

Week of July 27th, 2026

Signature Sandwiches

Daughters of Proetus

Only available through September!

Seasoned gyro-style meat piled onto house-baked focaccia with crisp cucumber, ripe tomato, and sliced red onion. Finished with a cool, house-made dill yogurt sauce for a fresh Mediterranean-inspired sandwich that's both bold and refreshing. \$16.75

Grilled Falafel Sandwich (Vegan)

Seasoned chick peas, bell pepper, carrot, onion and spices, grilled with dressed greens, cucumber and tomato on house made Ciabatta bread. Served with pita chips and fruit side \$15

House Panini

Roasted leek spread, buttery Scray's gouda, tangy Bella Vitano cheese pressed on fresh, house made Italian w/ chips and fruit side \$12

Tuna Salad

Out of the ordinary! Made with bits of coconut, raisins, almonds and a light curry sauce on handmade croissant w/ chips and fruit side \$16

Saratoga Club

House roasted turkey, bacon jam, 2-year aged cheddar, mixed greens, tomato and mayo served on toasted house made Italian w/chips and fruit side \$16.75

Best Chicken Salad Around TM

This isn't us boasting. Everyone says it's the best chicken salad sandwich they've ever had! You decide! Made with lots of white all-natural chicken meat, pine nuts, raisins & green onions. Served on our handmade French croissant.

- On Croissant with Pita Chips & Fruit \$17
- On Greens w/Pita Chips & Fruit \$15

PB&J Sandwich

House Italian bread, peanut butter and strawberry jam. Perfect for kids or as a side item \$5

Grilled cheese

House Italian bread layered with 2 year aged cheddar and grilled till melty. Great with a bowl of soup. \$8

Soup:

Cheesy Potato (V) (GF)

Chicken Birria (GF)

Cup \$4.50 Bowl \$7.50 Qt. \$12.00

Features:

Southwest Steak Salad

A vibrant bed of crisp greens topped with tender Hereford carne asada, vine-ripened tomatoes, red onion, and sweet corn salsa. Finished with crunchy tortilla crisps and our house chipotle ranch, then served with a side of silky smoked Hatch pepper Gouda sauce for an indulgent Southwestern finish that's bold, fresh, and unforgettable. \$16

Farmers Quiche

A hearty, comforting quiche packed with earthy potatoes, savory ham, and smoky bacon. Sautéed onions and vibrant peppers add depth, while rich cheddar cheese brings a creamy, melty finish. A perfect blend of farm-fresh ingredients baked in a buttery, flaky crust for a satisfying and wholesome dish. Served with toasty bread and fresh fruit. \$14

Salads:

Supper Club Salad

Only available through September!

A fresh bed of crisp greens topped with tender braised chicken, ripe tomatoes, cucumber, carrots, and sliced red onion. Finished with house-made croutons and our creamy Parmesan peppercorn dressing, this hearty salad delivers the timeless flavors of a classic Wisconsin supper club in every bite. \$16

Angie's Salad

Candied walnuts, raisins, feta, tomatoes, and mixed greens dressed with our balsamic vinaigrette. \$16 Side \$10

Side Salad \$6

Dressing Choices: Balsamic Vinaigrette, Lemon Dill Vinaigrette, Hot Honey Mustard

Add braised chicken to any salad \$3

Mornings:

Breakfast Croissant Sandwich \$10

Our hand rolled croissant filled with nitrite free ham, 2-year aged Cheddar, and scrambled farm eggs seasoned with a New York spice blend. Served with fruit.

Hummus w/Focaccia Bread \$8

Our hummus recipe topped with freshly diced vegetables and feta cheese. Served with house baked focaccia bread.

Brie & Croissant \$8

Served with apricot preserves

Toast and Jam \$4

Fresh Fruit Cup \$6