



SANDHILL CAFÉ

APPETIZERS

- QUESADILLA** 🌱 🥚 **\$8⁹⁹**
 Anaheim peppers, bell peppers, onion, cheddar cheese, queso fresco, salsa, sour cream, guacamole
 Add chicken \$3⁹⁹ steak \$4⁹⁹ shrimp \$4⁹⁹ 🍷
- JUMBO SOFT PRETZEL** 🌱 🥚 **\$13⁹⁹**
 House-made Bell's Two Hearted sharp cheddar cheese dip
- PHILLY CHEESESTEAK EGG ROLLS** 🌱 🥚 🍷 **\$9⁹⁹**
 Shaved prime rib, bell peppers, onions, American cheese, spicy aioli
- ONE POUND PEEL & EAT SHRIMP** 🍷 **\$9⁹⁹**
 Shrimp boiled in Old Bay seasoning then chilled and served with cocktail sauce
- LOADED NACHOS** 🌱 🥚 **\$9⁹⁹**
 Seasoned beef, jalapeño cheese sauce, black beans, shredded lettuce, salsa, guacamole, and sour cream
- SPINACH & ARTICHOKE DIP** 🌱 🥚 **\$8⁹⁹**
 Served with naan bread chips
- FRYBREAD** 🌱 🥚 **\$7⁹⁹**
 House-made specialty served with butter, wildflower honey, and cinnamon butter.
- CHICKEN WINGS** 🌱 🥚 🍷 **\$10⁹⁹**
 Bone-in or boneless with your choice of Buffalo, garlic-wild flower honey parmesan, whiskey BBQ, or Jamaican jerk sauce

SOUP & SALADS

Dressing options: ranch, bleu cheese, honey mustard, Italian, thousand island, balsamic vinaigrette, sesame

- INDIAN TACO SALAD** 🌱 🥚 **\$10⁹⁹**
 Seasoned beef, iceberg lettuce, cheddar and jack cheese, green onions, salsa, sour cream, guacamole served in a frybread bowl
- WEDGE SALAD** 🥚 **\$8⁹⁹**
 Iceberg lettuce, applewood smoked bacon, cherry tomatoes, bleu cheese
- ASIAN CHICKEN SALAD** 🌱 🍷 **\$10⁹⁹**
 Napa cabbage, iceberg lettuce, red peppers, almonds, green onions, crispy wonton strips, mandarin oranges, grilled chicken breast & sesame dressing
- CHEF'S SALAD** 🥚 **\$11⁹⁹**
 Bed of fresh greens with sliced turkey, ham, eggs, tomatoes, cucumber, shredded cheese
- CAESAR SALAD** 🌱 🥚 **\$8⁹⁹**
 Traditional with romaine lettuce, tossed in Caesar dressing, parmesan cheese and croutons
 Add chicken \$3⁹⁹ steak \$4⁹⁹ shrimp \$4⁹⁹ 🍷
- SOUP \$4⁹⁹**
 Cup | \$3⁹⁹
- SOUP OF THE DAY**
 OR
CHICKEN WILD RICE 🌱 🥚

HANDHELDS

Served with choice of French fries, tater tots, side salad, or coleslaw

- CRISPY CHICKEN SANDWICH** 🌱 🥚 **\$12⁹⁹**
 Crispy fried chicken breast served with chipotle mayonnaise, red cabbage buttermilk coleslaw, brioche roll
- CHICAGO STYLE ITALIAN BEEF** 🌱 **\$14⁹⁹**
 Shaved prime rib, au jus, bell peppers, spicy giardiniera, hoagie roll
- THE SANDHILL CLUB** 🌱 🥚 **\$12⁹⁹**
 Fresh baked focaccia, roasted turkey, ham, American cheese, provolone cheese, applewood smoked bacon, lettuce, tomatoes, red onion, chipotle mayo
- CORNERED BEEF & PASTRAMI SANDWICH** 🌱 🥚 **\$14⁴⁹**
 Sliced corned beef and pepper pastrami with sauerkraut, Swiss cheese and Thousand Island dressing, on pumpernickel rye bread
- THE CUBAN** 🌱 🥚 **\$13⁹⁹**
 Spiced rum and mojo roasted pork tenderloin, ham, pickle slices, Swiss cheese, yellow mustard, Cuban bread

