

Café Breakfast Favorites (Available 6am-11am)

EGGS BENEDICT

Poached eggs on grilled Canadian bacon and toasted English muffin topped with Hollandaise sauce -9.95

POACHED EGGS MORNAV

Poached eggs on toasted Brioche topped with Mornay sauce and Gruyere cheese – 10.95

BREAKFAST JAMBALAYA

Sautéed peppers, onions, Andouille sausage, gulf shrimp and tomatoes on home fries, topped with three eggs and Cheddar cheese– 12.95

GRANOLA YOGURT PARFAIT

Layers of yogurt with seasonal fruit and granola – 5.95

Griddle Cakes and Waffles

Served with warm Michigan maple syrup and whipped butter

CAFÉ 24/7 FRENCH TOAST

Prepared with thick cut Challah bread or house made cinnamon bun – 6.25

BUTTERMILK PANCAKES – 6.50

BLUEBERRY PANCAKES – 6.95

BANANA PECAN PANCAKES – 7.25

APPLE CINNAMON PANCAKES – 7.25

Sides and Cereals

Apple wood bacon – 3.25

Honey glazed ham – 3.50

Sausage links or patties – 3.25

Canadian bacon – 3.25

English muffin – 2.25

Seasonal fruit – 3.75

Toast – 2.25

Cold cereal – 4.25

Café Dessert's

Apple Pie – 3.75

Carrot Cake – 3.95

Triple Chocolate Cake – 4.50

Banana Split – 4.95

Hot Fudge Brownie – 4.75

Cheese Cake of the Day – 5.25

Cafe Omelets

Served with home fried potatoes and muffin

CALIFORNIA OMELET

Sautéed mushroom, onions, green peppers, bean sprouts, tomatoes and avocado – 7.95

GREEK OMELET

Artichoke hearts, Kalamata olives, tomato, Feta cheese topped with Hollandaise sauce – 8.50

TURKEY OMELET

Diced roasted turkey breast, caramelized onion, topped with tomato – 8.95

CHILI CHEESE OMELET

Cheddar and Jack cheeses, topped with spicy chili, chives, tomatoes and sour cream – 8.95

Traditional Café Breakfast (Available 24/7)

Eggs your way, served with home fried potatoes and muffin

THREE EGG BREAKFAST CHOICE OF MEAT -7.95

SOUTHERN FRIED STEAK AND 2 EGGS -12.95

NEW YORK STRIP STEAK AND 2 EGGS – 13.95

CORNED BEEF OR ROAST BEEF HASH AND 2 EGGS – 10.95

SOUTHERN BISCUITS AND GRAVY – 6.95

CRISP BELGIAN WAFFLE WITH SEASONAL FRUIT – 6.75

Shakes and Malts – 4.75

Classic Chocolate

Vanilla Bean

Strawberry

Red Pop

Cheese Cake

Vernor's Float

Mocha Latte

Peanut Butter Cup

Banana Split

Root Beer Float

Butterscotch

Oreo

Pineapple Coconut

Snickers

Chocolate Malt

Shake Toppings additional toppings .49

Praline, brittle, sprinkles, toasted coconut, chocolate chunks, whipped cream, Oreos, nuts, fresh seasonal fruits, granola, mints, chocolate sauce, caramel, butterscotch, cherries, assorted candy bars, marshmallow, graham crackers, candy canes, peanut butter

CAFÉ
24/7

Appetizers

FIERY CHICKEN WINGS

Marinated chicken wings with Louisiana Hot Sauce – 6.50

QUESADILLA

Grilled tortilla filled with Jack and Cheddar cheese, chicken, green chilies, caramelized onions, Guacamole, sour cream and fresh Cilantro salsa – 8.50

CHICKEN TENDERS

Hand breaded and fried golden brown, served with choice of dipping sauce – 7.25

FRIED GREEN TOMATOES

Southern pan fried green tomatoes with Remoulade sauce and dried Prosciutto – 6.95

KOBE BEEF SLIDERS

Charred Kobe beef, roasted tomatoes, caramelized onions, Wisconsin cheddar on brioche – 9.95

Soups

HOMESTYLE CHICKEN NOODLE SOUP – 3.25

House-made chicken soup with carrots, onions, celery, tomato and hand made noodles

HOUSEMADE CHILI – 3.75

Ground beef, bell peppers, onions, Pinto beans and tomatoes in a thick spicy beef stock

SOUP, SALAD AND BREAD – 6.75

A bowl of our homemade soup and our Café 24/7 salad, served with house bread

Salads

24/7 SALAD

Seasonal Greens with roasted Roma tomatoes, fennel, red onion and balsamic vinaigrette – 3.25

CAESAR SALAD

a classic combination of Romaine lettuce, Parmesan cheese, homemade croutons and creamy Caesar dressing – 7.95 with choice of grilled chicken breast – 9.95 or sautéed shrimp – 10.95

