



Water's Edge Restaurant

BREAKFAST & LUNCH





BREAKFAST COMBOS

Combos include coffee, juice or 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

Captain's Orders

Four thick French toast triangles batter-dipped
and served with a meat choice 12

OATMEAL

Blueberry Almond Oatmeal Brulée

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

Cranberry Maple Nut Oatmeal Brulée

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

Hearty Oatmeal

Whole grain 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-swirl breakfast roll sliced and hand-
dipped, 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
A La 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

Ham, bacon, onion, tomato,
mushroom and American cheese 13

Vegetarian Omelet

Spinach, onion, mushroom, tomato
and American cheese 12.50

Ham and Cheese Omelet

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
Ham

EXTRAS:

- Toast 2.75
- Hashbrowns 3
- One Egg 2.25
- Applesauce 2.75
- Ham 5
- Sausage Links 5
- Cereal 5
- Yogurt 2.75
- Gluten-Free 4.75
- Cinnamon Roll 6
- Two Eggs 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 12.50

Country Biscuit Platter

Two country style biscuits topped with a house-made
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, ham, poached eggs and
buttery hollandaise, served with hashbrowns 12

Ultimate Scrambler (Add sausage gravy 1.50)

Layered American fries and two eggs scrambled
with ham, bacon, mushrooms, onions, and
tomatoes. Topped with our shredded cheese
blend, served with toast 14

Garden Scrambler

Layered hashbrowns and two eggs scrambled with
mushrooms, onion and tomato. Topped with our
shredded cheese blend, served with toast 13

Ham and Bacon Scrambler

Layered hashbrowns and two eggs scrambled with
ham and bacon. Topped with our shredded
cheese blend, 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 12.50

APPETIZERS

Malibu Coconut Shrimp

Half pound of shrimp breaded with a coconut batter, served with a zesty marmalade sauce 19

Ultimate Nachos

Tortilla chips smothered with taco meat, jalapeños, queso poblano cheese sauce, sour cream, guacamole and salsa 16

Mediterranean Salmon Cakes

Zestful blend of garbanzo beans, squeezed lime, grated cheese and salmon, served with dill sauce 14

Seafood Queso

Creamy rich white cheddar cheese sauce with a blend of poblano, jalapeno and chili peppers, shrimp and surimi crab, served with naan bread 13

Trivers' Trio

Locally made cheese curds, Wisconsin pepper jack cheese nuggets and house-made onion rings, lightly fried 18 (All available as individual appetizers 10)

Egg Rolls

Fried pork egg rolls served with Pineapple OR Bourbon BBQ sauce 7

Quesadillas

Flour tortilla filled with grilled onions, mushrooms, cheddar and Monterey jack cheeses, served with sour cream and salsa 13
(• with chicken 17 • with short rib beef 19)

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 12.50

Maple Balsamic Salmon Salad

Broiled salmon on a bed of lettuce with Craisins, 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 6.50
With a garden salad 10.25

Soup Du Jour

Signature soups made from scratch 6

WRAPS

Includes a choice of side

Caesar Chicken Wrap

Grilled or fried chicken with romaine lettuce, diced red onions, parmesan cheese and Caesar dressing in a flour tortilla 15

Club Wrap

Ham, turkey, bacon, romaine lettuce, tomato, red onion and our shredded cheese blend served in a flour tortilla 15

Chicken Bacon Wrap

Grilled or fried chicken with romaine lettuce, bacon, ranch dressing and our shredded cheese blend in a flour tortilla 17

LUNCH PLATTERS

Includes a choice of side

Mediterranean Salmon Cakes With A Dill Sauce

Two salmon cakes, house-made with a zestful blend of garbanzo beans, squeezed lime and grated cheese with a side of our dill sauce. Served with creamy coleslaw 15

Bacon Cheddar Meatloaf With A Bourbon BBQ Glaze

Applewood smoked bacon and Wisconsin cheddar added to a traditional favorite, topped with a savory barbeque glaze prepared with brown sugar, honey, and bourbon 15 (Available as a 1/2 hoagie sandwich)

