



SANDHILL CAFÉ

APPETIZERS

QUESADILLA	\$8⁹⁹
<i>Anaheim peppers, bell peppers, onion, cheddar cheese, queso fresco, salsa, sour cream, guacamole</i>	
<i>Add chicken breast \$3⁹⁹ Add NY strip steak \$4⁴⁹ Add shrimp \$4⁹⁹</i>	
JUMBO SOFT PRETZEL	\$13⁹⁹
<i>House-made Bell's Two Hearted sharp cheddar cheese dip</i>	
PUMPERNICKEL FRIED PICKLES	\$6⁹⁹
<i>Dill pickle spears, thyme honey, ranch dressing</i>	
PHILLY CHEESESTEAK EGG ROLLS	\$9⁹⁹
<i>Shaved prime rib, bell peppers, onions, american cheese, spicy aioli</i>	
FOOT LONG PIG IN A BLANKET	\$12⁹⁹
<i>Frybread wrapped Angus beef hot dog, house-made Bell's Two Hearted beer mustard</i>	
LOADED WAFFLE FRIES	\$9⁹⁹
<i>Seasoned beef, cheddar cheese sauce, crispy onions, diced tomatoes, green onions, refried black beans, black pepper A1 aioli</i>	
SPINACH & ARTICHOKE DIP	\$8⁹⁹
<i>Accompanied by fresh soft pita bread</i>	
FRYBREAD	\$7⁹⁹
<i>Our house specialty served with butter, honey, and cinnamon butter.</i>	
CHICKEN WINGS	\$10⁹⁹
<i>Bone-In or boneless, Buffalo, sweet chili, or NEW house-made Sandhill BBQ sauce</i>	

SALADS

Add chicken breast \$3⁹⁹ Add NY strip steak \$4⁴⁹ Add shrimp \$4⁹⁹

INDIAN TACO SALAD	\$10⁹⁹
<i>Seasoned beef, iceberg lettuce, cheddar and jack cheese, green onions, salsa, sour cream, guacamole</i>	
WEDGE SALAD	\$8⁹⁹
<i>Iceberg lettuce, applewood smoked bacon, cherry tomatoes, red onions, capers, bleu cheese dressing</i>	
ASIAN CHICKEN SALAD	\$10⁹⁹
<i>Napa cabbage, iceberg lettuce, red peppers, almonds, green onions, crispy wonton strips, grilled chicken breast, sesame dressing</i>	
COBB SALAD	\$9⁴⁹
<i>Romaine, iceberg lettuce, bleu cheese, bacon bits, cherry tomatoes, hard-boiled egg, avocado, brown butter croutons</i>	
CAESAR SALAD	\$8⁹⁹
<i>Hearts of romaine, Caesar dressing, parmesan shavings, focaccia crostini</i>	
SOUP \$4⁹⁹	
<i>Cup \$3⁹⁹</i>	
SOUP OF THE DAY	
CHICKEN WILD RICE	

HAND-HELDS

Served with choice of French fries, waffle fries, side salad, or coleslaw

CHICKEN & WAFFLE SANDWICH	\$13⁴⁹
<i>Spicy chicken breast, Buffalo sauce, onion bacon jam, golden malted waffle, cucumber salad, chipotle maple syrup</i>	
CHICAGO STYLE ITALIAN BEEF	\$14⁹⁹
<i>Shaved prime rib, au jus, bell peppers, spicy giardiniera, hoagie roll</i>	
THE SANDHILL CLUB	\$12⁹⁹
<i>Fresh baked focaccia, roast turkey, ham, american cheese, provolone cheese, applewood smoked bacon, lettuce, tomatoes, red onion, chipotle mayo</i>	
HOT PASTRAMI	\$14⁴⁹
<i>Smoked Gouda cheese, house-made Bell's Two Hearted beer mustard, rye bread</i>	
THE CUBAN	\$13⁹⁹
<i>Spiced rum and mojo roasted pork tenderloin, ham, pickle slices, Swiss cheese, yellow mustard, Cuban bread</i>	
PORTOBELLO MUSHROOM SANDWICH	\$8⁹⁹
<i>Tempura portobello cap, pickled red onion, spinach salad, goat cheese, pretzel bread</i>	

