

Breakfast Menu

Continental \$10

Choice of Toast, House Made Muffins or Homemade Nut Breads
Whole Fresh Fruit (Apple, Banana, Orange, Pear, or Strawberries) or Fresh Fruit Cup
Orange, Tomato or Cranberry Juice & Coffee, Decaf or Tea Selection

Traditional \$12

Two Eggs Cooked Any Style
Served with Cobb-Smoked Bacon or Jones Sausage Links, Crispy Hash Browns & Toast
Orange, Tomato or Cranberry Juice & Coffee, Decaf or Tea Selection

Made-To-Order Omelets \$13

Choice of Three: Ham, Cheddar Cheese, Onions, Mushrooms, Peppers, Tomato, Bacon, Sausage,
Served with Crispy Hash Browns & Toasted White, Wheat, Sourdough, Rye or English Muffin

Buttermilk Pancakes \$10

Drewry Farms Pure Maple Syrup & Whipped Butter

Golden Malted Waffle \$10

Drewry Farms Pure Maple Syrup & Whipped Butter

Meuer Farms Freshly Rolled Oatmeal \$8

Butter, Brown Sugar, Raisins, Milk, Maple Syrup on the Side

Croissant Breakfast Sandwich \$8

Country Ham, Egg & Brie

Natalie's Holistic Juices \$4

Replenish: Cucumber, Celery, Apple, Lime, Basil, Aloe, Jalapeno
Resilient: Blood Orange, Elderberry, Turmeric, Ginger and Black Pepper
Relax: Orange, Pineapple, Apple, Chamomile, Passionflower
Purify: Blood Orange, Grapefruit, Dandelion, Ginger
Aura: Blood Orange, Strawberry, Ashwagandha

Sides

Seasonal Fresh Fruit & Berries \$7
Cobb-Smoked Bacon or Jones Sausage Links \$5 / Crispy Hash Browns \$4
Toasted White, Wheat, Sourdough, Rye or English Muffin \$3
House-Made Muffins \$4 / Flaky Croissant \$4 / Cinnamon Roll \$5
Toasted Bagel & Cream Cheese \$4

Beverages

Retlaw Bottled Water \$2 / Fiji Water \$5
Fresh Squeezed Orange Juice \$3 / Tomato Juice \$3 / Cranberry Juice \$3
Milk \$2 / Hot Chocolate \$2 / Coffee, Decaf or Tea Selection \$2

GF – Gluten Free Preparation Available

Appetizer Plates

Fried Calamari \$12

Oregano, Parsley, Garlic Aioli Dipping Sauce

Shrimp Cocktail \$10

Half Dozen Large Shrimp, House-Made Cocktail Sauce

Fried Widmer's Cheese Curds \$9

A Blend of Cheddar & Brick Curds, House-Made Ranch

Mediterranean Grilled Portobello Mushroom \$9

Roasted Red Pepper, Arugula, LaClare Farms Chevre

Warm Baked Brie \$12

Tart Granny Smith Apple Wedges, French Baguette

Soup & Salads

Chef's Soup of the Day

Cup \$6 Bowl \$9

'Fondue' Lac Soup

Beer Cheese with Eden Meat Mini Brats

Cup \$7 Bowl \$12

House Salad \$7

Fresh Greens, Ripe Tomato, Red Onion, Cucumber, Carrots

Dressing options: House-Made, Ranch, Parmesan Peppercorn, or Lemon Herb Vinaigrette

Heritage Whole Grains \$9

Baby Beets, Roasted Portobella, Tomato, Sherry Vinaigrette, LaClare Farms Chevre

Thai Chicken Salad \$10

Asian Salad, Crispy Rice Noodles, Ginger Soy Vinaigrette

Marinated Flank Steak Salad \$12

Arugula, Shaved Red Onion, Tomato, Sherry Vinaigrette, Grande Romano

Friday Fish Fry!

Hand-Breaded Cod Loin \$12

White Fish \$14 or Baked Walleye \$18

Creamy Cole Slaw or Apple Sauce

Potato Kugel or French Fries

Rye Bread & Butter

Sandwich Plates

Includes Choice of Soup of the Day, Side Salad, French Fries, Cole Slaw or Kale Slaw

Grilled Portobella \$8

Roasted Red Pepper, Arugula, Grande Provolone, Whole Grain Bread

Grilled Lemon Herb Salmon \$12

Romaine, Shaved Red Onion, Dill Pickle, Mayo on a Hoagie

Thai BBQ Chicken \$10

Crispy Asian Slaw, Spicy Siracha Mayo

Southwestern Chicken \$11

Romaine, Tomatoes, Ortega Chile, Mexican Melting Cheese, Avocado

Country Ham & Gruyere \$9

Shaved Ham Piled High, Pleasant Ridge Reserve, Lettuce, Tomato, Onion, Mayo, On a Hoagie

Build Your Own Burger \$12

Served on a Brioche Bun with Lettuce, Tomato, Onion, Pickles

Cheese: Cheddar, Widmer's 4 Year Cheddar, Blue, Swiss, Grande Provolone .75

Veggies: Roasted Red Pepper, Ortega Chili, Arugula, Grilled Onion, Avocado .75

Meat: Bacon, Ham, Pepperoni \$1.50 **Extra Patty \$4**

Main Plates

Includes Choice of Soup of the day or House Salad

Wolfe's Mac & Cheese \$11

A Classic Blend of Widmer's 4-Year Cheddar

Spiced Hearty Greens \$18

Roast Portobello Mushroom, Heritage Whole Grains, Curried Sweet Potato

Ginger Crusted Salmon & Apple Cucumber Relish \$24

Bok Choy, Cilantro Lime Rice

Southwestern Chicken Bowtie Pasta \$18

Roasted Corn, Tomato, Tossed in Cilantro Lime Cream

Wolfe's BBQ Spiced Grilled Pork Chop \$25

Smoked Garlic Butter, Chef's Vegetable,
Baby Potatoes with Roasted Red Peppers & Fresh Basil

Meatloaf with Mushroom Demi \$19

Asiago Mashed Potatoes & Chef's Vegetable

14-oz Rocky Mountain Rib Eye Steak \$33

Jack Daniel's Pink Peppercorn or Blue Cheese Sauce
Chef's Vegetable, Baby Potatoes with Roasted Red Peppers & Fresh Basil