Haddock Platter

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

Perch Platter

Fresh Lake Perch fillets, lightly breaded and deep fried. Served with creamy coleslaw 20

GOURMET BURGERS

On a kaiser bun and includes a choice of side

Angus Beef Burger *

A simple 1/2 lb. beef patty 15
(Add cheese +2.50 Add Bacon +3)

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 21

Chipotle BBQ Burger *

1/2 lb. beef patty, sharp cheddar, onion rings and bacon with a chipotle BBQ glaze 19.50

Mushroom And Swiss Burger *

1/2 lb. beef patty, topped with Swiss Cheese and sauteed mushrooms 19

Rise 'N Grind

Topped with cheddar cheese, hashbrowns, bacon slices, and an egg over medium 20

Chicken Parmesan Sandwich

Breaded chicken breast, topped with mozzarella and marinara, served on Milano roll 17

Cheesesteak Sandwich

Shredded short rib with mushrooms and onions, with shredded cheeses, served on Milano roll 17

DRESSING CHOICES

FF Raspberry Vinaigrette	French
Parmesan Peppercorn	Honey Mustard
Buttermilk Ranch	Thousand Island
Maple Balsamic	Italian
Creamy Bleu Cheese	Caesar
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 +3.50
Orzo And Rice Blend	Bowl of soup +3.75
Battered Fries	French onion soup +5
Homemade Crisp Thin Onion Rings	

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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 17.50

Chicken Bacon Ranch Melt

Grilled chicken, bacon, peppercorn ranch dressing and cheddar cheese on grilled Italian Panini 16

Four Cheese Garlic Chicken

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

Tuna Cheddar Melt

Tuna salad layered with garden fresh tomatoes, red onion and cheddar cheese on grilled Italian Panini 16.50 *(available as half sandwich)*

Patty Melt *

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

B.L.T.

Applewood smoked bacon, crisp lettuce, ripe tomatoes and Miracle Whip, on your choice of bread 14 *(available as half sandwich)*

Caprese Grilled Cheese

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

Perch Sandwich

Fresh Lake Perch fillets, lightly breaded and deep fried and served on a grilled kaiser bun 16.50

Reuben

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

Deli Ham And Swiss Melt On Panini

Thin, shaved ham with Swiss cheese served on grilled Italian Panini 16 *(available as half sandwich)*

BEVERAGES

Fountain Drinks 4

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

Bottled Soda 5.50

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

Malts & Shakes 7 • Strawberry • Vanilla • Chocolate

Milk • 2% • Chocolate (small 3 - large 4)

Juice (small 3 - large 4)

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

Bottomless Coffee 4

Hot Tea 3

- Earl Grey • Green Tea Tropical • White Orchard
- Organic Mint Mélange • Chamomile Citrus

DESSERTS

Historical Two Rivers Sundae

Locally made Cedar Crest vanilla ice cream

Hot Fudge / Caramel / Strawberries / Chocolate
(Small 5.50 - Large 7)

Homemade Baked Alaska

Deluxe vanilla Cedar Crest ice cream spooned onto a layer of white rum cake and topped with a layer of meringue. Baked to perfection 8

Cookies and Cream Pie

A crunchy cookie crust, whipped cream with chocolate cookie chunks and sprinkled with cookie crust 9

New York Cheesecake

New York vanilla cheesecake on a honey graham cracker crust with a dollop of whip cream, plain or add topping choice of strawberries or blueberries 9

Schaum Torte

Traditional baked meringue topped with vanilla ice cream, strawberries, and whipped cream 8

Granny Smith Caramel Apple Pie

Sweet buttery caramel and toffee-studded custard on top of Granny Smith apples with a tasty shortbread crust 9

OUR HISTORY

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 on the Lake (now the Lighthouse Inn) opened its doors for business. Over 53 years later, four members of the Van Lanen family work in the day-to-day operation of the Lighthouse Inn: James Van Lanen (retired), Jim Van Lanen Jr, Laura and Jeff Werner.