



## SUNDAY BRUNCH AT THE IRON HORSE HOTEL

### APPETIZERS

**Scottish Salmon Lox\*** - 9.5

*Chopped egg, red onions, & capers*

**Prawn Cocktail\*** - 15

*Four jumbo prawns with spiked cocktail sauce*

**Wisconsin Artisan Cheese Board** - 12.5

*Artisanal cheese board with rosemary truffle honey, grapes & apples*

**Cured Meat Board** - 12.5

*Selection of hand crafted cured meats from Wisconsin curing houses*

### BENEDICTS\*

*Your choice of Fresh Fruit, Breakfast Potatoes, Side Salad or Signature House Chips*

**Smoked Salmon Benedict** - 16

*Scottish smoked salmon served on top of wilted spinach with two soft poached eggs & a hollandaise with capers and dill*

**Crab Cake Benedict<sup>□</sup>** - 16

*Soft poached eggs served on top of Maryland style crab cakes with hollandaise & a spicy remoulade*

**Traditional** - 15

*Two sweet smoked ham steaks with english muffin soft poached eggs & hollandaise*

**Portobello** - 16

*Marinated then roasted portobello mushroom served with sweet charred red bell pepper soft poached eggs topped with hollandaise*

### BREAKFAST ENTRÉES

**Smyth Burger\*** - 12 (Add an Egg - 1.5)

*This half pound prime ground beef burger features three cheeses, bacon, house sauce & is served with breakfast potatoes, fruit, side salad or signature house chips. Available topped with an egg, cooked to your liking*

**Steak & Eggs\*** - 24

*10oz Rib Eye & eggs served with breakfast potatoes, bourbon bacon peppercorn sauce*

**Gran Marnier French Toast** - 14

*French baguette stuffed with gran marnier infused cream cheese*

**Traditional Breakfast\*** - 8

*Two eggs any style, breakfast potatoes, choice of toast, bacon or sausage*

### BRUNCH ENTRÉES

**Mixed Greens with Salmon\*** - 13

*Petite salad of field lettuces tossed with fresh tarragon, basil, chive, & a sweet rice wine vinaigrette*

**Chicken Caesar\*** - 14.5

*Chopped romaine tossed with classic caesar dressing, topped with shaved truffles parmesan & toasted brioche croutons, garnished with moroccan white anchovy*

**Petit Filet\*** - 28

*6oz filet mignon cooked to your chosen temperature & served with whipped potatoes, asparagus & herb roasted tomato Available with bourbon bacon peppercorn sauce or oscar style (8) with crabmeat & béarnaise sauce*

**Pan Roasted Swordfish** - 28

*Pan roasted Pacific swordfish with caramelized fennel and herb roasted Yukon gold potatoes, stewed grape tomatoes & anchovy thyme butter sauce*

**Candy Apple Pork Loin\*** - 30

*Marinated & grilled pork loin served with a root vegetable graton, french beans & sauced with a brandy apple reduction*

### DESSERTS

*Ask your server about our famous Wisconsin desserts*

<sup>□</sup> Denotes items containing nuts or nut oil. A gratuity of 20% will be added to parties of six or more.

\* The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of food-borne illness.