

**Week of July 6th, 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 <sup>TM</sup>**

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:*

**Tomato Florentine (V) (GF)**

**Split Pea and Ham (GF)**

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

*Features:*

**Strawberry Chicken Salad**

House braised chicken served atop a bed of fresh greens, cucumber, red onion, ripe strawberries, mandarin oranges, and feta cheese. Served with poppyseed dressing and toasted Italian bread. A fresh way to enjoy the berry harvest. \$16

**Marinated Tomato Cheese Strata**

Garden tomato and an herbed cheese blend is layered with croissant pieces then covered in a rich farm egg custard. Served with side salad. \$14.00

*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**