

princess luncheon

brunch

Continental Breakfast (v)

croissant, danish pastries, butter, honey or marmalade

Maple Granola (v)

fruits and nuts

Seasonal Fresh Fruits (v)

Eggs Benedict*

canadian bacon, english muffin, hollandaise sauce

James Beard's French Toast (v)

corn flake coating, cinnamon and sugar

starters, soup & salad

Scandinavian Gravad Lax*

dill-mustard emulsion, whole-grain toast

Beef Carpaccio, Crispy Vegetables*

*apple cider vinegar, toasted almonds,
arugula, parmesan shavings*

Four Flavors in Asian Broth

*roasted duckling, shrimp, pork, shiitake
mushrooms*

Puréd White Bean Soup (v)

garlic croutons

Mixed Greens, Slivered Onions (v)

choice of dressings

burgers & fries

Princess Homemade Hamburger,
Cheeseburger or Bacon Burger*

traditional garnish, french fries

Veggie Burger (v)

Large Plate of French Fries (v)

mayonnaise, ketchup

combos

Soup & Salad

Soup & Muffuletta Sandwich

Soup, Salad & ½ Muffuletta Sandwich



signature pastas

*available as an appetizer or main course and served
with freshly grated parmesan cheese*

Wagon Wheel Pasta with Sausage and Green Peas

cream sauce

Tagliarini with meatballs

tomato sauce, parsley

mains

Grilled Chicken Salad

*mixed greens, caramelized pecans, honey-
mustard dressing*

New Orleans Muffuletta Sandwich

*italian bread, mortadella, salami,
cappocollo ham, provolone, olive salad,
seasoned fries*

Milwaukee's Famous Fish Fry

*beer-battered perch, potato pancake,
coleslaw, rye bread, tartar sauce, lemon*

Crispy Spicy Chicken and Artichokes

*sweet & sour sauce, cucumber and
fig salad*

Deep-Dish Pot Pie

potatoes, garden vegetables, puff pastry

Greek Spanakopita (v)

*spinach, egg and feta cheese baked in
phyllo dough*

desserts

Chocolate Pecan Pie

à la mode

Baked Apple and Custard Tart

vanilla sauce

Pineapple Trifle

rum-soaked poundcake, vanilla custard, pineapple, whipped cream

Ice Cream

pistachio, chocolate curacao, butterscotch, kiwi frozen yogurt

(v) Vegetarian

Public Health Advisory: *Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.