

## Sunday Brunch 9AM - 2PM

We use only the best farm fresh extra large eggs, hickory smokehouse bacon, country style sausage links and maple syrup from our friends at Anderson Farms in Cumberland, WI. We appreciate your understanding avoiding substitutions.

### Eye Openers

**BLAZING BLOODY MARY / 12**

trummies jalepeno habanero vodka, house made bloody mary mix, olives, pickles + smoked gouda cheese

**BRUNCH PUNCH / 12**

bacardi rum, don q pineapple rum, lime juice, pineapple juice + orange bitters

**SUNRISE MARGARITA / 14**

1800 silver tequila, triple sec, lime juice, pineapple juice + orange marmalade

**MORNING MULE / 12**

tito's vodka, orange juice, pineapple juice, lime juice + ginger beer

**COFFEE OLD FASHIONED / 14**

grind espresso liqueur, high west bourbon, orange bitters, watson's maple syrup, orange bitters + soda

**STRAWBERRY GUAVA MIMOSA / 9**

strawberry guava sparkling wine + orange juice

**CLASSIC MIMOSA / 9**

### Starters

**SMOKED GOUDA NACHOS / 15**

pulled rotisserie chicken, smoked gouda cheese sauce, cilantro, pico de gallo, guacamole, sour cream + shredded lettuce

**WALLEYE CAKES / 12**

mustard sauce + scratch tartar

**MONKEY BREAD / 8**  
croissant dough pull-apart,  
pecan praline sauce

**"SCONNIE CHEESE CURDS / 11**

classic wisconsin white cheddar lightly fried + scratch marinara

**SZECHUAN GREEN BEANS / 11**

tender beans, szechuan sauce, crispy bacon, fresh cabbage + roasted cashews

### Housemade Soup

**CHICKEN WILD RICE : cup 6.50 / bowl 8.50 FRENCH ONION / 8 LOBSTER BISQUE : cup 7.50 / bowl 9.50**

### Brunch Eggs + Cool Stuff

**ALL AMERICAN / 13**

three farm fresh eggs, served with smoked bacon or pork sausage links, herbed hash browns + multigrain toast

**HAM + CHEDDAR OMELET / 13**

lean smoked ham, grilled + folded into farm fresh eggs and melted cheddar cheese. served with herbed hash browns + multigrain toast

**ROASTED VEGETABLE OMELET / 13**

grilled asparagus, portabella mushrooms, grilled red onion, oven dried tomatoes + garlic spinach - folded into farm fresh eggs with melted mozzarella cheese. served with herbed hash browns + multigrain toast

**EGGS BENEDICT / 13**

poached eggs, grilled english muffins, canadian bacon, scratch hollandaise sauce + herbed hash browns

**WALLEYE CAKE BENEDICT / 15**

poached eggs, hollandaise + herbed hash browns

**BREAKFAST BURRITO / 15**

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, herbed hash browns + tortilla chips

**PRIME RIB HASH / 16**

house made prime rib hash topped with two poached eggs, hollandaise sauce, roasted vegetables + multigrain toast

**BELGIAN WAFFLE / 13**

fresh twist on this classic! topped with fresh macerated strawberries or fire roasted fuji apples, whipped cream + powdered sugar. served with smoked bacon or pork sausage links

**AVOCADO TOAST / 11**

toasted multigrain bread, chopped bacon, two poached eggs, paprika + served with fruit

**BRUNCH BURGER / 16**

black angus, herbed hash browns, cheddar cheese, smokehouse bacon, sunny side up egg + fruit  
add avocado / 1

**CRISPY FRIED FRENCH TOAST / 12**

ciabatta bread, panko, cinnamon-chili batter, vanilla glaze. served with smoked bacon or pork sausage links

**STEAK + EGGS / 21**

6 oz sirloin steak, two eggs any style, herbed hash browns + multigrain toast

\*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

gratuuity of 20% added to parties of 8 or more.

## Lets Brunch!

### Salads

**PIER STEAK TENDERLOIN / 20**

grilled beef tenderloin, mixed greens, tossed with balsamic vinaigrette, tomatoes, grilled potatoes, sauteed fresh mushrooms + amablu crumbles

**MEDITERRIAN SALMON / 21**

mixed greens, salmon, asparagus, capers, tomatoes, kalamata olives, herb vinaigrette

**ROTISSERIE CHICKEN, RASPBERRY + WALNUT / 17**

mixed greens, rotisserie chicken, house made raspberry vinaigrette, topped with spiced walnuts, amablu crumbles, golden raisins + fresh raspberries

### HEALTHY BOWLS

our healthy bowls are served with red quinoa, steamed broccoli with lemongrass sauce + choice of protein. featuring a "power greens" salad with baby greens, edamame, cucumbers, sunflower seeds, grape tomatoes + simple vinaigrette

**SALMON / 22**

sweet thai chili

**GRILLED CHICKEN BREAST / 17**

poblano salsa

**VEGETARIAN / 15**

**GRILLED SHRIMP / 18**

lemon garlic oil

### Two Hands

*all of our sandwiches + burgers are served with house chips.  
or substitute your choice of french fries, cole slaw or fresh fruit \$1  
cup of soup or a starter salad \$3 {gluten free bun available upon request}*

**COWBOY BURGER / 16**

bbq sauce, hometown cheddar, crispy onion strings + smoke house bacon

**BEER BATTERED WALLEYE SANDWICH / 19**

"often imitated, never duplicated"  
canadian walleye, scratch tartar sauce

**WOOD FIRED ROTISSERIE CHICKEN SANDWICH / 18**

toasted french roll, monterey jack, arugula, lemon garlic oil + basil mayonnaise

**MONTEREY CHICKEN SANDWICH / 14**

monterey jack cheese, smoke house bacon + basil mayonnaise

### Lunch Classics

**CHICKEN POT PIE / 19**

creamy rotisserie chicken stew + puff pastry

**CHAR GRILLED TOP SIRLOIN (12oz) / 22**

served with parmesan broccoli

### DESSERTS

*Pier 500 offers lotsa' great house made desserts ... just make sure to save room!!!*

**COCOA CHOCOLATE CAKE / 10**

house made rich layered cake, light cocoa frosting, ice cream + kahlua chocolate sauce

**DESSERT FLIGHT / 18**

half portion sizes of our banana cream pie, chocolate cake, and bread pudding, vanilla bean ice cream

**BANANA CREAM PIE / 11**

rich + sweet banana custard. graham cracker nut crust, chocolate + caramel sauce, fresh whipped cream

**BREAD PUDDING / 10**

golden raisins, praline sauce + fresh whipped cream

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