

Cafe hours 6:29 am – 9:01 pm

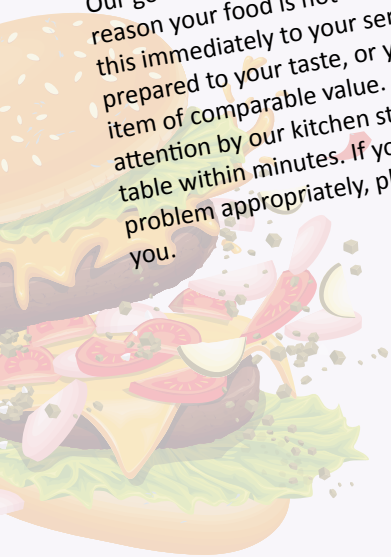


# Julie's

PARK CAFE & MOTEL

*Welcome!*

Our goal is to have 100% satisfied customers. If for any reason your food is not to your liking, please express this immediately to your server. You may return it to be prepared to your taste, or you may order a completely new item of comparable value. Reorders will receive priority attention by our kitchen staff and will be returned to your table within minutes. If your server does not handle any problem appropriately, please ask to see a manager. Thank you.



*Shane and Sande*



4020 Highway 42  
Fish Creek, WI 54212  
(920) 868-2999

[www.Juliesmotel.com](http://www.Juliesmotel.com)

# BREAKFAST

Served anytime

## EARLY BIRD SPECIAL

2 eggs, 2 cakes, 2 bacon or sausage  
OR 2 eggs, 2 bacon or sausage,  
hash browns and toast.  
Veggie sausage or spiced  
turkey patties can be substituted  
for any meat item.

Monday - Friday 6:29 - 9:00am . . . 5.95  
Weekends and ordered after 9:00am . . . 8.75

## EGGS, ETC.

All omelets served with hashbrowns and toast.

Substitute cholesterol-free eggs or egg whites for 1.00

### FARMERS OMELET

3 egg omelet stuffed with bacon, sausage and cheese. 9.50

### MEXICAN OMELET

3 egg omelet stuffed with cheese and seasoned ground beef, served with sour cream and salsa. 9.25

### VEGGIE OMELET

3 egg omelet stuffed with spinach, tomato, mushroom and green pepper. 9.00

### HAM AND CHEESE OMELET

9.50

### CALIFORNIA

### CHICKEN OMELET

3 egg omelet stuffed with seasoned shredded chicken and tomato and topped with avocado 9.75

### EARTH BREAKFAST

2 eggs, onions and hash browns scrambled together and covered with melted cheese, served with your choice of toast, bagel or English muffin. 9.00  
With salsa or broccoli 9.50

### EGGS BENEDICT

2 poached eggs, ham and hollandaise sauce on an English muffin, sprinkled with paprika and served with hash-browns (available until 2 pm) 10.50

### BREAKFAST SANDWICH

2 eggs, cheddar cheese on toast, bagel or English muffin, served with hashbrowns. 7.75

With bacon 9.75

### BREAKFAST BURRITO

2 eggs scrambled with cheese, wrapped in a flour tortilla and topped with salsa. Served with country potatoes. 9.50

With seasoned ground beef 11.50

Substitute whole wheat tortilla 10.00

### HEART STOPPER BREAKFAST

3 eggs, 4 bacon or sausage, your choice of toast and hash browns with cheese. 10.75

### SANTA FE EGGS

Layers of hash browns, black beans and eggs any style, topped with salsa, sour cream and tortilla chips. 9.00

### SPINACH SCRAMBLER

2 eggs scrambled with spinach and served with toast and hash browns. 9.00

With cream cheese 9.50

### 2 EGGS AND TOAST 4.50

Gluten free menu available upon request

## CAKES, ETC.

Substitute real Door County maple syrup for 1.00.

