



# NEW YEAR'S DAY BRUNCH

January 1st, 9:00am - 1:00pm · \$42 Adults · \$16 Children 4-11 · Under 4 Complimentary

## FROM THE SEA

Snow Crab Legs\*  
Shrimp Cocktail\*

## GARDE MANGER

Spring Mix Greens · Tribe County Crisp Romaine  
Cucumber Wheels · Wild Wonder Tomatoes · Sweet Onions · River Valley Wild Mushrooms  
Black Olives · Sunflower Seeds · Carrots · Dried Cranberries · Feta · Croutons  
Ranch · White Balsamic Vinaigrette · French Dressing

## CHEF STATION

Farm Fresh Eggs\*, Egg Whites\*, Smoked Ham\*, Mozzarella, Cheddar, Baby  
Spinach, Tomato, Onion, Bell Pepper, Mushroom, Jalapeno  
Made-To-Order Waffles

## CARVING STATION

Prime Rib of Beef | Au Jus, Horseradish  
Smoked Ham | Brown Sugar, Molasses

## HOLIDAY SPECIALTIES

Chicken Parmesan | Baked Chicken Breast\* | Penne, Tomato Sauce, Parmigiano  
Brisket Mac N' Cheese  
Baked Tilapia | Garlic, Butter  
Classic Eggs Benedict | Hollandaise, Canadian Bacon  
Cheesy Au Gratin Potato | Russet Potatoes, WI Cheese  
Winter Blend | Steamed Vegetables

## DESSERTS

Assorted Donuts, Pastries, Muffins  
Chef Selected Pies and Cakes

\*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Pricing does not include tax or an automatic gratuity of 21%. Revised 11.18.23