

# CLASSIC BREAKFAST

## Eggs Just Right 5

Two farm fresh eggs\* prepared any style, served with breakfast potatoes and toast

## Steak and Eggs 10.5

Grilled and sliced steak, two eggs\* any style, served with breakfast potatoes and toast

## Spinach and Feta Omelet 9

Two egg omelet filled with French feta, tender spinach and toasted pine nuts, served with breakfast potatoes

## Custom Omelet 8

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

**Brunch Special**—Ask your server for details

**Pancake Special**—Ask your server for details

## Full Stack 5

Five fluffy buttermilk pancakes with warm syrup

## America III 8.5

Two buttermilk pancakes, two eggs\* any style and your choice of apple-smoked ham, bacon or homemade breakfast sausage, served with breakfast potatoes and toast

# CLUB SPECIALTIES

## Bayou Crab Hash 11.5

Sautéed Maryland crabmeat, spinach, onions, peppers and breakfast potatoes with a hint of Cajun spice, topped with poached eggs,\* hollandaise sauce and toast

## Benedict Style Eggs 8.5

Two poached eggs\* on English muffins, topped with ham and hollandaise sauce, served with fresh vegetables and breakfast potatoes

**Add Crab Cakes 12.5**

**Add Steak 12.5**

## Fruit, Yogurt and Granola Parfait 5

Layered fresh fruit, Sugar River vanilla yogurt and homemade granola

## A la Carte Menu

Breakfast meats: Apple-smoked ham, bacon or homemade sausage 3

“OLC” Feature: Substitute egg white or Egg Beaters 2

\*\*We use locally raised, free range brown eggs

# SALADS

## Farmer Salad 8.5

Farm fresh produce or other local ingredients, tossed with a seasonal dressing, ingredients change weekly

## Apple & Castle Rock Blue Cheese Salad 9.5

Mixed greens tossed in an apple cider vinaigrette and topped with dried Door County cherries, Castle Rock blue cheese, seasonal apples and toasted almonds

## Tropical Salad 8.5

Mixed greens tossed with a local wild-crafted honey vinaigrette and topped with sliced strawberries, Mandarin oranges, toasted almonds and diced apple-smoked bacon

## Roasted Beet Salad 8.5

Mixed greens tossed with a citrus vinaigrette and topped with local beets, Mandarin oranges, red onions, candied walnuts and feta cheese

## Garden Salad 7.5

Mixed greens topped with cucumbers, cherry tomatoes, carrot spirals, avocado, feta cheese and homemade croutons

## Available Toppings for Salads

Grilled chicken 6 Almond chicken 6.5  
Grilled shrimp 7.5 Crab cakes 11.5

# SANDWICHES

## Steak Sandwich 15

Char-grilled, 5 oz. tenderloin with onion rings and chive butter on a grilled roll

## Crab Cake Sandwich 14

OLC crab cake with spicy rémoulade sauce, crispy fried shallot “onion rings” on a grilled roll

## Wisconsin Beef Melt 10

Slow-cooked, grass fed beef with natural red wine sauce, topped with creamy boursin cheese and crispy fried shallots, served on a pretzel roll

## BBQ Pork Sandwich 10

Dry rubbed pork shoulder, slow roasted for five hours, tossed with our own BBQ sauce, then topped with a creamy slaw, served on a pretzel roll

## Veggie Burger 7.5

Veggie burger with melted cheddar, red onion, tomato, spinach, avocado and creamy roasted garlic dressing on a grilled wheat roll

## Cheese Burger 9

Grilled, locally grown pastured beef burger with lettuce tomato, red onions and your choice of cheese, served on a grilled roll

Add bacon 1

## BLT 8

A “classic” triple stacked sandwich with lettuce, tomatoes, apple-smoked bacon, on white toast with real mayonnaise

\*\*All sandwiches served with waffle fries

\*\*Consuming raw or undercooked meats poultry, seafood, shellfish, eggs or milk may increase your risk of food borne illness.

\*\*all frying and cooking oils are trans-fat free

## UP COMING OLC EVENTS

Holiday Wine Fair November 4

Fall Fashion Show November 17

Thanksgiving Take-out November 24

Children's Breakfast with Santa December 4

Holiday Office Lunch Party December 9

Seafood Buffet December 16

Soup and Salad Buffet December 29

New Years Eve a la cart December 31

## NIGHTLY SPECIALS

### **Thursday Night**

Half price Bottle of Wine

### **Friday Night**

\$5 Level Vodka Drinks  
Served any way  
you prefer!

### **Saturday Night**

\$2.00 Tap beer

### **Sunday Morning**

Build your own  
Bloody Mary's

~celery

~olives

~bacon

~pickles

~pickled mushrooms

~pickled asparagus



### **Thursday Night**

Bar Bites  
Home Cooking

### **Friday Night**

Bar Bites  
Sea Food Tacos

### **Saturday Night**

Burger Special  
Kids 10 and under with  
an adult eat free

### **Sunday Morning**

Pancake Special  
Brunch Special  
Kids 10 and under with  
an adult eat free