BURGERS

Served with choice of French fries, tater tots, side salad, or coleslaw

- BBQ SMOKEHOUSE BURGER** 🌱 🥚 **\$12⁹⁹**
 Wisconsin cheddar cheese, applewood smoked bacon, crispy fried onions, lettuce, vine ripe tomatoes, with our house-made whiskey BBQ sauce
- MUSHROOM & CHEESE BURGER** 🌱 🥚 **\$12⁹⁹**
 Sautéed mushrooms, caramelized onions with our house-made cheese sauce
- THE ALL AMERICAN** 🌱 🥚 **\$12⁹⁹**
 Four strips of applewood smoked bacon, cheddar cheese, American cheese, lettuce, vine ripe tomatoes, sliced red onion, pickle
- HALF POUND BURGER** 🌱 **\$8⁹⁹**
 Lettuce, vine ripe tomatoes, sliced red onion, pickle
 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 or loaded baked potato \$4⁹⁹

- CRISPY PERCH PLATTER** 🌱 🐟 **\$16⁹⁹**
 Served with coleslaw, tartar sauce & choice of French fries or tater tots
- HOT BEEF STACK** 🌱 🥚 **\$13⁴⁹**
 Shaved prime rib, garlic frybread, mashed potatoes, beef gravy
- ST LOUIS STYLE RIBS** 🌱 **\$24⁹⁹**
 Full rack of ribs, mac & cheese loaded baked potato, corn on the cob, baked beans & buttermilk biscuit
 Half rack of ribs \$18⁹⁹
- CHICKEN PARMESAN** 🌱 🥚 **\$13⁴⁹**
 Lightly breaded chicken breast topped with hearty marinara sauce & melted Italian cheeses. Served with fettuccine in a tomato-basil sauce & garlic bread
- STEAK AND EGGS** 🥚 **\$14⁹⁹**
 10oz grilled sirloin steak, Tuscan potatoes, and eggs served your way, chimichurri sauce on the side
- FISH & CHIPS** 🌱 🐟 **\$14⁹⁹**
 Large cod fillet, hand-dipped in beer batter, served with coleslaw, tartar sauce, & choice of French fries or tater tots
- WET BURRITO** 🌱 🥚 **\$10⁹⁹**
 Your choice of seasoned beef or grilled chicken, refried beans, cheddar and jack cheese, jalapeño cheese sauce, salsa, sour cream and guacamole
- CHICKEN ALFREDO** 🌱 🥚 **\$13⁴⁹**
 Grilled chicken & fettuccine tossed in a creamy parmesan sauce with sweet peas served with garlic bread
- BONE-IN HAM STEAK** 🥚 **\$10⁹⁹**
 Grilled bone-in ham steak with apple jalapeño compote, two eggs served your way with Tuscan potatoes
- WIENER SCHNITZEL** 🌱 🥚 **\$15⁹⁹**
 Breaded pork cutlet with Austrian potato salad, arugula & stoneground mustard sauce
- MICHIGAN WALLEYE** 🌱 🐟 **\$16⁹⁹**
 Pan-seared served with lemon caper sauce, mashed potatoes & fresh spinach

STEAKS

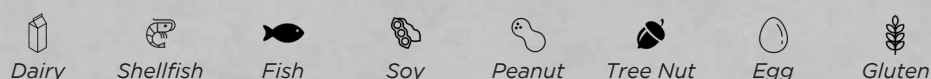
All steaks served with grilled asparagus and Tuscan potatoes

Add a house salad or cup of soup for \$3⁹⁹

Add mac & cheese or loaded baked potato \$4⁹⁹

- FILET MIGNON** 🌱 🥚 **\$29⁹⁹**
 8oz. Filet mignon, roasted tomato, garlic-herb butter, & demi-glaze
- NY STRIP STEAK** 🥚 **\$26⁹⁹**
 14oz. New York Strip, garlic-herb butter, sea salt & chimichurri
- PRIME RIB (4PM - MIDNIGHT)** 🥚 **\$28⁹⁹**
 Slow roasted prime rib, sea salt, horseradish sauce, au jus
 8oz. cut \$19 16oz. cut \$28⁹⁹

ALLERGENS:




*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness; especially if you have certain medical conditions.



