

pier five hundred

Sunday Brunch 9AM - 2PM

We use only the best farm fresh extra large eggs, hickory smokehouse bacon, country style sausage links and maple syrup from our friends at Anderson Farms in Cumberland, WI. We appreciate your understanding avoiding substitutions.

Eye Openers

BLAZING BLOODY MARY / 14

rush creek jalepeno vodka, house made bloody mary mix, candied bacon, olives, pickles + smoked gouda cheese

BRUNCH PUNCH / 12

bacardi rum, don q pineapple rum, lime juice, pineapple juice + angostura bitters

APERITIVO DOLCE / 14

josh prosecco, angostura bitters, sugar cube

APEROL SPRITZ / 14

aperol, josh prosecco, soda

MORNING MULE / 12

titos vodka, orange juice, pineapple juice, lime juice + ginger beer

CRANBERRY GIN FIZZ / 14

tanqueray gin, josh prosecco, cranberry sauce lemon juice, simple syrup + angostura bitters

STRAWBERRY GUAVA MIMOSA / 10

strawberry guava sparkling wine + orange juice

CLASSIC MIMOSA / 9

Starters

SMOKED GOUDA NACHOS / 15

pulled rotisserie chicken, smoked gouda cheese sauce, cilantro, pico de gallo, guacamole, sour cream + shredded lettuce

WALLEYE CAKES / 12

mustard sauce + scratch tartar

MONKEY BREAD / 9
croissant dough pull-apart,
pecan praline sauce

"SCONNIE CHEESE CURDS / 11

classic wisconsin white cheddar lightly fried + scratch marinara

SZECHUAN GREEN BEANS / 11

tender beans, szechuan sauce, crispy bacon, fresh cabbage + roasted cashews

Housemade Soup

CHICKEN WILD RICE : cup 6.50 / bowl 8.50 w/ almond garnish

FRENCH ONION / 8

BEER CHEESE : cup 6.50 / bowl 8.50 w/ popcorn garnish

Brunch Eggs + Cool Stuff

ALL AMERICAN / 14

three farm fresh eggs, served with smoked bacon or pork sausage links, herbed hash browns + multigrain toast

HAM + CHEDDAR OMELET / 15

lean smoked ham, grilled + folded into farm fresh eggs and melted cheddar cheese. served with herbed hash browns + multigrain toast

ROASTED VEGETABLE OMELET / 15

grilled asparagus, portabella mushrooms, grilled red onion, oven dried tomatoes + garlic spinach - folded into farm fresh eggs with melted mozzarella cheese. served with herbed hash browns + multigrain toast

EGGS BENEDICT / 14

poached eggs, grilled english muffins, canadian bacon, scratch hollandaise sauce + herbed hash browns

MORNING FLATBREAD / 14

pesto, scrambled eggs, mozzarella + cheddar cheese, hickory smoked house bacon, oven dried tomatoes

STEAK + EGGS / 24

6 oz sirloin steak, two eggs any style, herbed hash browns + multigrain toast

PRIME RIB HASH / 16

house made prime rib hash topped with two poached eggs, hollandaise sauce, roasted vegetables + multigrain toast

BELGIAN WAFFLE / 13

fresh twist on this classic! topped with fresh macerated strawberries or fire roasted fuji apples, whipped cream + powdered sugar. served with smoked bacon or pork sausage links

AVOCADO TOAST / 12

toasted multigrain bread, chopped bacon, two poached eggs, sliced tomato, baby spring greens, everything but the bagel seasoning + served with fruit

CRISPY FRIED FRENCH TOAST / 13

ciabatta bread, panko, cinnamon-chili batter, vanilla glaze. served with smoked bacon or pork sausage links

BREAKFAST BURRITO / 16

country sausage, scrambled eggs, charred corn salsa, queso fresco, roasted poblano salsa, lime sour cream, herbed hash browns + tortilla chips

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

gratuity of 20% added to parties of 8 or more.

Lets Brunch!

Salads

PIER STEAK TENDERLOIN / 20

grilled beef tenderloin, mixed greens, tossed with balsamic vinaigrette, tomatoes, grilled potatoes, sauteed fresh mushrooms + amablu crumbles

ROTISSERIE CHICKEN, RASPBERRY + WALNUT / 17

mixed greens, rotisserie chicken, house made raspberry vinaigrette, topped with spiced walnuts, amablu crumbles, golden raisins + fresh raspberries

MEDITERRIAN SALMON / 21

mixed greens, salmon, asparagus, capers, tomatoes, kalamata olives, herb vinaigrette

HONEY LIME CHICKEN CHOPPED / 17

mixed greens, pulled chicken, amablu cheese crumbles, bacon, charred corn salsa, golden raisins, grape tomatoes, tortilla strips + honey lime vinaigrette

HEALTHY BOWLS

our healthy bowls are served with red quinoa, steamed broccoli with lemongrass sauce + choice of protein. featuring a "power greens" salad with baby greens, edamame, cucumbers, sunflower seeds, grape tomatoes + simple vinaigrette

SALMON / 22

sweet thai chili

GRILLED CHICKEN BREAST / 17

pico de gallo

VEGETARIAN / 15

GRILLED SHRIMP / 18

lemon garlic oil

Two Hands

all of our sandwiches + burgers are served with house chips.

or substitute your choice of french fries, cole slaw, cottage cheese or fresh fruit \$1

cup of soup or a starter salad \$3 {gluten free bun available upon request}

COWBOY BURGER / 16

bbq sauce, hometown cheddar, crispy onion strings + smoke house bacon

BEER BATTERED WALLEYE SANDWICH / 19

"often imitated, never duplicated"
canadian walleye, lettuce, scratch tartar sauce

WOOD FIRED ROTISSERIE CHICKEN SANDWICH / 18

toasted french roll, monterey jack, arugula, lemon garlic oil + basil mayonnaise

MONTEREY CHICKEN SANDWICH / 14

monterey jack cheese, lettuce, smoke house bacon + basil mayonnaise

Lunch Classics

TUNA MELT / 15

multigrain, tomato, cheddar + swiss cheese served with house chips

CHAR GRILLED TOP SIRLOIN (12oz) / 28

served with parmesan broccoli

DESSERTS

Pier 500 offers lotsa' great house made desserts ... just make sure to save room!!!

COCOA CHOCOLATE CAKE / 10

house made rich layered cake, light cocoa frosting, ice cream + kahlua chocolate sauce

DESSERT FLIGHT / 18

half portion sizes of our banana cream pie, chocolate cake and bread pudding, vanilla bean ice cream

BANANA CREAM PIE / 11

rich + sweet banana custard. graham cracker nut crust, chocolate, caramelized banana, caramel sauce + fresh whipped cream

BREAD PUDDING / 10

golden raisins, praline sauce + fresh whipped cream

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