BURGERS

Served with choice of French fries, waffle fries, side salad, or coleslaw

BBQ SMOKEHOUSE BURGER	\$12⁹⁹
<i>Wisconsin cheddar cheese, smoked bacon, crispy fried onions, lettuce, vine ripe tomatoes, NEW house-made Sandhill BBQ sauce, burger bun</i>	
THE BELT BURGER	\$13⁹⁹
<i>Pastrami, fried egg, provolone cheese, lettuce, vine ripe tomatoes, sliced red onion, pickle, burger bun</i>	
THE ALL AMERICAN	\$12⁹⁹
<i>Four strips of applewood smoked bacon, cheddar cheese, american cheese, lettuce, vine ripe tomatoes, sliced red onion, pickle, burger bun</i>	
HALF POUND BURGER	\$8⁹⁹
<i>Lettuce, vine ripe tomatoes, sliced red onion, pickle, burger bun</i>	
<i>Add choice of cheese for \$1, or applewood smoked bacon for \$2</i>	

ENTREES

Add a house salad or cup of soup for \$3⁹⁹
Add mac & cheese or loaded baked potato \$4⁹⁹

CRISPY PERCH PLATTER	\$16⁹⁹
<i>Served with choice of French fries or waffle fries, tartar sauce, coleslaw</i>	
HOT BEEF STACK	\$13⁴⁹
<i>Shaved prime rib, garlic frybread, mashed potatoes, beef gravy</i>	
ST LOUIS STYLE RIBS	\$18⁹⁹
<i>Half rack of ribs, mac & cheese loaded potato, baked beans, corn on the cob, buttermilk biscuit</i>	
<i>Full rack of ribs \$24⁹⁹</i>	
BACON WRAPPED MEATLOAF	\$13⁹⁹
<i>Beef and sausage meatloaf, mashed potatoes, corn on the cob, seasonal vegetable, NEW house-made Sandhill BBQ sauce</i>	
CAJUN CHICKEN PASTA	\$13⁴⁹
<i>Rigatoni pasta, applewood smoked bacon, cherry tomatoes, spinach, cajun cream sauce, garlic bread</i>	
FISH & CHIPS	\$14⁹⁹
<i>Cod fillets, hand-dipped in beer batter, tartar sauce, coleslaw, served with choice of French fries or waffle fries</i>	
WET BURRITO	\$10⁹⁹
<i>Refried beans, cheddar and jack cheese, jalapenos, cheese sauce, salsa, sour cream, guacamole</i>	
<i>Add chicken breast \$3⁹⁹ Add NY strip steak \$4⁴⁹ Add shrimp \$4⁹⁹</i>	
PORK TENDERLOIN MEDALLIONS	\$16⁹⁹
<i>Wild rice, pumpkin seeds, sunflower seeds, tomatoes, dry cranberries, roasted carrots, green onions, mushroom sauce</i>	
RICOTTA CHEESE RAVIOLI	\$12⁹⁹
<i>Creamy San Marzano tomatoes sauce, parmesan cheese, garlic bread</i>	
<i>Add chicken breast \$3⁹⁹ Add shrimp \$4⁹⁹</i>	

STEAKS

All steaks are served with a choice of mashed or baked potato and seasonal vegetables
Add a house salad or cup of soup for \$3⁹⁹
Add mac & cheese or loaded baked potato \$4⁹⁹

8OZ FILET MIGNON	\$29⁹⁹
<i>Roasted tomatoes, herb butter, demi-glaze</i>	
14OZ NY STRIP STEAK	\$26⁹⁹
<i>Crispy onion, cabernet reduction</i>	
PRIME RIB 16OZ (4PM - MIDNIGHT)	\$28⁹⁹
<i>Slow roasted, carved to order, au jus</i>	
<i>8oz Cut \$19⁹⁹ 24oz Cut \$34⁹⁹</i>	

BREAKFAST

FRYBREAD & GRAVY	\$9⁹⁹
<i>Frybread, sausage gravy, two eggs any style</i>	
<i>Choice of applewood smoked bacon or sausage patties</i>	
<i>Substitute buttermilk biscuits at no additional charge</i>	
BUILD YOUR OWN OMELET	\$8⁹⁹
<i>Three egg omelet, with your choice of one vegetable and one meat option, with cheese, served with hash browns and your choice of toast</i>	
<i>Substitute egg whites at no additional charge</i>	
<i>Add additional vegetable for \$.49 or meat for \$.99</i>	
<i>Vegetable choices: green peppers, onions, tomatoes, mushrooms, or spinach</i>	
<i>Meat choice: applewood smoked bacon, sausage, or ham</i>	
COUNTRY FRIED STEAK	\$12⁹⁹
<i>Two eggs any style, hash browns, sausage gravy, buttermilk biscuit</i>	
SANDHILL CAFE BREAKFAST	\$7⁹⁹
<i>Two eggs any style, hash brown, sausage patties or applewood smoked bacon, your choice of toast</i>	
BREAKFAST LOADED WAFFLE FRIES	\$9⁹⁹
<i>Waffle fries, scrambled eggs, peppers, onions, tomatoes, sausage, cheddar and jack cheese and smothered with sausage gravy</i>	



SANDHILL CAFÉ

HAPPY HOUR

HAPPY HOUR AT SANDHILL CAFÉ 7 DAYS A WEEK!

