



BREAKFAST COMBOS

Combos include coffee, juice, milk

Early Bird Special

Two eggs (any style), hashbrowns and toast

OR Two egg cheese omelet, hashbrowns and toast 10.75

American Tradition

Two eggs, meat choice, hashbrowns and toast 13

Tremendous Breakfast Sampler

Two eggs, two strips of bacon, two sausage links, hashbrowns and two silver dollar pancakes 13

Take Two

Two eggs, two strips of bacon or sausage and two hand dipped French toast triangles 11

OATMEAL

Blueberry Almond Oatmeal Brulée

A creamy rich blend of oats, blueberries, maple syrup, almonds and French vanilla cream with a caramelized topping 8

Cranberry Maple Nut Oatmeal Brulée

A creamy rich blend of oats, cranberries, maple syrup, toasted pecans and hazelnut cream with a caramelized topping 8

Hearty Oatmeal

A traditional blend of cut oats with raisins and a side of brown sugar 6.5

ADD EXTRA STIR-INS

Blueberries 2	Cranberries 2	Raisins 1.5
Craisins 1.5	Pecans 2.5	Almonds 2

SYRUP SENSATIONS

Buttermilk Pancakes

Choice of six silver dollar pancakes or two large pancakes 7

Strawberries and Cream Pancakes

Sweet strawberries and a rich, whipped topping on the side of two large buttermilk pancakes 12

Double Blueberry Pancakes

Two large buttermilk pancakes prepared with blueberries and served with a side of blueberry compote 10

Liege Waffles

Two premium waffles prepared with Belgian pearl sugar and vanilla, garnished with powdered sugar 11

Pecan Cinnamon Roll French Toast

A cinnamon swirled breakfast roll sliced and hand dipped, then grilled and topped with a warm maple syrup, pecans and sweet strudel icing 13.5

Classic French Toast

Four thick French toast triangles batter dipped, grilled to a golden brown, and garnished with powdered sugar 8

EXTRA TOPPINGS

Strawberries in syrup 5
Blueberry Compote 4
Ala Mode Ice Cream 2.75
Cherry Compote 4

Eggs served sunny-side up, over easy, soft boiled or poached may be undercooked and will only be served upon request of the customer. Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness.

OMELETS

*Omelets prepared with
3 eggs and served with toast*

Greek Omelet

Asparagus, fresh spinach, tomatoes, oregano, and feta cheese 12

Everything Omelet

Diced ham, bacon, onion, tomatoes, mushrooms and American cheese 13

Vegetarian Omelet

Spinach, onion, mushrooms, tomatoes and American cheese 12.5

Ham & Cheese Omelet

Diced ham and American cheese 12

TOAST CHOICES

White
Whole Wheat
9-grain
Sourdough
Marbled Rye
English Muffin
Gluten Free - add 2

MEAT CHOICES

Bacon
Sausage Links
Corned Beef Hash
Slice of Ham

EXTRAS:

- Toast 2.75
- Hashbrowns 3
- One egg 2.25
- Applesauce 2.75
- Ham 5
- Sausage Links 5
- Cereal 3.5
- Yogurt 2.75
- Gluten free 4.75
- Cinnamon Roll 6
- Two egg 3.25
- Cottage Cheese 2.25
- Corned Beef Hash 5
- Bacon 5
- Bagel/Cream Cheese 5
- Fruit compote 4

BREAKFAST PLATTER

Biscuits and Gravy

Four country style biscuits topped with a house-made sausage gravy 12.5

Country Biscuit Platter

Two country style biscuits topped with a homemade sausage gravy and two eggs (any style) 10

Salmon Cakes Benedict

Two grilled house-made salmon cakes topped with poached eggs and lemon dill hollandaise, served with hashbrowns 13

Classic Eggs Benedict

Toasted English muffin, topped with carved pit ham, poached eggs and buttery hollandaise, served with hashbrowns 12

Ultimate Scrambler

Layered American fries and two eggs scrambled with diced ham, bacon, mushrooms, onion, and tomato. Topped with cheddar & Monterey Jack cheeses, served with toast 14
Add sausage gravy 1.5

Garden Scrambler

Layered hashbrowns and two eggs scrambled with mushrooms, onion and tomato. Topped with cheddar & Monterey Jack cheese, served with toast 13

Ham & Bacon Scrambler

Layered hashbrowns and two eggs scrambled with ham and bacon. Topped with cheddar & Monterey Jack cheeses, served with toast 13

