

FRONTIER

RESTAURANT

Eye Openers

Fresh Fruit Array [GF] | 7
Selection of Melons, Berries and Golden Pineapple

Honey Maple Granola | 6
Steel Cut and Rolled Oats with Dried Fruits,
Nuts and Sunflower Seeds
Blended with Pure Maple Syrup and Honey

Yogurt and Berry Granola Parfait | 6
House Made Honey Maple Granola. Layered with
Low Fat Vanilla Yogurt and Fresh Seasonal Berries

The Power Smoothie [GF] | 7
Baby Spinach, Blueberries, Soy Milk,
Bananas, and Wheat Germ

Triple Berry Smoothie [GF] | 6
Strawberries, Blueberries and Raspberries
with Low Fat Vanilla Yogurt

Fresh Donuts
Ten Petite Yeast Raised Donuts Prepared
to Order Warm and Delicious
Cinnamon Sugar | 5
Mascarpone Cheese
Filled with Powdered Sugar | 6

Steel Cut Oatmeal | 6
With Brown Sugar and Blueberries

Coffee Shop Hot Chocolate Giant Mug | 4
Double Chocolate or Peppermint Patty

The Monte Danish | 3.50
Large Cheese or Raspberry Danish Dipped
in Crepe Batter and Fried Golden Brown.
Dusted with Powdered Sugar

Scrambler Skillets

Served with Scrambled Eggs and Fingerling Potatoes

The Wisconsin Skillet | 12
Bratwurst Sausage, Nueske's Bacon and Cheddar

Three Cheese Skillet | 10
Cheddar, Jalapeño Jack and Whole Milk Mozzarella

The Veg Skillet | 11
Baby Spinach, Bell Pepper, Mushrooms
and Whole Milk Mozzarella

Griddle Works

Three Large Blueberry Buttermilk Pancakes | 9.50
Fresh Blueberries with Warm Blueberry Syrup

Three Large Buttermilk Pancakes | 8.50
Warm Breakfast Syrup

Buttermilk Short Stacks | 6

Blueberry Short Stacks | 7

Apple Crumble French Toast | 10
Thick Italian Bread Slices Dipped in Our Cinnamon Egg
Batter Topped with Warm Apples in Brown Sugar and Butter
Finished with Baked Streusel Crumble

Dulce de Leche Nutella French Toast | 11
Layered with Chocolate Hazelnut Spread,
Egg Dipped and Coated with Crisp Corn Flakes.
Finished with a Drizzle of Rich Caramel Sauce

Malted Belgian Waffles

Maple Butter Waffles | 8

Strawberry Waffles | 9.50
Finished With Fresh Strawberry Sauce,
Powdered Sugar and Whipped Topping

Maple Bacon Waffle | 10
Chunks of Glazed Bacon Baked in the Batter.
Finished with Butter, Crumbled Bacon and Warm Syrup

Breakfast Specialties

Steak and Eggs | 18
Choice Grilled 8 oz. New York Strip Steak, Fingerling
Potatoes, Two Eggs Any Style and Choice of Toast

The Farmers Breakfast | 12
Two Eggs Any Style, Two Sausage Links, Two Strips
of Bacon, Two Buttermilk Pancakes
and Hashed Brown Potatoes. Choice of Toast

Biscuits, Gravy and Pulled Pork | 11
Three Buttermilk Biscuits Smothered with Local Pork
Sausage Gravy, a Generous Helping of Pulled Pork
and Grated Cheddar Cheese.

Eggscetera

Includes Choice of Toast and Hashed Browned Potatoes

One Country Fresh Egg | 7
Two Country Fresh Eggs | 8
Prepared Your Way with Choice of Meat

Three Egg Omelet | 12
Customized to Your Taste. Choice of Three Ingredients:
Bacon, Sausage, Fresh Jalapeño, Ham, Cheddar,
Swiss, Jalapeño Jack, Mozzarella, Mushrooms,
Bell Pepper, Tomato, Broccoli
Additional Ingredients +.50 each

And Thens

Bacon, Sausage Links [GF] or Ham | 4

Cereal | 4

Cereal with Fruit | 5
Bananas, Strawberries or Blueberries

Fingerling Potatoes | 3

Hashed Browned Potatoes [GF] | 3

Toast | 2

Nine Grain, White, Sour Dough, Rye or English Muffin

Gluten Free Toast [GF] | 3

Bagel with Cream Cheese | 3.50

Giant Warm Blueberry Muffin | 3

Danish Pastry | 3

Beverages

Freshly Brewed Seattle's Best Coffee | 3.25

Tazo Tea | 3.25

Wisconsin Milk | 2.95
2%, Skim or Chocolate

Hot Chocolate | 2.95

Large Juice | 2.75
Orange, Cranberry, Apple, Grapefruit, Tomato or V-8

Bottled Water | 3.50