From 5PM - 8PM get \$1 off all craft drafts & \$1 off Frozen Chill drinks

BEVERAGES

DOMESTIC BOTTLES

Bud Light	\$4
Bud Light Lime	\$4
Budweiser	\$4
Coors Light	\$4
Michelob Ultra	\$4
Miller Lite	\$4

CRAFT BOTTLES

Blue Moon	\$5
Founder's All-Day IPA	\$6
Bell's Two-Hearted Ale	\$6
Saugatuck Peanut	\$6
Butter Porter	\$6
NEW Holland Tangerine	\$6
Space Machine	\$6

IMPORT BOTTLES

Corona Extra	\$5
Corona Light	\$5
Heineken	\$5
Modelo Especial	\$5
Stella Artois	\$6
Guinness Nitro	\$6

MALT & FLAVORED BEVERAGES

Mike's Hard Lemonade	\$5
White Claw Black Cherry	\$6
Angry Orchard	\$6
Founder's Mas Agave	\$6
Strawberry Seltzer	\$6

DOMESTIC DRAFTS

Bud Light	\$4
Miller Lite	\$4

CRAFT DRAFTS

Bell's Two Hearted Ale	\$6
Founder's All-Day IPA	\$6
Odd Side Mixed	\$6
Berry Seltzer	\$6
Mitten Brewing	\$6
Triple Crown Brown	\$6

N/A BEERS

Ginger Beer	\$4
O'Doul's	\$4

SODA & TEA COFFEE

\$2²⁹
\$1⁹⁹

Ask your server about our rotating craft drafts!

SPECIALTY DRINKS

NUTTY IRISH COFFEE \$10⁰⁰
Jameson, Frangelico & Starbucks Double Shot Espresso

FROZEN MUDSLIDE \$10⁰⁰
Fat Tuesday White Russian, Stoli Vanil, Bailey's Topper

BEE TEQUILA \$9⁰⁰
1800 Reposado, Honey Syrup, Lemon Juice & Bitters

ROOT BEER FLOAT \$9⁰⁰
Rumchata & Root Beer

JACKPOT JUICE \$7⁰⁰
Vodka, gin, tequila, rum, blue curacao, sour.

FROZEN CHILL \$7⁵⁰
Rotating flavors.

APPLE SMASH \$6⁰⁰
*GLC exclusive - NEW Holland Lake Life Michigan
Apple vodka, iced tea, cranberry juice.*

WINE \$5⁰⁰
*cabernet | merlot | chardonnay | pinot grigio | moscato
white zinfandel | riesling | sparkling*

DESSERTS

ULTIMATE CHOCOLATE CAKE \$5⁹⁹

CARROT CAKE \$5⁴⁹

NY STYLE CHEESECAKE \$5⁴⁹
w. Strawberry Sauce

BANANA SPLIT \$5⁹⁹

WARM BROWNIE SKILLET \$5⁹⁹

FRESH FRYBREAD SUNDAE \$5⁹⁹
w. GLC signature Ice Cream

STORY OF THE CRANE

Before humans inhabited this world, it is said the clans were already here.

Before the humans arrived, the animals, fish and birds were told by the Creator that humans were coming and would be pitiful creatures who had nothing. So, each of the animals, fish and birds said, "We will take care of them and show them how to live in harmony with all of Creation. We will sacrifice ourselves as food so they won't starve and we will supply them with our skins so they will be warm. We will teach them what medicines and ceremonies to use to heal themselves."

These clans are still with our people today.

The cranes were instrumental in establishing the clan system for the Anishinabek (the First People) and are involved in leadership and the sharing of teachings. It is said the cranes have a loud voice that can be heard for miles. When the crane gives a teaching, it can be heard far away in other parts of the world; people listen and learn when the Crane Clan teaches.

Historically, and as we honor our traditions in the 21st century, clans are painted on warrior shields and encircled with medicine bundles. Today clan markers, items which represent one's clan, bring honor and prestige to our families.



SANDHILL CAFÉ

SPECIAL FEATURES

MAHI MAHI JERK SANDWICH **\$12⁹⁹**

Jerk grilled mahi mahi, Pineapple Salsa, provolone cheese, french fries, and fried plantains.

DRINKS

LAVENDER LEMONADE **\$8**

1.5oz Tito's Vodka, 2oz Lemonade, 1oz Lavender Simple Syrup, Top off with Club Soda, Garnish with Dehydrated Lemon