



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 / 12

rush creek jalapeño vodka, house made bloody mary mix, olives, pickles + smoked gouda cheese

BRUNCH PUNCH / 12

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

SUNRISE MARGARITA / 14

1800 silver tequila, triple sec, lime juice, pineapple juice + orange marmalade

MORNING MULE / 12

tito's vodka, orange juice, pineapple juice, lime juice + ginger beer

STRAWBERRY GUAVA MIMOSA / 9

strawberry guava sparkling wine + orange juice

COFFEE OLD FASHIONED / 14

grind espresso liqueur, high west bourbon, orange bitters, watson's maple syrup, orange bitters + soda

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 LOBSTER BISQUE : cup 7.50 / bowl 9.50

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

WALLEYE CAKE BENEDICT / 16

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

BREAKFAST BURRITO / 16

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

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 / 11

toasted multigrain bread, chopped bacon, two poached eggs, paprika + served with fruit

BRUNCH BURGER / 16

black angus, herbed hash browns, cheddar cheese, smokehouse bacon, sunny side up egg + fruit add avocado / 1

CRISPY FRIED FRENCH TOAST / 13

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

STEAK + EGGS / 21

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

*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.



pier five hundred

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

MEDITERRANEAN 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 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, 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) / 22

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 key lime pie
vanilla bean ice cream

BANANA CREAM PIE / 11

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

KEY LIME PIE / 10

graham cracker nut crust, key lime custard
fresh whipped cream

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