SANDHILL CAFÉ

DESSERTS

WARM BROWNIE SKILLET | \$5⁹⁹   

NY STYLE CHEESECAKE | \$5⁹⁹   
with strawberry sauce

FRESH FRYBREAD SUNDAE | \$5⁹⁹    

CARROT CAKE | \$5⁹⁹   

BANANA SPLIT | \$5⁹⁹ 

BEVERAGES

DOMESTIC BOTTLES | \$4⁰⁰

*Bud Light
Bud Light Lime
Budweiser
Coors Light
Michelob Ultra
Miller Lite*

IMPORT BOTTLES | \$5⁰⁰

*Corona Extra
Corona Light
Heineken
Modelo Especial
Stella Artois
Guinness Nitro*

CRAFT BOTTLES | \$6⁰⁰

*NH Tangerine Space Machine
Founder's All Day IPA
Bell's Two Hearted Ale
Saugatuck PB Porter*

MALT & FLAVORED BEVERAGES | \$6⁰⁰

*Mike's Hard Lemonade
White Claw Black Cherry
Angry Orchard
Founder's Mas Agave
Strawberry Seltzer*

DOMESTIC DRAFTS | \$4⁰⁰

*Bud Light
Miller Lite*

N/A BEERS | \$4⁰⁰

*Ginger Beer
O'Doul's*

FROZEN CHILL | \$7⁵⁰

Rotating flavors

WINE | \$5⁰⁰

*Cabernet
Merlot
Chardonnay
Pinot Grigio
Moscato
White Zinfandel
Riesling*

CRAFT DRAFTS | \$6⁰⁰

Ask your server about our rotating craft drafts!

SODA & TEA | \$2²⁹

COFFEE | \$1⁹⁹

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 teaches, 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 that represent one's clan, bring honor and prestige to our families.



SANDHILL CAFÉ



BREAKFAST

Served 9AM to 11AM

SWEET BRIOCHE FRENCH TOAST \$10⁹⁹

Brioche with maple syrup, strawberries, eggs served your way, and a choice of applewood smoked bacon, sausage, or crispy chicken 🌾🥚🍳

CORNED BEEF SKILLET \$10⁹⁹

Smoked corned beef, Tuscan potatoes, caramelized onions tossed in honey AI sauce with eggs your way & choice of toast 🌾🥚

STEAK AND EGGS \$14⁹⁹

10oz grilled sirloin steak, Tuscan potatoes, and eggs served your way, chimichurri sauce on the side 🥚

SANDHILL CAFE BREAKFAST \$7⁹⁹

Two eggs any style, Tuscan potatoes, sausage patties or applewood smoked bacon, choice of toast 🌾🥚

THREE EGG OMELET \$10⁹⁹

All served with Tuscan potatoes and choice of toast Choose from bacon, sausage, mushrooms, tomatoes, peppers and shredded cheese 🌾🥚🍳

BONE-IN HAM STEAK \$10⁹⁹

Grilled bone-in ham steak with apple jalapeño compote, two eggs served your way with Tuscan potatoes 🥚

BLUEBERRY PANCAKES \$10⁹⁹

Stack of pancakes topped with fresh blueberries, oatmeal crumbles, vanilla-malt butter and maple syrup 🌾🥚



ALLERGENS:



Dairy



Shellfish



Fish



Soy



Peanut



Tree Nut



Egg



Gluten

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness; especially if you have certain medical conditions.