K63

BRUNCH

Avocado & Egg Toast $12
Ricotta, Avocado, Tomato, & Poached Egg, Over Toast

Breakfast Horseshoe $15
Eggs, Choice of Meat, Yukon Potatoes, covered in home made gravy

Farm Fresh Breakfast $11
2 Eggs Cooked Your Way, Yukon Potatoes, Choice of Bacon, Turkey Sausage, or Pork Sausage

Classic Eggs Benedict $17
English Muffins. Spinach, Ham, Poached Eggs, Old Bay Hollandaise

Salmon Benedict $18
Smoked Salmon, English Muffin, Spinach, Poached Eggs. Old Bay Hollandaise

Breakfast Burrito $16
Eggs, Choice of Meat, Cheddar Cheese, Onion, Green Peppers, Wrapped in a Tortilla. Served with Salsa and Sour Cream

Mexican Pancakes $12
3 Buttermilk Pancakes layered with Vanilla & Dulce de Leche Carmel Sauce, Topped with Whipped Cream

Bananas Foster French Toast $13
Thick Cut Bread Cooked in a Special Custard Blend, and Covered a Warm Rum Drizzle, Bananas, and Brown Sugar

Farmhouse Burger $16
8 oz Custom Blend, Bacon,, Sunnyside Egg

Biscuits and Gravy $12
2 Buttermilk Biscuits, homemade sausage gravy, choice of meat on the side

Chicken and Waffles $17
Southern Fried Chicken Breast Served on Fluffy Homemade Waffles.

Cajun Shrimp & Grits $19
Cheesy Grits with Grilled Cajun Shrimp and Andouille Sausage

OMELETTES

Steakhouse
3 Eggs, Steak, Onion, Mushroom, Horseradish Crea,m, Gorgonzolla
$17

Classic
3 Eggs, Cheddar Cheese. Choice of Ham, Bacon, Turkey or Pork Sausage and Veggies.
$15

Greek
Goat Cheese, Gyro Meat, Onion, Spinach, 3 Eggs
$16

Mexican
3 Eggs, Chorizo, Homemade Salsa, Onion, Green Peppers, Sour Cream, Cheddar Cheese
$16

Veggie
3 Eggs, Cheddar Cheese. Spinach, Tomato, Onion, Mushrooms, Green Onion
$15

Served with Crispy Yukon Potatoes

SIDES

Crispy Yukon Potatoes	$5
Applewood Bacon	$5
Pork Sausage	$4
Turkey Sausage	$5
Fruit Cup	$4
Biscuit and Gravy	$6

DRINKS

Coffee	$2.00
Tea	$2.50
Orange Juice	$3.00
Soda/Lemonade	$2.50

Sunday Brunch

K63

BRUNCH

STARTERS

Hungarian Cauliflower Bites 13
Fresh cauliflower florets, lightly breaded and fried to crispy golden brown and tossed in our house-made Hungarian paprika sauce

Kung Pao Brussel Sprouts 13
Fresh Brussels roasted until crispy then tossed with a sweet and spicy kung pao sauce, honey roasted peanuts and carrots

Wisconsin Cheese Curds 10
Fresh Wisconsin white cheddar, hot pepper flour, ranch dressing

Crab Cake Bites 15
Lump crab cake served with a cajun aioli and mango salsa

Firecracker Shrimp 15
Hand breaded jumbo shrimp, sesame seed, firecracker sauce.
Add a Side - 3 Signature Side - 5

Smoked Wings 10
6 Jumbo Applewood Smoked Wings, finished with your choice of dry rub, or house-made sauces - Caesar, BBQ, Buffalo, or Garlic Parmesan. Upgrade to 12 Wings - $15
Add a Side - 3 Signature Side - 5

Crab Rangoon Dip 14
Sweet cream cheese and crab dip, fried eggroll skins, zesty thai sauce

Pretzel Sticks 11
Three warm, soft pretzel sticks baked to golden brown and served with our signature cheese sauce

MAIN COURSE

Served with French Fries - Add Cheese Sauce - 3

Pork Belly Burnt Ends 18
Giant Chunks of Smoked Pork Belly smothered in BBQ sauce served with home made corn bread and seasoned fries.

Bulgogi Steak Tacos 18
Smoked steak with Korean soy and pear sauce topped with elote street corn, goat cheese on a purple corn tortilla

Catfish Fritters 14
Farm raised, tossed in our special breading, served with homemade tartar and seasoned fries.

Lucky Dragon Wrap 19
Shaved sirloin steak, peppers, onions, and crab Rangoon served with Asian sweet chili sauce, wrapped in a warm flour tortilla and grilled for a crisp finish

Americana Burger 16
Custom blend angus, American & cheddar cheeses, mayo, lettuce, tomato, pickles on a toasted bun.
Add Bacon, Blackened, Blue Cheese, or Grilled Onions - 2

Birdie Bites 14
Fresh chicken breast, double dipped, fried until golden. Served with fries. Sauces: Parm Garlic, Bourbon BBQ, Sweet Mustard, Firecracker, Zesty Thai, Buffalo, & Ranch

Fiesta Chicken Tacos 17
Flame-grilled seasoned chicken breast loaded with fresh street corn, shredded jack cheese, fried jalapeno slices, drizzled with zesty lime-crema in warm corn tortillas

Crispy Chicken Caesar Sandwich 18
Golden fried chicken breast layered with crisp romaine, shaved parmesan, creamy Caesar dressing and roasted red pepper pesto

SALADS

Add - Grilled or Crispy Chicken – 6 Shrimp – 10 Salmon – 10 Get it Blackened - 2

Caesar Salad 12
Romaine tossed with parmesan, tomato, garlic croutons, and Caesar dressing, topped with parmesan crisps.

Clubhouse Salad 15
Our Signature Salad with hearty roasted sweet potatoes, candied pecans, dried cranberry, onions, goat cheese, and tender mixed greens. Served with Poppyseed Dressing.

Greek Salad 14
Crisp romaine lettuce, ripe Roma tomatoes, cucumbers, red onion, Kalamata olives, and pepperoncini, topped with Greek feta cheese. Served with lemon vinaigrette dressing.

Sunday Brunch

3% Service Charge added to all credit card transactions