juice, your choice of bagel or toast and coffee or tea \$5.95

SIGNATURE DISHES

crab cakes benedict made with two poached eggs on crab cakes then topped with hollandaise sauce, roasted red pepper puree and grilled asparagus and served with southwestern potatoes \$13.95

huevos rancheros made with two eggs and black beans over fried tortillas topped with queso blanco and salsa mexicana \$9.95

“green eggs and ham” made with scrambled eggs mixed with mascarpone cheese and pesto then served with smoked ham, a side of southwestern potatoes and toast with homemade preserves \$10.95

breakfast sandwich made with egg, cheddar cheese and your choice of smoked ham or bacon served on a bagel with a side of southwestern potatoes \$8.95

smoked salmon thinly sliced and served with a toasted bagel, capers, cream cheese and pickled onions \$12.95

cinnamon brulee battered french toast topped with whipped vanilla cheesecake, strawberries, bananas and a graham cracker puree \$11.49

breakfast flatbread pizza topped with scrambled eggs, tomato pesto, roasted potatoes, bacon, onions, wild mushrooms, peppers and white cheddar cheese \$10.95

ON THE SIDE

toast or english muffin \$1.90

bagel \$2.49

southwestern potatoes \$2.49

bacon, ham or sausage \$2.95

buttermilk pancake \$2.49

muffins or scones \$2.49

one egg \$1.49

cereal \$3.95



executive chef shawn kolo | **sous chef** gregory zimmerman
private dining available

egg white substitutions are available for \$2.49
eighteen percent gratuity added to groups of eight or more
consuming raw or undercooked foods can increase the risk of food borne illness