

English Room Breakfast Menu*

Specials

Breakfast Buffet \$15.00
The Continental \$7.50
Fresh Fruit Plate \$8.50

Cereals and Porridges

Hot Oatmeal or Cream of Wheat \$5.50
Assorted Cereals, Granola or Bran \$4.50
Toppings of Sliced Fresh Strawberries or Bananas \$2.50

Eggs and Omelettes

Eggs Benedict \$9.50
The Londoner \$9.50
The Wayfarer \$8.50

Pancakes and Waffles

The Belgian \$8.50
French Toast \$8.50
The All-American \$8.50

Bits 'N' Pieces

Bacon, Ham, or Sausage \$3.50
Fruit Yogurts \$3.50
Hash Brown Potatoes \$3.50
English Muffin, Bagel & Cream Cheese, Croissant, Coffee Cake, or Sweet Roll \$3.50
Whole Wheat, White, or Rye Toast \$2.50

Beverages

Fresh Orange or Grapefruit Juice \$3.50
Tomato or V-8 Juice \$2.50
Coffee, Tea, Milk, or Hot Chocolate \$2.00

**Prices are subject to change.*

English Room Lunch Menu*

APPETIZERS AND SOUPS

Sautéed Jumbo Lump Crab Cake
Sesame Seaweed Salad & Carrot Jus \$9.95

Fried Calamari
Asian Dipping Sauce \$7.95

Onion Soup au Gratin
Glazed with Gruyere Cheese \$5.95

Field Greens
Caramelized Walnut and Balsamic Vinaigrette \$5.95

Main Course Salads

Chopped Shrimp and Lobster Salad
with Florida Avocado, Tomato, Brioche & Organic Greens \$16.95

Greek Salad
*Crisp Romaine, Red Onion, Kalamata Olives, Corsican Feta Tomatoes
and Cucumber with Oregano Olive Oil Dressing* \$10.95
with Grilled Gulf Shrimp \$14.95

Chicken or Beef Cobb Salad
*Broiled Chicken Breast or Flat Iron steak, Maytag Blue Cheese, Bacon, Tomato, Avocado, Crisp Romaine
& Ranch Dressing* \$13.95

Deer Path Inn Caesar Salad
*Crisp Romaine and Radicchio Lettuce
with Garlic, Reggiano Parmesan Dressing* \$9.95
accompanied by Grilled Chicken Breast \$12.95
Grilled Gulf Shrimp \$14.95

Sandwiches

10oz Traditional Deer Path Inn Burger
with Lettuce, Onion & Tomato \$11.95

Grilled Chicken Breast Wrap
Shredded Romaine, Roasted Pepper & Chipotle Mayonnaise \$10.95

Deer Path Club
with Bacon, Chicken Breast, Tomato, Lettuce & Shoe String Potato \$9.95

Tomato Tortilla Hummus Wrap
With Tomato, Parsley and a Field Green with Olive Oil & Lemon \$9.95

Main Courses

Steak Frites

Flat Iron steak & Shoe String Potato \$15.95

Turkey Pot Pie \$10.95

Smoked Saint Louis Ribs

Shoe String Potato & Cole Slaw \$13.95

Roast Atlantic Salmon

Leek Fondue, Mashed Potato & Chef's vegetables \$15.95

Fried Amish Chicken

Mashed Potato, Chef's Vegetables & Chicken Demi Glace Reduction \$12.95

Sturgeon Bay Yellow Lake Perch

Tartar Sauce, Mashed Potatoes & Chef's Vegetables \$15.95

Spaghetti Al Pomodoro

with Fresh Tomato Sauce, Basil & Reggiano Parmigiano \$10.95

with Grilled Shrimp \$16.95

Pizza Margarita \$9.95

"We prepare our dishes with only the freshest ingredients from the moment you order. Therefore, the food may take a little longer than other restaurants to make its way to your table. We cook with passion!"

Chef Hagop

18% Service and Gratuity for Parties of 6 or More

**Prices are subject to change.*

English Room Traditional Menu

Appetizers

Napoléon of House Smoked Salmon

With Osetra Caviar \$11

Sautéed Jumbo Lump Crab Cake

Sesame Seaweed Salad & Carrot Jus \$13

Foie Gras Sauté

With Caramelized Pineapple & Truffle Honey \$18

Lobster Bisque

Lobster Meat, Crème Fraîche & Sherry Wine \$9

Escargots Bourguignon \$10

Sautéed Diver's Scallops with Soba Noodle Salad \$13

Salads

Roast Bosc Pear with Mixed Greens

Candied Walnut, Bleu d'Auvergne Cheese & Aged Balsamic Vinagrette \$8

Classic Caesar Salad \$7

With Grilled Chicken \$13 With Grilled Shrimp \$16

Chopped Shrimp & Lobster Salad \$18

With Avocado, Tomato & Toasted Brioche

Main Courses

Wisconsin Veal Scaloppini

With Lemon & Parsley Demi Glace \$23

Roast Half Indiana Duck

With Wild Huckleberry Sauce \$25

Roast Atlantic Salmon

Pinot Noir Reduction & White Truffle Oil \$22

Sautéed Dover Sole

Fingerling Potatoes & Beurre Blanc \$39

Grilled Filet Mignon

Duchess Potato, Mushrooms & Port Wine Reduction \$32

Crispy Shrimp Tempura

With Citrus-Horseradish Dipping Sauce \$24

Grecian Grilled Rack of Colorado Lamb

Goat Cheese Mashed Potatoes & Roast Garlic Sauce \$37

~ 18% gratuity will be added to parties of 6 or more ~