



JAZMINE'S

BRASSERIE & LOBBY BAR

BREAKFAST MENU

ENTRÉES

Continental \$10

Choice of Toast, Bagel or House-Made Muffin • Seasonal Fresh Fruit & Berries
Choice of Juice & Coffee, Decaf or Tea Selections

Traditional \$12

Two Eggs Cooked Any Style • Cobb-Smoked Bacon or Jones Sausage Links • Crispy Hash Browns • Toast

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 \$10

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

Croissant Breakfast Sandwich \$12

Country Ham, Egg & Brie, Seasonal Fresh Fruit & Berries

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 Muffins \$3

House-Made Muffin \$4 • Flaky Croissant \$4 • Cinnamon Roll \$5

Toasted Bagel & Cream Cheese \$4

JUICED! COLD-PRESSED JUICERY

\$4

Bionic Glow

Watermelon, Strawberry, Lemon

Bonus Shot 4oz, Immunity

Pineapple, Lemon, Mint, Turmeric

Lean & Clean

Kale, Cucumber, Apple, Lime, Ginger

Super Destroyer

Beet, Carrot, Apple, Lemon

Trim & Tasty

Grapefruit, Carrot, Apple

OTHER BEVERAGES

Orange Juice, Tomato Juice or Cranberry Juice \$3

Retlaw Bottled Water \$2

Fiji Water \$5

San Pellegrino \$3/\$6

Milk \$2

Hot Chocolate \$2

Coffee, Decaf or Tea Selections \$2



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APPETIZER PLATES

Grilled Radicchio \$9

Roasted Beets, LaClare Farms Chevre, Tangerine Olive Oil

House-Made Grande Romano Truffle Fries \$9

Garlic Aioli

Baked Escargot \$10

Garlic, Parsley, Wisconsin Blue Cheese Butter

Widmer's & LaClare Farms Fried Cheese Curds \$10

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

Fried Calamari \$12

Garlic Aioli Dipping Sauce

Mango Lime Shrimp \$12

Half Dozen Grilled Large Shrimp, Thai Coconut Sauce

SOUPS & SALADS

Served with a Mini Baguette and Butter

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,
House-Made Ranch, Parmesan Peppercorn, French, or Lemon Herb Vinaigrette

Roasted Baby Beets & Portobello \$9

Ancient Grains, Tomato, Sherry Vinaigrette, LaClare Farms Chevre

Marinated Flank Steak Salad \$12

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

FRIDAY NIGHT FISH FRY!

Hand-Breaded Cod Loin \$14

Cornmeal-Crusted Walleye with Sage Brown Butter \$21

Creamy Cole Slaw or Green Salad

Choice of Potato Kugel, French Fries, or Baked Potato

Rye Bread & Butter



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SANDWICH PLATES

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

Grilled Portobello \$8

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

Monte Cristo \$10

Shaved Ham, Emmi Roth Grand Cru, Egg Battered and Grilled, Powdered Sugar, Maple Syrup for Dipping

Southwestern Chicken \$11

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

Grilled Lemon Herb Salmon \$14

Romaine, Shaved Red Onion, Dill Pickle, and Mayo served on a Baguette

Build Your Own Burger \$14

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

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

Veggies: Roasted Red Pepper, Ortega Chiles, Arugula, Grilled Onion, Mushrooms, 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 Hearty Blend of Widmer's 4-Year Cheddar

Roasted Sweet Potato Curry \$18

Spiced Hearty Greens, Ancient Grains, Popadam

Southwestern Chicken Bowtie Pasta \$18

Roasted Corn, Ortega Chiles, Tomato, Cilantro Lime Cream

Meatloaf with Mushroom Demi \$19

Asiago Mashed Potatoes & Chef's Vegetable

Ginger Crusted Salmon & Apple Cucumber Relish \$24

Bok Choy, Cilantro Lime Rice

Wolfe's BBQ Spiced Grilled Pork Chop \$25

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

Spiced Crisp Coast Duck \$30

Apple Cider Reduction, Meuer Farms Polenta Cake & Chef's Vegetable

14-oz Rocky Mountain Rib Eye Steak \$37

Jack Daniel's Pink Peppercorn or Blue Cheese Sauce,
Chef's Vegetable, Baked Potato