### BUTTERMILK PANCAKES

Three traditional buttermilk cakes 6.00

With bacon or sausage 8.50

Short stack (2) 5.00

Short stack (2) with bacon or sausage 7.50

With cherries on top, bananas, blueberries, chocolate chips or nuts add 1.00

Buckwheat add 1.00

### KAMIKAZE CAKES

Buckwheat short stack (2) filled with blueberries, bananas and pecans. 7.00

### JULIE'S GRANOLA PANCAKES

Buttermilk cakes filled with homemade granola and blueberries. 7.50

### STUFFED FRENCH TOAST

Filled with Door County cherries and cream cheese. Topped with whipped cream. 8.00

### PRALINE FRENCH TOAST

3 slices of french bread, hand-dipped and topped with our famous praline sauce. 7.75

### PLAIN FRENCH TOAST 6.25

### GRANOLA, YOGURT & FRESH FRUIT

Our homemade granola. 8.00

### CHERRY CREPES

Door County cherries folded in 4 home-made crepes and topped with whipped cream 7.00

### BELGIAN WAFFLE 6.00

With cherries and whipped cream 7.50

With vanilla ice cream add 1.25

### OLD FASHIONED OATMEAL

Whole rolled oats. Served with our signature raisin pecan toast and brown sugar. 6.00

With raisins or nuts add .75

With Door County dried cherries add 1.00

### HIGHLAND MEDLEY

Organic steel cut oats, barley and brown rice. Served with our signature raisin pecan toast and brown sugar. 6.00

With raisins or nuts add .75

With Door County dried cherries add 1.00

\*Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness. Beef, pork and poultry eaten rare, medium rare or medium has a potential health risk.

# SIDES

**TOAST**  
White, wheat, rye or  
sourdough 2.00

**RAISIN PECAN**  
Our signature bread.  
2.50

**ENGLISH MUFFIN  
OR BAGEL** 2.50

**SIDE OF HAM** 3.75

**HASH BROWNS**  
3.25

**BACON, SAUSAGE,  
VEGGIE SAUSAGE,  
SPICED TURKEY  
PATTY** 3.50

**ONE EGG** 1.25

**FRESH FRUIT**  
Cup 3.95 | Bowl 4.95

**OLD FASHIONED  
OATMEAL** 3.75

**HIGHLAND MEDLEY**  
Organic steel cut.  
3.95

**HOMEMADE  
GRANOLA WITH  
MILK** 4.25

**COUNTRY  
POTATOES**  
3.95

Breakfast also  
served!

# LUNCH

All sandwiches, wraps or burgers served with your choice  
of french fries, potato salad, Asian coleslaw or black bean salad.  
**Substitute cup of soup, sweet potato fries or cheese curds for 1.50.**

# SANDWICHES

**POT ROAST SANDWICH**  
Our slow-cooked pot roast topped with  
sautéed onions and melted cheddar  
cheese, then stacked on a ciabatta roll.  
Served with a side of  
au jus. 9.75

**BBQ PULLED PORK SANDWICH**  
Served on garlic bread. 9.50

**GRILLED BBQ CLUB**  
Ham and turkey grilled on sourdough  
with Cheddar cheese and tomato,  
served with a side of BBQ sauce for  
dipping. 9.75

**REUBEN**  
The classic with corned beef. 9.00

**TURKEY & BACON SANDWICH**  
Lettuce, tomato and mayo on your  
choice of toasted bread. 9.00

**BLT**  
On your choice of bread. 8.00

**GRILLED CHEESE**  
Jack and cheddar cheese on  
choice of bread. 6.50

**PORTABELLA MUSHROOM  
SANDWICH**

On grilled sourdough with spinach,  
caramelized onions and Monterey  
Jack cheese. 9.75

**PAN FRIED PERCH SANDWICH**  
On toasted Jewish rye bread, topped  
with Asian coleslaw and a side of tartar  
sauce. 9.50

**SALMON SANDWICH**  
Served with a side of tartar sauce. 9.75

**TUNA SANDWICH**  
Served with lettuce and tomato on  
your choice of bread. 7.75

**TUNA MELT**  
An English muffin grilled and topped  
with tuna salad, tomato slices and  
melted cheddar cheese. 9.25

**GARDENER SANDWICH**  
Pickled radish, red onion, spinach,  
sunflower seeds, shredded carrot and  
avocado spread on a ciabatta roll. 9.50

