

## Brunch Served Sundays 10am-3pm <u>Front Nine</u>

BULL BREAKFAST SANDWICH GF Choice of ham, bacon, or sausage, fried egg, and cheddar cheese		6.00
HOMEMADE BUTTERMILK PANCAKES  Maple syrup and butter  Macerated Berries (\$.50) Toasted Candied Walnuts (\$.50) Whipped Cream (\$.50) Add All Toppings (\$1)		<b>\$7.00</b>
AVOCADO TOAST  Avocado spread on marble rye toast, fresh cucumber, radish sprouts, two poached eggs, mixed greens		\$9.00
WISCONSIN OMELETTE (GF) Three farm fresh eggs, Johnsonville brat, caramelized onions, cheddar cheese, stone ground mustard, choice of toast		\$9.00
CRÈME BRÛLÉE FRENCH TOAST  Three pieces of thick Texas toast dipped in our crème brûlée batter, sprinkled with sugar & then brûléed. Served with power maple syrup & butter  Macerated Berries (\$.50) Toasted Candied Walnuts (\$.50) Whipped Cream (\$.50) Add All Toppings (\$1)		
<b>BISCUITS &amp; GRAYY</b> Golden biscuits smothered in a house made rich creamy peppered sausage gravy and topped with two sunny side up eggs.		\$10.00
THE MASTERS BREAKFAST Two eggs, choice of ham, bacon, or sausage, crisp potato hash or shredded hash browns, one pancake or one slice of crémer French toast, choice of toast		\$12.00
HOUSE SMOKED PRIME RIB HASH & EGGS GF  Smoked prime rib, crispy fried potatoes, caramelized onions, mixed bell peppers, roasted mushrooms, two sunny side up e of toast		e <b>\$13.00</b>
VEGETABLE FLORENTINE OMELETTE  Three farm fresh eggs, caramelized onions, cherry tomato, spinach, bell peppers, roasted mushrooms, topped with rich hol sauce, choice of toast	landaise	\$10.00
BULL BENEDICT Choice of grilled tenderloin or smoked ham on a toasted English muffin, poached eggs, hollandaise sauce, served with mixed greens	Ham \$10.00	Steak \$15.00
Extract		

## **Extras:**

Ham - \$2.50 Bacon - \$2.50 Sausage Links - \$2.50 Potato Hash or Hash Browns - \$4 5oz Grilled Tenderloin - \$13

Toast & Jam - \$2.25 Add Extra Egg - \$1.50 Pancake - \$3 French Toast Slice - \$3

Bread Options: Honey Wheatberry, Marble Rye, Sourdough, English Muffin, or Gluten-Free Bun (\$2)

Ask your server about our housemade jam options!





## Brunch Served Sundays 10am-3pm <u>Back Nine</u>

CHEESE CURDS Hand breaded & served with ranch	\$	8.00
MARGHERITA FLATBREAD  Baked flatbread, fresh mozzarella, cherry tomatoes, house marinara, fresh basil, & a balsamic glaze	\$1	1.00
WINGS GF Fried and tossed with (1) of the following sauces: Asian Zing, Honey BBQ, Buffalo, Sriracha Pineapple, Garlic Parmesan *Orders of (12) wings choose (2) sauces	6 <b>\$</b> 10	12 \$18
MASTERS SALAD (GF) Mixed greens, sliced ham & turkey, crispy prosciutto, cucumber, tomato, cheddar & Swiss cheese, choice of dressing	\$1	2.00
Add Protein: 3 pieces Grilled Shrimp (\$6), 5oz Tenderloin (\$13), Grilled Chicken (\$6), Bacon (\$2), 6oz	z Salmı	on (\$12)
Dressings: Ranch, Lemon Balsamic, Roasted Tomato & Rosemary Vinaigrette, French, Blue Cheese	, Caes	ar
Ask your server about current choices	Cup 4.00	Bowl \$7.00
CLUBHOUSE BURGER (GF)  1/3 lb hamburger, lettuce, tomato, red onion, served on a Sheboygan hard roll		\$9.00
BULL TENDERLOIN GF  Bourbon mushroom compound butter, Swiss cheese, sautéed mushrooms, crispy onions, served on a Sheboygan hard  CUBANO GF	d roll	<b>\$</b> 17.00
Shredded pork loin, ham, sweet & spicy mustard, sliced pickles, Swiss cheese, served on a brioche bun  TURKEY BLT (GF)		\$12.00
Roasted turkey, bacon, Havarti cheese, lettuce, tomato, avocado aioli, served on wheatberry bread		\$12.00
Spinach, tomato, crispy prosciutto, cheddar & Havarti cheese, served on Texas toast	(	\$12.00

Bull Signature Dish

**GF** Gluten-Free Available Upon Request

Burgers and Sandwiches are served with a Pickle Spear and Chips Upgrade: French Fries, Sweet Potato Fries, or Side Salad (\$1.50) Cheese Curds (\$4)