

breakfast



daily sweets

WARMED MUFFIN served with whipped butter	3
CINNAMON "MONKEY" BREAD cream cheese frosting	4

fruits & grains

	small	large
SEASONAL FRUIT MEDLEY	2	4
LOW-FAT FRUIT YOGURT		4
STRAWBERRY BANANA SMOOTHIE		4
YOGURT, GRANOLA & BERRY PARFAIT		6
TRL HOMEMADE GRANOLA		5
BUCKEYE OATMEAL raisins & brown sugar on the side		5

additions

WHOLE GRAIN, SOUR DOUGH TOAST OR ENGLISH MUFFIN with butter & jam	2
THE EVERYTHING BAGEL & CREAM CHEESE	3
RIBBON CUT HASHBROWNS	3
SUGAR CURED BACON	3.50
SAUSAGE PATTIES	3.50
GRILLED WISCONSIN PIT HAM	3.50
ROASTED KIELBASA	3.50

For gluten free or dairy free selections, please ask your server for our special dietary needs menu.

Groups of 8 or more may be subject to an 20% service charge.

*consuming raw or uncooked meats, poultries, seafood, shell fish or eggs, may increase your risk of food borne illnesses

eggs on the fly

ONE EGG & TOAST*	3
TWO EGGS & TOAST*	4
BREAKFAST SANDWICH fried organic egg, grilled sausage patty, cheddar cheese & toasted english muffin	5
SUNRISE SANDWICH fried organic egg, sliced tomato, bacon, green top onions & herb cream cheese spread on a toasted everything bagel	7

omelets

served with ribbon cut hashbrowns & toast	
HAM & CHEESE OMELET cheddar & provolone cheeses, diced ham	9
CHEESE HEAD OMELET smoked gouda cheese, provolone cheese & topped with a parmesan cheese sauce	9
VEGGIE LOVERS OMELET mushrooms, tomatoes, spinach, scallions & smoked gouda cheese	9
DENVER OMELET diced peppers, diced onions, wisconsin pit ham & cheddar cheese	9
SMOKEHOUSE OMELET wisconsin pit ham, bacon, sausage & smoked gouda cheese	10

beverages

	small	large
JUICE OJ , tomato, apple, cranberry, V8, grapefruit	2	3.25
COFFEE / RISHI ORGANIC HOT TEA	3	
HOT CHOCOLATE / APPLE CIDER	3	
CAFÉ MOCHA / CAFÉ LATTE available in: dark roast, breakfast blend or decaf flavor additions: vanilla, hazelnut or raspberry	5	
CHAI LATTE	5	
MILK 2%, skim or chocolate	3	
ASSORTED SODAS / ICED TEA / LEMONADE	3	
BOTTLED WATER spring or sparkling	3	

griddle & iron

BUTTERMILK GRIDDLE CAKES served with warmed maple syrup & whipped butter	5
PUMPKIN GRIDDLE CAKES maple pecan butter & whipped cream	6
GRANOLA BLUE GRIDDLE CAKES blueberries & granola	7
APPLE COBBLER FRENCH TOAST sautéed apples & craisins topped with almond & granola crumbles	7
HOT IRON WAFFLE topped with whipped cream & fresh strawberries	6
BLUEBERRY MAPLE WAFFLE maple marinated blueberries, spiced pecans & whipped cream	7

trl platters

CLASSIC EGGS BENEDICT* grilled wisconsin pit ham, hollandaise sauce & ribbon cut hashbrowns	9
WALLEYE HASH & POACHED EGGS* walleye, scallions, peppers, hashbrowns, asparagus covered in hollandaise served with 2 poached eggs & toast	10
TRL HASH* 2 over easy eggs served on top of hashbrowns with sautéed onions, peppers, bacon, sausage, tomato, asparagus & covered with shredded provolone & hollandaise sauce served with toast	10
WISCONSIN SCRAMBLE scrambled eggs, peppers, onions, roasted kielbasa covered in parmesan cheese sauce served with hashbrowns & toast	8
FARMERS BREAKFAST* 2 eggs any style, roasted kielbasa, hashbrowns & toast	10