

Cafe hours 6:29 am – 9:01 pm



NOW OFFERING CHARITABLE CHOICES

A portion of sales from these menu items will be donated to the organization of the month.

**Complimentary Wi-Fi is available
Password: PurpleChair**

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

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.

Substitute cholesterol-free eggs or egg whites for 1.00

FARMERS OMELET

3 egg omelet stuffed with bacon, sausage and cheese. Served with hashbrowns & toast. 9.75

ULTIMATE OMELET

3 egg omelet stuffed with bacon, sausage, onion, mushroom, tomato and topped with swiss cheese. Served with hashbrowns & toast. 10.00

VEGGIE OMELET

3 egg omelet stuffed with spinach, tomato, mushroom and green pepper. Served with fresh fruit. 9.25

HAM AND CHEESE OMELET

3 egg omelet. Served with hashbrowns & toast. 9.50

CALIFORNIA CHICKEN OMELET

3 egg omelet stuffed with seasoned shredded chicken and tomato and topped with jack cheese & guacamole. Served with hashbrowns & toast. 10.00

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. Served with hashbrowns. (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

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. 9.25

SPINACH SCRAMBLER

2 eggs scrambled with spinach. Served with fresh fruit. 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 housemade granola and blueberries. 7.50

GRANOLA, YOGURT & FRESH FRUIT

Our housemade granola. 8.00

STUFFED FRENCH TOAST

Filled with Door County cherries and cream cheese. Topped with whipped cream. 8.00
With 2 pieces of bacon or sausage 9.50

PRALINE FRENCH TOAST

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

PLAIN FRENCH TOAST 6.25

CINNAMON BUN FRENCH TOAST 7.50

CHERRY CREPES

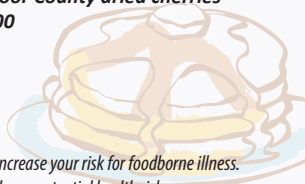
Door County cherries folded in 4 housemade crepes and topped with whipped cream 7.50

BELGIAN WAFFLE 7.00

With cherries & whipped cream 8.00
With vanilla ice cream add 1.25

OLD FASHIONED OATMEAL

Organic 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



*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

HOUSEMADE

GRANOLA WITH

MILK 4.25

Breakfast also served!

LUNCH

All sandwiches or burgers served with your choice of french fries, kale & broccoli slaw, Asian coleslaw or black bean salad. Substitute cup of soup, sweet potato fries, housemade tator tots or cheese curds for 1.50.

SANDWICHES

POT ROAST SANDWICH

Slow-cooked pot roast topped with sautéed onions and melted cheddar cheese, then stacked on a fresh baked bun. With a side of au jus. 9.95

BBQ PULLED PORK SANDWICH

Served on a fresh baked bun. 9.75

GRILLED BBQ CLUB

Ham and turkey grilled on sourdough with Cheddar cheese and tomato, served with a side of BBQ sauce for dipping. 9.95

TURKEY, BACON & GUACAMOLE SANDWICH

Lettuce, tomato on your choice of bread. 9.50

Replace bread with tortilla add 1.00

GRILLED CHEESE BLT

Jack & cheddar cheese and bacon on choice of bread. 8.25

PORTOBELLA MUSHROOM SANDWICH

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

REUBEN

The classic with corned beef. 9.75

FRIED PERCH SANDWICH

On toasted rye bread, topped with Asian coleslaw and a side of tartar sauce. 10.50

SALMON SANDWICH

Served with a side of tartar sauce. 9.95

TUNA MELT

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

COCONUT CHICKEN SALAD SANDWICH

With lettuce and tomato on wheat bread. 9.50

CUBAN SANDWICH 📺

Pulled pork, ham, swiss cheese, pickles and honey mustard on toasted french bread. 9.95

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

BURGERS AND SUCH

Choose your meat:

Burger Patty* | Chicken Breast* | Walnut Burger | Black Bean Burger

Choose your style:

MUSHROOM & SWISS STYLE

Topped with sautéed mushrooms and Swiss cheese. 9.50

PATTY MELT STYLE

On rye bread and sandwiched between cheddar cheese and fried onions. 9.50

PENINSULA STYLE

Topped with caramelized onions, crumbled blue cheese and crisp bacon. 9.95

D . C . CHERRY STYLE

Topped with dried cherries, caramelized onions & Swiss cheese. 9.95

BREAKFAST STYLE

Topped with a fried egg, bacon and cheddar cheese. 10.25

BURGER OF THE WEEK

Ask your server.

Gluten free menu available upon request

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MUNCHIES

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

*With black beans add 1.95
Seasoned shredded chicken or
seasoned ground beef add 2.00*

WISCONSIN FRIED CHEESE CURDS

6.50 | Double order 10.50

POTATO SKINS

Topped with cheddar, jack, green onions and served with a side of sour cream. 6.50

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 housemade chili or
vegetarian chili (vegan) add 2.00*

HOUSEMADE TATOR TOTS

With bacon and green onion served with a creamy sriracha bourbon dipping sauce. 7.50

CHICKEN TENDER BASKET

Breaded chicken with fries and choice of dipping sauce. 8.75

SOUP

HOUSEMADE SOUP

Made from scratch daily. Cup 3.95 | Bowl 4.95

BRUNSWICK STEW

Cup 3.95 | Bowl 4.95

HOUSEMADE 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 housemade 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. 8.25

*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*

DOOR COUNTY CHERRY SALAD

Mixed greens, dried cherries, crumbled blue cheese and pecans tossed in a fat-free balsamic vinaigrette. 9.95

*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. 9.50

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

FIESTA SALAD

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

STRAWBERRY SALAD 🍓

Spring mix, candied walnuts, red onion, parmesan and fresh strawberries with choice of dressing. 9.95

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

SALAD OF THE WEEK

Ask your server.

