BRUNCH

SATURDAY & SUNDAY

CUTS & CARVING

choice of one cut or carving with every meal

chef's cut, thick cut bacon, quality cut sausage and ham

rotating carvings - *elk, bison, venison, lamb*

ALL YOU CAN EAT CUTS & CARVINGS 35

CHARCUTERIE BOARDS

feeds 2-4 people

seafood board 24
crab legs, soft shell crab, shrimp cocktail, caviar oysters,

includes cajun herb butter, smoked salmon goat cheese, pita chips, capers, lemon, bread sticks, cocktail sauce

fruit and honeycomb board 18
chef's selection of fresh and dehydrated fruit, candied nuts and fresh honeycomb

meat and cheese board 20
chef's selection of italian meats, pickled vegetables, domestic cheese, house-made crackers, parmesan crisps, pretzel chips

OMELETS

wisconsin 18
whipped eggs, jalapeño cheddar sausage, white cheddar

vegtatta 16
veggie frittata

seasonal 18
chef's choice of seasonal ingredients

athlete 18
egg whites, spinach, sun-dried tomatoes, mushroom, onion, white cheddar

FRESH FROM THE GRIDDLE

iron horse breakfast 14
choice of one protein, two eggs any style, toast and house potatoes

griddle breakfast 18
one griddle item - pancake, waffle or french toast, choice of protein, two eggs any style, house potatoes

creme brulee french toast 18
thick cut challah creme brulee, caramelized and topped with wildberry compote and whipped cream

belgian waffle 12
plain, apple, wild berry, (savory chicken + $8)

crepes 20
seasonal chef's selection served with house potatoes

seasonal pancakes 15
three fluffy buttermilk pancakes with seasonal toppings

FOCACCIAS

smoked salmon 18
smoked salmon, thai chili cream cheese spread, cucumber, onion, capers, sun-dried tomatoes, smoked truffle oil

shaved elk 18
shaved elk, berry vinaigrette, arugula, feta, red onion, smoked truffle oil

THE IRON HORSE HOTEL 2008 2023 15 YEAR ANNIVERSARY

BRUNCH

SATURDAY & SUNDAY

CHAMPAGNE BOTTLES

served with choice of orange, cranberry or pineapple juice

cahndon splits 14
charles de frere 30
chandon 40
nicolas feuillatte 85
moet rose nectar 128
veuve clicquot 165
moet rose imperial 175

make it a bellini with peach, strawberry, raspberry or blueberry puree

BOWLS

include two eggs any style and cheese

quinoa bowl 17
marinated red quinoa, marinated artichokes, cherry tomatoes, avocado, spinach, pickled red onion, berry vinaigrette

carnivore 22
sliced elk tenderloin, jalapeno cheddar sausage link, thick cut bacon, house potatoes, caramelized peppers and onions, four year cheddar

southwest power bowl 18
roasted sweet potatoes, spinach, black beans, quinoa, avocado, crispy chickpeas, pickled vegetables, thai crema

build your own burrito or bowl 20
choose one protein; chorizo, steak, chicken, quality cut sausage
choose one starch; rice, house potatoes, quinoa
choose up to four toppings; mushrooms, pepper, sun-dried tomato, spinach, avocado, onion, cilantro ($1 each for additional)

*burritos include side of fruit or house potatoes, bowls include toast

HANDHELD

steak, egg & cheese 18
marinated flat iron steak, garlic and herb bagel, two eggs any style, caramelized onion, mushroom, gruyere cheese, garlic aioli

B.E.L.T 14
bacon, lettuce, tomato, mayo, fried egg, smashed fingerlings

bagel & lox 16
chef's choice bagel & herb spread, smoked salmon, cucumber, cherry tomatoes, red onion, capers, dill, avocado

english muffin sandwich 13
choice of sausage or bacon, two eggs any style, cheese

SIDES

french toast 6
gluten free toast 4
pancakes (3) 10
biscuits & gravy 10
goat cheese spread 3
eggs (2) 5
chicken 4
potatoes 4
bagel 4
toast (2) 4

HYDRATE

valentine coffee 4
regular or decaf with choice of milk

latte 5
original, vanilla, hazelnut

cappuccino 5
original, vanilla, hazelnut

espresso 4

rishi teas 5
english breakfast, earl grey, jasmine green, masala chai, ginger, chamomile medley, peppermint rooibos, blueberry rooibos, turmeric lemon

selection of juices 5
fresh-squeezed oj or grapefruit

bloody mary (IHH or spicy) 14

mimosa 13

bellini 13

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