# BURGERS AND SUCH

**Choose your meat:**

8oz. Burger Patty\* | Chicken Breast\* | Walnut Burger | Black Bean Burger

**Choose your style:**

**DEB'S STYLE**  
Topped with sautéed mushrooms and  
Swiss cheese, served with a side of  
ranch dressing. 9.50

**PATTY MELT STYLE**  
On rye bread and sandwiched between  
cheddar cheese and fried onions. 9.25

**CLASSIC STYLE**  
Topped with lettuce, tomato and mayo.  
8.75

**PENINSULA STYLE**  
Topped with caramelized onions, crum-  
bled blue cheese and crisp bacon. 9.75

**D . C . CHERRY STYLE**  
Topped with dried cherries, carameli-  
zed onions & Swiss cheese. 9.75

**WISCONSIN STYLE**  
Topped with your choice of cheddar,  
Swiss, bleu or Monterey Jack. 8.75

# WRAPS

**Substitute whole wheat tortilla for .50.**

**TURKEY WRAP**  
Turkey and Monterey Jack cheese  
warmed in a flour tortilla stuffed with  
carrots, lettuce, tomato and black  
olives. Served with homemade ranch  
dressing. 9.00

**ASIAN CHICKEN WRAP**  
Grilled chicken breast, celery, red  
cabbage, almonds and mandarin orang-  
es tossed in a fat-free toasted sesame  
dressing, then wrapped in a flour  
tortilla. 9.75

**VEGGIE WRAP**  
A tortilla warmed with Monterey Jack  
cheese, then stuffed with tomatoes,  
onions, carrots, spinach, broccoli and  
kale blend and sunflower seeds. 8.75

**CHICKEN CAESAR WRAP**  
Romaine lettuce, parmesan cheese,  
and croutons tossed with caesar dress-  
ing and wrapped in a flour tortilla. 9.00

Gluten free menu available upon request

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# MUNCHIES

## SWEET POTATO FRIES

Served with ranch dressing for dipping. 5.50

## QUESADILLA

Flour tortillas filled with a blend of two cheeses, tomatoes and onions served with a dollop of sour cream and side of salsa. 8.00

*Substitute whole wheat tortilla add 0.50*

*With black beans add 1.95*

*Seasoned shredded chicken or seasoned ground beef add 2.00*

## WISCONSIN FRIED

### CHEESE CURDS

5.50 | Double order 10.00

## CHICKEN TENDER BASKET

Chicken strips with fries. 8.50

## NACHOS

Tortilla chips covered with melted cheese, then topped with shredded lettuce, tomatoes and black olives. Served with sour cream and salsa. 8.00

*With seasoned ground beef or seasoned shredded chicken add 2.00*

*With our homemade chili or vegetarian chili (vegan) add 2.00*

## FRIED QUESO CURDS

Fried queso blanco with sriracha bourbon dipping sauce 8.25

# SOUP

## HOMEMADE SOUP

Made from scratch daily. Cup 3.95 | Bowl 4.95

## HOMEMADE CHILI

Served with tortilla chips. Cup 4.00 | Bowl 5.00

## VEGETARIAN CHILI

Vegan, served with tortilla chips. Cup 4.50 | Bowl 5.50

# SALADS

**Our homemade dressings:** Thousand Island, blue cheese, French poppyseed, ranch and honey mustard

**Our fat-free dressings:** balsamic vinaigrette and toasted sesame

## MIXED GREEN SALAD

Mixed greens topped with tomatoes, sunflower seeds, mushrooms, carrots and croutons. 6.75

*Add grilled chicken breast, crispy chicken or black bean burger for 2.75*

## ASIAN SESAME SALAD

Mixed greens, red cabbage, celery, almonds and mandarin oranges, all tossed in a toasted sesame dressing. 9.50

*Add grilled chicken breast, crispy chicken or black bean burger for 2.75*

## VEGETARIAN SALAD

Fresh cauliflower, broccoli, carrots, cabbage and celery on a bed of mixed greens, then sprinkled with sunflower seeds, pecans and parmesan cheese, tossed in a sweet, creamy dressing. 9.50

*Add grilled chicken breast, crispy chicken or black bean burger for 2.75*

## CAESAR SALAD 8.50

*Add grilled chicken breast, crispy chicken or black bean burger for 2.75*

## DOOR COUNTY CHERRY SALAD

Mixed greens, dried cherries, crumbled blue cheese and pecans tossed in a fat-free balsamic vinaigrette. 9.50

*Add grilled chicken breast, crispy chicken or black bean burger for 2.75*

## SPINACH SALAD

Fresh spinach leaves topped with diced eggs, tomatoes, crisp bacon bits, sunflower seeds and parmesan cheese. 9.75

*Add grilled chicken breast, crispy chicken or black bean burger for 2.75*

## FIESTA SALAD

Romaine lettuce, tortilla strips, Monterey Jack and cheddar cheese, onions, diced tomatoes and spicy shredded chicken all tossed in a light and zesty, seasoned dressing. 9.75