BREAKFAST SANDWICH

Rise 'n Shine Burrito

Filled with scrambled eggs, sausage, American cheese and side of salsa 9

9'Grain Breakfast Sandwich

Grilled 9-grain bread layered with scrambled eggs, bacon and cheddar cheese 12.5

APPETIZERS

Malibu Coconut Shrimp

Half pound of shrimp breaded with a sweet orange & coconut batter, served with a Zesty marmalade sauce 19

Ultimate Nachos

Fried flour tortilla chips smothered with taco meat, jalapenos, shredded cheeses, sour cream, guacamole and salsa 15.75

Mediterranean Salmon Cakes

Zestful blend of garbanzo beans, squeezed lime, grated cheese and salmon, served with cucumber dill sauce 13

Seafood Queso

Creamy rich white cheddar cheese sauce with a blend of poblano, jalapeno and chili peppers, shrimp and sirimi crab, served with naan bites 12

Trivers' Trio

Locally made home-style cheese nuggets, Wisconsin pepper jack cheese nuggets & homemade onion rings, lightly fried 17

Cheese Nuggets

A Wisconsin white cheddar nugget, lightly breaded and fried to perfection 10

Quesadillas

Grilled tortillas filled with grilled onions, mushrooms, green peppers, cheddar and jack cheeses 13

(• with short rib beef 18 • with chicken 16)

SOUP & SALADS

Ultimate Chef Salad

Diced turkey, ham, bacon, red onion, tomato, shredded cheddar & jack cheeses and a hard boiled egg on a bed of seasonal lettuce 12.5

Maple Balsamic Salmon Salad

Broiled salmon on a bed of lettuce with raisins, feta cheese & toasted pecans, served with a side of maple balsamic dressing 17.75

French Onion Soup

Homemade with caramelized onions and croutons, and topped with broiled Swiss cheese 6.5
With a garden salad 10.25

Soup Du Jour

Signature soups made from scratch 6

HALF SANDWICHES

Includes a choice of side

Bacon, Lettuce and Tomato Sandwich

Bacon, crisp lettuce, ripe tomatoes and Miracle Whip on your choice of bread or toast 11

Bacon Cheddar Meatloaf Hoagie

Applewood smoked bacon and locally sourced Wisconsin cheddar added to a traditional favorite. Topped with a savory glaze and served on 1/2 of a herb grilled hoagie 12

Deli Ham & Swiss Melt on Panini

Thin, shaved ham with a low-fat Swiss served on grilled Italian Panini bread 12

Tuna Cheddar Melt

Tuna salad layered with garden fresh tomatoes, red onion and Wisconsin cheddar on grilled Italian Panini bread 12

LUNCH PLATTERS

Includes a choice of side

Mediterranean Salmon Cakes with Cucumber Dill

A zestful blend of garbanzo beans, squeezed lime, grated cheese and salmon. Two medallions served over our homemade cucumber dill sauce and topped with black olives 15

Bacon Cheddar Meatloaf with a Bourbon BBQ Glaze

Applewood smoked bacon and Wisconsin cheddar added to a traditional favorite, topped with a savory barbecue glaze prepared with brown sugar, honey, and bourbon 15

Haddock Platter

Your choice of lightly beer battered, deep fried to a golden brown or baked in Chablis, butter and lemon. Served with creamy coleslaw 18

Perch Platter

Fresh lake perch fillets are lightly breaded and

GOURMET BURGERS

Includes a choice of side

Angus Beef Burger *

A simple 1/2 lb. ground beef patty on a kaiser bun 15 (Add cheese +2 Add Bacon +2.5)

Pirate Jack's Cheese Burger *

1/2 lb. beef patty, fresh tomato, applewood smoked bacon topped with jack cheese bites smothered in a Wisconsin beer cheese sauce 20

Chipotle BBQ Burger *

1/2 lb. beef patty, sharp cheddar, onion rings and bacon with a chipotle BBQ glaze 18.5

Mushroom and Swiss Burger *

DRESSING CHOICES

- FF Raspberry Vinaigrette
- French
- Buttermilk Ranch
- Honey Mustard
- Thousand Island
- Maple Balsamic
- Italian
- Caesar
- Parmesan Peppercorn
- Creamy Bleu Cheese
- Bleu Cheese Crumbles + 2

SIDE OPTIONS:

cottage cheese	sweet potato fries +1.5
natural fried chips	cheese nuggets +5
fettuccine alfredo	jack bites +5
root vegetables	side salad +2.5
orzo & rice blend	bowl of soup +3.75
battered fries	French onion soup +5

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness.

