

Week of September 28th 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:

Chicken Dumpling

Mushroom Wild Rice (GF) (V)

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

Features:

Ham & Swiss Melt

Tender ham and melted Swiss layered on golden Italian bread with a velvety Alfredo, ripe tomato, and crisp greens—a refined take on a timeless bistro favorite.
\$16

Marinated Tomato Strata

Ripe, slow-roasted tomatoes layered with artisan bread and a blend of melted cheeses, baked into a delicate, savory custard. Finished with fresh herbs and a touch of olive oil, this bright, comforting dish balances richness with a vibrant, garden-fresh finish. Served with seasonal side salad.
\$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