## SRIRACHA BOURBON

### CHICKEN SALAD

Mixed greens with a blend of broccoli and kale, red bell pepper, green onion, cilantro and crispy sriracha bourbon chicken 10.50

# HOUSE SPECIALS

## STEAMED VEGGIES WITH BROWN RICE

A plate full of veggies: celery, broccoli, cauliflower, carrots and cabbage steamed over organic brown rice, then covered with melted cheddar cheese and served with our tangy homemade poppyseed dressing. 10.50

*With chicken add 2.50*

## COCONUT CHICKEN SALAD

A blend of chicken, coconut, grapes, walnuts, mandarin oranges and mayo, served with mixed greens and fresh fruit. 10.00

Gluten free menu available upon request

# DINNER ENTREES

Served after 3:59pm

Entrées include a mixed green salad or soup.

**Our homemade dressings:** thousand Island, blue cheese, French poppyseed, ranch and honey mustard.

**Our fat-free dressings:** balsamic vinaigrette and toasted sesame.

## ANGRY CHICKEN PASTA

Cavatappi pasta sauteed with chicken and portabella mushrooms in a Cajun, garlic cream sauce and finished with red peppers, avocado and Parmesan cheese. 16.50

## BRISKET MAC N CHEESE

Our dry rubbed brisket in homemade mac n cheese (white cheddar, jack cheese, cavatappi pasta) finished with green onion and candied bacon 14.75

## STUFFED RAVIOLI

Your choice of three cheese ravioli OR wild mushroom ravioli. Served with marinara or alfredo sauce. 15.00

## PENNE PASTA PRIMAVERA

Colorful sautéed vegetables, chicken and penne pasta tossed in a caramelized onion sauce with fresh basil pesto and topped with parmesan cheese. 17.00

**Without meat. 15.00**

## SPAGHETTI WITH MEATBALLS

Spaghetti topped with marinara, meatballs and parmesan cheese. Served with garlic bread. 13.25

## TERIYAKI STIR-FRY

Grilled chicken or portabella mushrooms with fresh vegetables, all stir-fried and served over a bed of organic brown rice. 15.00

## JULIE'S JAMBALAYA

Julie's style with chicken and sweet sausage. Served with steamed Jasmine rice. 14.50

## PASTA LA ROSA

Penne pasta, diced tomatoes and parmesan cheese tossed in a creamy tomato sauce with chicken. 16.00

**Without meat. 14.00**

## CHICKEN POT PIE

(NOT AVAILABLE FOR TAKE-OUT)

Tender pieces of chicken mixed with celery, onions, carrots, potatoes and peas in a white garlic cream sauce, then topped with a light pastry crust. 13.75

Breakfast and Lunch  
also served!

Entrées below also include choice of potato: baked potato, French fries, mashed potatoes & gravy, organic brown rice, potato salad or steamed broccoli.

**Substitute sweet potato fries or cheese curds for 1.50.**

## PECAN CRUSTED TROUT

Delicious trout served with your choice of potato. 17.00

## PAN FRIED PERCH

Lightly breaded and seasoned perch with your choice of potato. 16.50

## HONEY GLAZED PORK CHOPS\*

Center-cut pork chops charbroiled and topped with our Door County cherry sauce. Served with your choice of potato. 16.75

## SALMON DINNER

Broiled fillet of salmon served with your choice of potato. 16.75

## COCONUT SHRIMP

Coconut-coated butterflied shrimp served with our own sweet and sour sauce and your choice of potato. 17.00

## CHOP STEAK\*

10 oz. certified angus ground beef steak covered in caramelized onions, mushrooms and gravy served with choice of potato. 14.50

# NIGHTLY SPECIALS

Served after 3:59pm

Sunday

## TRADITIONAL CZECH ROAST PORK DINNER

Slow-roasted pork loin. Served with cabbage, dumplings and gravy, and salad or soup. 11.50

Monday

## HOMEMADE MEATLOAF DINNER

Just like mom makes! Real mashed potatoes, gravy and corn. Served with salad or soup. 10.50

Tuesday

## TRADITIONAL POT ROAST DINNER

Roasted potatoes and carrots with gravy. Served with salad or soup. 11.50

Wednesday

## BRISKET DINNER

Topped with homemade BBQ sauce. Served with sweet potato hash, a corn bread muffin and honey butter with soup or salad. 12.50

Thursday

## HONEY BAKED CHICKEN

Served with homemade mashed potatoes, gravy, glazed carrots and salad or soup. 11.50

Friday

## FRIDAY NIGHT FISH FRY

Served with fries, Asian coleslaw and rye bread.