GOURMET SANDWICHES

Includes a choice of side

Short Rib Melt

Tender, slow cooked short rib, caramelized onion jam, and Monterey jack cheese on grilled sourdough bread 17.5

Chicken Bacon Ranch Melt

Grilled Italian Panini bread filled with tender, grilled chicken, strips of bacon, peppercorn ranch dressing and smothered with cheddar cheese 16

Four Cheese Garlic Chicken

Grilled chicken breast with garlic, fresh tomatoes and a blend of Romano, mozzarella, parmesan and cream cheeses, served on grilled Italian Panini bread 15

Tuna Cheddar Melt

Tuna salad layered with garden fresh tomatoes, red onion and Wisconsin cheddar on grilled Italian Panini bread 16.5

Patty Melt *

Fresh angus 1/2 lb. beef patty with grilled onions, American & Swiss cheeses on grilled marbled rye bread 16

B.L.T.

Applewood smoked bacon, crisp lettuce, ripe tomatoes and Miracle Whip on your choice of bread 14

Caprese Grilled Cheese

Basil Pesto, fresh mozzarella and garden fresh tomato on grilled sourdough 15

Perch Sandwich

Fresh lake perch fillets are lightly breaded and deep fried, served on a grilled Kaiser bun 16.5

Reuben

Corned beef, Swiss cheese, sauerkraut and thousand island dressing on grilled marbled rye bread 17

OUR HISTORY

BEVERAGES

Fountain Drinks 3.5

- Coke • Coke Zero • Sprite • Sprite Zero
- Iced Tea • Lemonade • Mello Yello • Mr. Pibb
- Raspberry Iced Tea • Barq's Root Beer

Bottled Soda 5

- Point Cream Soda • Point Orange Cream Soda
- Point Root Beer

Malts & Shakes 6

Milk • Chocolate, • 2% (small 2.75 large 3.75)

Juice (small 2.75 large 3.75)

- Pineapple • Apple • Cranberry • Orange
- Tomato • Grapefruit • V8

Bottomless Coffee 3.75

DESSERTS

HISTORICAL TWO RIVERS SUNDAE

Small 5.5 Large 6.5

Locally made Cedar Crest Ice Cream

Fudge / Caramel / Strawberries / Chocolate

CEDAR CREST ICE CREAM (variety of flavors)

Single Scoop 2.75 Double Scoop 3.75

STRAWBERRY SCHAUM TORTE

Light, airy baked meringue paired with vanilla ice cream and topped with strawberries 7

HOMEMADE BAKED ALASKA

Deluxe vanilla Cedar Crest ice cream spooned onto a layer of white cake and topped with a layer of meringue. Baked to a golden brown 7

CHOCOLATE DREAM CAKE

A layer of chocolate decadence is topped with chocolate mousse and butter cake, iced with a rich and silky chocolate ganache 9

NEW YORK STYLE CHEESECAKE

Traditional smooth, creamy cheesecake with a thin graham cracker crust and choice of strawberry, blueberry or cherry topping 8

An oil painting in the Gull's Nest Lounge uses fallen timbers and dark skies to portray an uncompleted hotel complex on the shores of Lake Michigan during the mid-1960's. The "ruins in Two Rivers" dates to 1964 when a Madison based company called "Lake Michigan Properties" announced that they would build a hotel complex in the city. The luxurious plans included an 80-guest room complex with swimming pool, massive dining hall for some 600 guests, cocktail lounge, patio dining overlooking Lake Michigan, gazebos on the beach, meeting rooms, 3000 square feet of professional offices, a barber shop and a beauty salon.

The hotel, named THE TWO RIVERS LODGE, would span 524 feet along the shore at a cost of nearly 1 million dollars (1964). The groundbreaking on May 8, 1965 is said to have included: a ribbon cutting by Governor Warren Knowles, a parade with marching bands, American Legion color guard and bugle corps, Miss Two Rivers, and a fleet of commercial fishing tugs lined up off the shore during the event. A few months later, with over \$370,000 in work completed, it was uncovered that no final mortgage for the complex had ever been secured. Lake Michigan Properties walked away from the venture leaving a shell of a building behind.

Six years later James and Barbara Van Lanen, real estate developers, met with Seymour Althen, a local reporter, to tour the ruins. Looking beyond the fallen rubble at the site, Van Lanen said, "This location is perfect." In late 1972, the portions of the construction which were deteriorating from the weather were demolished, and portions which still met strict inspection were salvaged.

The enthusiasm and hard work of the Van Lanen's had brought new life to the project. On July 20, 1973, the Carlton Inn (now the Lighthouse Inn) opened its doors for business. Over 50 years later, five members of the Van Lanen family work in the day-to-day operation of the Inn: James and Barbara Van Lanen, Jim Van Lanen Jr, Laura and Jeff Werner.