

*Sunday Brunch*  
OCONOMOWOC LAKE CLUB

SALADS

*Classic Chicken Caesar*

Crisp romaine lettuce tossed in a classic Caesar dressing, homemade croutons and Stravecchio-Parmesan, topped with grilled chicken .....Nine-fifty

*Apple & Castle Rock Blue Cheese Salad*

Mixed greens tossed in an apple cider vinaigrette and topped with dried Door County cherries, Castle Rock blue cheese, seasonal apples, toasted almonds, and grilled chicken breast .....Nine-seventy five

*French Salad with Grilled Seafood*

Crisp greens, tossed in a country mustard vinaigrette and topped with local roasted portabella mushrooms, red bell peppers, crispy potatoes and sheep feta .....Thirteen-fifty

*Tropical Salad*

Mixed greens tossed with a local wild crafted honey vinaigrette and topped with sliced strawberries, Mandarin oranges, toasted almonds and Willow Creek bacon  
- almond chicken .....Eleven  
- grilled shrimp ..... Fourteen

*Farmer Salad*

Farm fresh produce or other local ingredients, tossed with a seasonal dressing.  
Changes weekly ..... Seven-fifty

*Roasted Beet Salad*

Mixed greens tossed in a citrus vinaigrette topped with local beets, Mandarin oranges, red onions, and candied walnuts..... Seven

SANDWICHES

*OLC Crab Cake Sandwich*

Sautéed homemade crab cake, topped with rémoulade sauce and crispy shallots.....Thirteen

*Classic Burger*

Highland beef char-grilled 6oz. burger with lettuce, tomato and red onions, served with cheese..... Seven-fifty

*BLT Sandwich*

A “classic” triple stacked with lettuce, tomatoes and apple wood smoked bacon, on white toast with real mayonnaise .....Eight

*Jamaican Organic Pork Sandwich*

Chef Mike’s marinated and slow cooked jerked pork on toasted organic whole wheat roll .....Nine-fifty

*Piedmontese Beef*

Slow-cooked Piedmontese beef with natural red wine sauce, topped with pastured white cheddar and Monterey Jack cheeses, served on an organic wheat roll.....Nine

*Chicago Hot Dog*

All beef hot dog on poppy seed bun with mustard, onion, relish, tomato sport pepper and touch of celery salt.....Eight-fifty

All sandwiches served with waffle fries, lettuce, tomato and red onion

## CLASSIC BREAKFAST

### Egg Scrambler

Farm fresh eggs\*, scrambled with Meadow Creek elk sausage and white cheddar cheese, served with breakfast potatoes ..... Eight-fifty

### Eggs Just Right

Two farm fresh eggs\* prepared any style, with breakfast potatoes ..... Six-fifty

### Steak and Eggs

Grilled and thinly sliced Hanger steak, two eggs\* any style, served with breakfast potatoes ..... Eleven

### Custom Omelet

Three egg\* omelet with your choice of: red onions, vine ripened tomatoes, bell peppers, mushrooms, spinach, smoked ham and shredded cheese, with breakfast potatoes ..... Nine-fifty

### Full Stack

Five fluffy buttermilk pancakes, with warm syrup ..... Six-fifty

### America III

Two pancakes, two eggs\* any style and your choice of apple-smoked ham, bacon, or Willow Creek breakfast sausage ..... Eight

## SPECIALTIES

### Weekly Specials

See what the chefs are up to!

### Bayou Crab Hash

Maryland crabmeat, poached eggs\* over sautéed spinach, topped with hollandaise sauce and served with breakfast potatoes ..... Thirteen

### Spinach and Feta Omelet

Three egg\* omelet with French feta, tender spinach and toasted pine nuts and served with breakfast potatoes ..... Nine

### Benedict Style Eggs

Two poached eggs\* on English muffins, sliced Canadian bacon, topped with hollandaise, and served with fresh vegetables and breakfast potatoes ..... Ten

### Maryland Eggs Benedict

Two poached eggs\* on English muffins, crab cake, topped with hollandaise and served with fresh vegetables and breakfast potatoes ..... Fourteen

### Steak Eggs Benedict

Two poached eggs\* on English muffins, grilled sliced Hanger steak, topped with hollandaise and served with fresh vegetables and breakfast potatoes ..... Twelve

### Fruit and Yogurt Parfait

Layered fresh fruit and sweetened locally made vanilla yogurt ..... Five-fifty

*All above items are served with seasonal fruit.*

## ALA CARTE MENU

Breakfast meats: Apple smoked ham, elk sausage, bacon or Willow Creek breakfast sausage ..... Three  
“OLC” Feature: Substitute egg whites or Egg Beaters ..... One

\*We use locally raised, free range brown eggs