



Scout's Breakfast

Breakfast Favorites

Inn-Joy-Able-Breakfast \$13

Two eggs any style with your choice of bacon, sausage links or Canadian bacon served with hashbrowns and choice of toast.

Quiche Of The Day \$13

Chef's choice quiche, served with hashbrowns and choice of toast. Inquire with your server for today's Quiche.

Eggs Benedict \$15

English muffin toasted with Canadian bacon, poached eggs and creamy hollandaise sauce, served with hashbrowns.

QT's BIG Breakfast Sandwich \$10

One egg any style with choice of bacon, sausage links or Canadian bacon, choice of cheese, served on choice of toast.

Avocado Toast \$14

Thick wheatberry toast with our signature avocado spread, thinly sliced tomato, two poached eggs, crispy bacon and everything bagel seasoning, served with hashbrowns.

Greek Parfait \$10

Greek yogurt with seasonal berries, honey and granola.

Omelets

Egg-Ceptional Omelet \$14

Choose one meat: chopped bacon, sausage, or diced Canadian bacon. **Choose as many vegetables as you like:** peppers, onions, spinach, tomatoes, mushrooms, jalapenos. **Choose one cheese:** cheddar, Swiss, American or cheddar jack. Served with hashbrowns and choice of toast.

Four Cheese Omelet \$13

American, Swiss, and cheddar jack cheese omelet, served with hashbrowns and toast.

Steak Omelet \$16

Choice ribeye steak with mushrooms, onions, peppers and shredded cheddar jack cheese, served with hashbrowns and choice of toast.

Chicken Fajita Omelet \$15

Thin sliced seasoned chicken breast with onions, peppers and cheddar jack cheese. Topped with pico de gallo, served with hashbrowns and choice of toast; salsa and sour cream on the side.

Griddle

Sweet Cream Pancakes \$13.5

Three sweet cream pancakes, topped with your choice of strawberry sauce, blueberry sauce or chocolate chips, served with whipped butter and your choice of bacon, sausage links or Canadian bacon on the side.

French Toast \$14.5

Texas toast dipped in our signature egg batter and cooked on the griddle, dusted with powdered sugar, served with whipped butter and your choice of bacon, sausage links or Canadian bacon on the side.

Waffles \$15

Four crispy mini waffles topped with your choice of strawberry sauce, blueberry sauce or chocolate chips, served with whipped butter and your choice of bacon, sausage links or Canadian bacon on the side.

Gluten Free toast available upon request



Artist's Point Dinner

Appetizers

Spicy Mexican Corn Dip With Chips \$9

Mexican street corn in a creamy dip, served with tortilla chips.

Nashville Hot Chicken Tenders (4) \$12

Hot and spicy BBQ with a sweet kick. Served with carrots, celery and ranch dressing for dipping.

Wings (6) \$10 (12) \$15

Choose your flavor: Buffalo, BBQ or honey mustard. Served with carrots, celery and ranch dressing for dipping.

Pepperoni and Fresh Mozzarella Flatbread \$14

Fresh mozzarella, house made marinara, pepperoni and fresh torn basil.

Salads

Chicken Cobb Salad \$17

Crisp iceberg lettuce, egg, chopped bacon, tomato, cucumber, red onion, olives, blue cheese crumbles, avocado and grilled chicken. Served with choice of dressing.

Grilled Steak Salad \$19

Crisp iceberg lettuce, tomato, cucumber, red onion, shredded cheddar jack cheese and grilled Choice ribeye steak. Served with choice of dressing.

Soup Du Jour and Side Salad \$12

Entrées

All entrées served with choice of soup du Jour or side salad, choice of creamy garlic mashed potatoes or crispy French fries (unless otherwise noted) and Chef's seasonal vegetable.

Garlic Butter Steak Bites \$25 (GF)

Tender marinated Choice ribeye beef tips sautéed in house made garlic butter and cooked in hot cast iron.

Porterhouse Pork Chop \$28

12oz. succulent bone-in Porterhouse pork chop marinated and grilled, topped with seasonal blend of apples, cranberries, cinnamon, and clove; served with creamy garlic mashed potatoes.

Panko Crusted Walleye \$26

Fresh walleye breaded in seasoned panko and fried golden brown, topped with roasted red pepper remoulade.

Beef Short Ribs over Mashed Potatoes \$24

Full of flavor, fall off the bone short ribs, slow cooked in gravy with carrots, celery and onion, served over creamy garlic mashed potatoes.

Mushroom Ravioli \$22 (V)

Our vegetarian delicacy, porcini mushroom ravioli topped with white truffle cream sauce.

Sandwiches

Cowboy Burger \$15

Chargrilled 6oz. burger with lettuce, tomato, onion, pickle and choice of cheese on a toasted potato bun; served with French fries.

Mile High Ribeye Steak Sandwich \$16

Grilled Choice ribeye steak, sautéed mushrooms, caramelized onions, Boursin cheese and chipotle mayo on a toasted roll; served with French fries.

Chicken Caprese Sandwich \$15

Grilled chicken breast topped with tomato, basil, mozzarella, pesto mayo and balsamic reduction; served with French fries.

Desserts

Fruit Cobbler \$6

Fruit cobbler of the night served with vanilla ice cream.

Brownie Sundae \$7

Warm brownie with vanilla ice cream topped with caramel and pecans.

Flourless Chocolate Torte \$8 (GF)

Decadent, indulgent and oh so chocolaty; the perfect gluten free treat.

Vanilla Ice Cream Cup \$3

(V) - Vegetarian, (GF) - Gluten Free