**COD** Hand dipped, beer battered and fried to perfection. 11.50

**PERCH** Lightly breaded. 12.50

**ALL-YOU-CAN-EAT** Cod or Perch add 4.00

Saturday

## BBQ RIBS

1/3 rack of St. Louis style pork ribs slow cooked and basted in our own cherry BBQ sauce. Served with your choice of potato, and salad or soup. 12.50

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# BEVERAGES

## SODA

**PEPSI, DIET PEPSI, SIERRA MIST, DIET SIERRA MIST, MOUNTAIN DEW** 2.25

*Add cherry .50*

**SPRECHER ROOT BEER**

16 oz bottle 2.75

**SPRECHER ORANGE DREAM**

16 oz bottle 2.75

**ICED TEA**

Freshly-brewed 2.25

*Infuse with pomegranate, peach or cherry flavor add .50*

**RASPBERRY ICED TEA** 2.25

**RASPBERRY LEMONADE** 2.25

## MILK

**SKIM, 2%, WHOLE OR CHOCOLATE**

small 1.75 | large 2.25

**SOY**

small 2.00 | large 2.50

## JUICE

**CHERRY JUICE**

A Door County specialty  
small 2.50 | large 3.00

**ORANGE JUICE**

small 2.25 | large 2.75

**JUICES**

**Apple, tomato or cranberry juice**

small 2.00 | large 2.50

## ICE CREAM DRINKS

**ROOT BEER FLOAT** 4.25

**DREAMSICLE FLOAT**

Made with Orange Dream soda 4.25



## SPECIALTY DRINKS

Available hot or iced. Soy milk, skim milk or half & half are available upon request.

**Substitute soy milk for .75.**

**Our flavored syrups:** caramel, vanilla, hazelnut and sugar-free vanilla, available for .50.

**DOOR COUNTY COFFEE**

Locally-roasted, Julie's private blend, bottomless cup. 2.25

**HARNEY & SONS HOT TEA**

Assorted flavors 2.25

**HOT CHOCOLATE**

The best from scratch.

small 3.25 | large 3.75

**HOT APPLE CIDER**

small 3.25 | large 3.75

**CHAI TEA LATTE**

small 3.75 | large 4.25

**ESPRESSO**

small 2.50 | large 3.00

**DEPTH CHARGE**

Coffee with a shot of espresso.  
small 3.25 | large 3.75

**CAPPUCCINO**

1/3 espresso, 1/3 steamed milk, 1/3 froth. small 3.75 | large 4.25

**LATTE**

1/3 espresso, 2/3 steamed milk topped with froth. small 3.75 | large 4.25

**MOCHA**

Latte with chocolate syrup and whipped cream.

small 4.00 | large 4.50

## BEER

**4.00/bottle**

Miller Lite

Bud Light

Pilsner-Urquell (Czech)

Leinenkugel Honeyweiss

Leinenkugel Red

O'Douls (Non-Alcoholic)

**4.25/bottle**

Island Wheat (Wisconsin)

Fat Tire

Stella Artois (Belgium)

Spotted Cow (Wisconsin)

Angry Orchard Apple Cider

Polka King (Door County)

**4.75/ bottle**

Hinterland IPA (Wisconsin)

Sprecher Amber, 16 oz. (Wisconsin)

## WINE

**Cabernet, Darkhorse California**

6.00 glass/bottle 18.00

**Chardonnay, Estancia California**

6.50 glass/22.00 bottle

**Merlot, Noble Vines California**

6.50 glass/22.00 bottle

**Pinot Grigio, Giovello | Italy**

6.00 glass/22.00 bottle

**Pinot Noir, Castle Rock California**

6.00 glass/22.00 bottle

**Malbec, Bodega Elana Argentina**

6.00 glass/20.00 bottle

**Riesling | Door County**

5.50 bottle/16.00 glass

**Cherry Chardonnay Fish Creek**

5.50 glass/16.00 bottle

**Honey Crisp Apple | Fish Creek**

5.50 glass/16.00 bottle

**Moscato, Sequin | California**

(Lightly bubbled)

6.50 glass/21.00 bottle