ASIAN CHICKEN SALAD

Soy-ginger marinated grilled chicken breast tossed in a toasted sesame dressing with snow peas, roasted peanuts, scallions, with mixture of Napa cabbage and crisp Romaine, topped with crunchy wontons – 9.50

TOMATO AND FRESH MOZZARELLA

Vine ripened Beefsteak tomatoes layered with fresh mozzarella, Pesto vinaigrette and Chiffonade basil – 9.95

SOUTHERN FRIED CHICKEN SALAD

Boneless Fried chicken tenders served on fresh mixed greens with crispy bacon, Cheddar cheese, red onion, and tomato – 10.50

Burgers

all burgers served with French Fries

TRADITIONAL BURGER

Fire grilled certified Black Angus beef or turkey burger topped with your choice of cheese, Beefsteak tomato, lettuce, pickle and red onion – 8.50 add cheese - .99

SANTE FE'

Fire grilled certified Black Angus beef with black bean salsa, Monterey Jack cheese, Beefsteak tomato, fire roasted green chili, and blue corn chips – 8.95

MILANO BURGER

Fire grilled certified Black Angus beef with fennel sausage, fresh mozzarella, marinara, caramelized onion, fresh spinach on grilled Italian toast – 9.50

Sandwich Favorites

all sandwiches served with French Fries

OPEN FACED HOT TURKEY SANDWICH

Oven roasted turkey on home-style bread with mashed potatoes and smothered in house made gravy – 9.95

BUFFALO CHICKEN SANDWICH

Fried boneless breast of chicken tossed with spicy Louisiana Hot Sauce, served with lettuce, tomato, and Blue Cheese dressing – 9.50

CHICKEN CAESAR WRAP

Grilled chicken breast with Romaine lettuce, tomatoes, Parmesan and Asiago cheese, creamy Caesar dressing wrapped in a flour tortilla – 8.95

GRILLED CHICKEN

Fire grilled chicken breast on garlic Ciabatta bread with roasted onions, tomatoes, Provolone cheese and Basil- pesto mayonnaise – 9.25

PHILLY CHEESE STEAK SANDWICH

Philly steak with peppers and onions topped with Provolone cheese served on an Amoroso roll – 9.75

REUBEN

Home cooked corned beef with sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye – 9.95

FRENCH DIP

Sliced slow roasted Beef, served on a Hoagie bun with Au jus for dipping – 9.25

GREAT LAKES WALLEYE

Fried Great Lakes Walleye with shredded lettuce, tomato, shaved red onion and caper mayo on a Hoagie bun – 10.25

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Entrees

HOUSE MADE BEEF STEW

Tender chunks of beef simmered with garden vegetables, topped with warm biscuits – 13.50

SOUTHERN FRIED CHICKEN

Four pieces of golden fried chicken served with mashed potatoes, country gravy, sweet corn on the cob and biscuits and honey – 13.95

SOUTHERN FRIED STEAK

Fried sirloin, served with seasonal vegetables, biscuits and country gravy – 13.50

CHICKEN FETTUCCINE

Fettuccine pasta tossed with your choice of Alfredo or Marinara sauce, finished with grilled chicken breast, Parmesan cheese and our own garlic toast – 14.50

CHICKEN MARSALA

Boneless breast of chicken pounded thin and sautéed served with seasonal vegetable, Orzo and Marsala mushroom sauce – 17.95

SPAGHETTI AND MEATBALLS

House made meatballs with Marinara and spaghetti, served with our Ciabatta garlic bread – 14.50

OVEN BAKED LASAGNA

Layers of Mozzarella, Parmesan, Ricotta, Provolone cheese, ground Angus beef, fennel sausage, topped with Marinara and served with garlic bread – 14.25

GRILLED PORK CHOPS

Two bone-in center-cut pork chops, char grilled served with seasonal vegetables, oven roasted potatoes topped with apple-cinnamon relish – 16.95

BBQ BABY BACK RIBS

Dry rubbed slow roasted baby back ribs with a tangy BBQ sauce, served with fresh slaw and grilled potatoes Half Rack -15.95 Full Rack – 22.95

WHITEFISH CAKES REMOULADE

Flaked Great Lakes Whitefish hand formed into cakes, encrusted in corn flakes and pan seared, seasonal vegetable, sweet potato chip and Remoulade sauce – 16.50

ASIAN LAQUERED SALMON

Grilled marinated fresh Atlantic salmon with baby Bok Choy and soy-miso glaze – 15.95

24/7 FISH AND CHIPS

Great Lakes Walleye filet fried in amber ale batter served with fried potatoes, seasonal vegetables and lemon-caper mayo - 17.50

BISTECCA NEW YORK STRIP

Sautéed aged certified Black Angus strip steak topped with mushrooms, shallots, sun-dried tomatoes, Gorgonzola cheese, brandy flambéed served with grilled potatoes and seasonal vegetable – 23.95

BLACKENED RIB EYE

Bone-in aged Rib Eye steak with Louisiana style seasonings seared in an iron skillet served with oven roasted redskin potatoes, seasonal vegetable and red pepper coulis – 22.50

CAFÉ **24/7**