



SANDHILL CAFÉ

APPETIZERS

QUESADILLA	\$8⁹⁹
Anaheim peppers, bell peppers, onion, cheddar cheese, queso fresco, salsa, sour cream, guacamole	
Add chicken breast \$3 ⁹⁹	Add NY strip steak \$4 ⁴⁹
Add shrimp \$4 ⁹⁹	
JUMBO SOFT PRETZEL	\$13⁹⁹
House-made Bell's Two Hearted sharp cheddar cheese dip	
PUMPERNICKEL FRIED PICKLES	\$6⁹⁹
Dill pickle spears, thyme honey, ranch dressing	
PHILLY CHEESESTEAK EGG ROLLS	\$9⁹⁹
Shaved prime rib, bell peppers, onions, American cheese, spicy aioli	
FOOT LONG PIG IN A BLANKET	\$12⁹⁹
Frybread wrapped Angus beef hot dog, house-made Bell's Two Hearted beer mustard	
LOADED WAFFLE FRIES	\$9⁹⁹
Beef tips, cheddar cheese sauce, crispy onions, diced tomatoes, green onions, refried black beans, black pepper A1 aioli	
SPINACH & ARTICHOKE DIP	\$8⁹⁹
Accompanied by fresh soft pita bread	
JUMBO SHRIMP COCKTAIL	\$9⁹⁹
Horseradish cocktail sauce, lemon wedge	
CHICKEN WINGS	\$10⁹⁹
Bone-In or boneless, Buffalo, sweet chili, or NEW house-made Sandhill BBQ sauce	

SALADS

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

CHOPPED SALAD	\$9⁹⁹
Romaine lettuce, cucumber, fresh tomatoes, corn, avocado, applewood smoked bacon, hard-boiled egg, feta cheese, Kalamata olives, lemon vinaigrette	
WEDGE SALAD	\$8⁹⁹
Iceberg lettuce, applewood smoked bacon, cherry tomatoes, red onions, capers, bleu cheese dressing	
ASIAN CHICKEN SALAD	\$10⁹⁹
Napa cabbage, iceberg lettuce, red peppers, almonds, green onions, crispy wonton strips, grilled chicken breast, sesame dressing	
COBB SALAD	\$9⁴⁹
Romaine, iceberg lettuce, bleu cheese, bacon bits, cherry tomatoes, hard-boiled egg, avocado, brown butter croutons	
CAESAR SALAD	\$8⁹⁹
Hearts of romaine, Caesar dressing, parmesan shavings, focaccia crostini	

SOUP

Bowl | \$4⁹⁹ Cup | \$3⁹⁹

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

BURGERS

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

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

ENTREES

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

CRISPY PERCH PLATTER	\$16⁹⁹
Served with choice of French fries or waffle fries, tartar sauce, coleslaw	
HOT BEEF STACK	\$13⁴⁹
Shaved prime rib, garlic frybread, mashed potatoes, beef gravy	
ST LOUIS STYLE RIBS	\$18⁹⁹
Half rack of ribs, mac & cheese loaded potato, baked beans, corn on the cob, buttermilk biscuit	
Full rack of ribs \$24 ⁹⁹	
BACON WRAPPED MEATLOAF	\$13⁹⁹
Beef and sausage meatloaf, mashed potatoes, corn on the cob, seasonal vegetable, NEW house-made Sandhill BBQ sauce	
CAJUN CHICKEN PASTA	\$13⁴⁹
Rigatoni pasta, applewood smoked bacon, cherry tomatoes, spinach, cajun cream sauce, garlic bread	
FISH & CHIPS	\$14⁹⁹
Cod filets, hand-dipped in beer batter, tartar sauce, coleslaw, served with choice of French fries or waffle fries	
WET BURRITO	\$10⁹⁹
Refried beans, cheddar and jack cheese, jalapenos, cheese sauce, salsa, sour cream, guacamole	
Add chicken breast \$3 ⁹⁹	Add NY strip steak \$4 ⁴⁹
Add shrimp \$4 ⁹⁹	
PORK TENDERLOIN MEDALLIONS	\$16⁹⁹
Wild rice, pumpkin seeds, sunflower seeds, tomatoes, dry cranberries, roast carrots, green onions, mushroom sauce	
RICOTTA CHEESE RAVIOLI	\$12⁹⁹
Creamy San Marzano tomatoes sauce, parmesan cheese, garlic bread	
Add chicken breast \$3 ⁹⁹	Add shrimp \$4 ⁹⁹

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 loaded baked potato \$4⁹⁹

8OZ FILET MIGNON	\$29⁹⁹
Roasted tomatoes, herb butter, demi-glaze	
14OZ NY STRIP STEAK	\$26⁹⁹
Crispy onion, cabernet reduction	
PRIME RIB	
4 PM to Midnight	
Slow roasted, carved to order, au jus	
8oz Cut \$19 ⁹⁹	16oz Cut \$28 ⁹⁹
24oz Cut \$34 ⁹⁹	

BREAKFAST

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



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

DOMESTIC DRAFTS

Bud Light	\$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

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

IMPORT BOTTLES

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

N/A BEERS

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

SODA & TEA COFFEE

MALT & FLAVORED BEVERAGES

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

\$2²⁹
\$1⁹⁹

Ask your server about our rotating craft drafts!

SPECIALTY DRINKS

NUTTY IRISH COFFEE \$10
Jameson, Frangelico & Starbucks Double Shot Espresso

FROZEN MUDSLIDE \$10
Fat Tuesday White Russian, Stoli Vanil, Bailey's Topper

BEE TEQUILA \$9
1800 Reposado, Honey Syrup, Lemon Juice & Bitters

ROOT BEER FLOAT \$9
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.