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 housemade 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

**Try our coconut chicken salad sandwich.*

Gluten free menu available upon request

DINNER ENTREES

Served after 3:59pm

Entrées include a mixed green salad or soup.

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

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

SWEET & SPICY SALMON DINNER

Sriracha bourbon glazed salmon served on a bed of red quinoa and rice pilaf 16.75

SOUTHERN SHEPHERDS PIE

Layers of red quinoa and rice pilaf, corn & black beans, bacon, brisket, sweet potato mash and topped with a housemade tator tot. 15.00

HOT CHICKEN MAC N CHEESE

Housemade mac n cheese (white cheddar, jack cheese, cavatappi pasta) topped with crispy, glazed chicken (spicy), pickled slaw and parmesan cheese. 14.75

BRISKET MAC N CHEESE

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

SPAGHETTI WITH MEATBALLS

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

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

TERIYAKI STIR-FRY

Grilled chicken or portobella mushrooms with fresh vegetables, stir-fried and served over rice and topped with sesame seeds. 15.00

ANGRY CHICKEN PASTA

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

PORTOBELLA RED PEPPER PASTA

Sautéed portobellas with broccoli, carrots, onion, and bell peppers in a red pepper cream sauce over cavatappi pasta. 16.50

Entrées below also include choice of potato: baked potato, French fries, garlic mashed potatoes, sweet potato mash, organic brown rice or steamed broccoli.

Substitute sweet potato fries or cheese curds for 1.50.

SEARED SALMON DINNER

8oz fillet, seared & seasoned, topped with a lemon parsley compound butter and served with a choice of side. 16.75

CHOP STEAK*

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

FRIED PERCH DINNER

Lightly breaded and seasoned perch served with a choice of side. 16.50

BROILED WHITEFISH

Seasoned with lemon, pepper, paprika and dill OR cajun served with a choice of side. 16.50

PEPPER CRUSTED PORK FILLET*

Served over red pepper cream sauce with a choice of side. 16.75

NIGHTLY SPECIALS

Served after 3:59pm

Sunday

CHICKEN & WAFFLES

Topped with praline sauce, served with corn and salad or soup. 11.75

Monday

EAGLE TOWER MEATLOAF

Stacked meatloaf and garlic mashed potatoes, topped with a beef & red wine gravy and onion strings. Served with a side of corn and salad or soup. **For each meatloaf dinner sold, a donation will be made to the Eagle Tower Fund.** 12.50

Tuesday

TRADITIONAL POT ROAST DINNER

Roasted potatoes and carrots with gravy. Served with salad or soup. 11.75

Wednesday

BRISKET DINNER

Topped with housemade BBQ sauce. Served with sweet potato mash, a corn bread muffin and honey butter with salad or soup. 12.75

Thursday

HONEY BAKED CHICKEN

Served with housemade garlic mashed potatoes, glazed carrots and salad or soup. 11.75

Friday

FRIDAY NIGHT FISH FRY

Served with fries, Asian coleslaw and rye bread.

COD Hand dipped, battered and fried to perfection. 11.75

PERCH Lightly breaded. 13.75

Saturday

BBQ RIBS

1/3 rack of back pork ribs slow cooked and basted in our own cherry BBQ sauce. Served with your choice of side and salad or soup. 13.25

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BEVERAGES

SODA

PEPSI, DIET PEPSI, MT. DEW, DIET MT. DEW, SIERRA MIST, DIET SIERRA MIST 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

RASPBERRY ICED TEA 2.25

LEMONADE 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

DOOR COUNTY TAPUAT KOMBUCHA
16 oz. bottle 4.50

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

MIMOSAS

Cherry or orange juice mixed with lightly bubbled moscato. 5.00

BLOODY MARY

Made with wine vodka. 5.50



SPECIALTY DRINKS

Available hot or iced. Soy milk, skim milk or half & half are available upon request.
Substitute soy milk for .75

Flavored syrups: caramel, cherry, vanilla, hazelnut and sugar-free vanilla, available for .50

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

COLD BREW COFFEE
Served over ice. large 3.75

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

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

ESPRESSO
small 2.50 | large 3.00

BEER

4.00/bottle

Miller Lite

Bud Light

Pilsner-Urquell (Czech)

Leinenkugel Honeyweiss

O'Douls (Non-Alcoholic)

4.25/bottle

Night Rain (Wisconsin)

Stella Artois (Belguim)

Spotted Cow (Wisconsin)

Angry Orchard Apple Cider

Polka King (Door County)

Pallet Jack (Door County)

Sunset Wheat (Wisconsin)

Sprecher Amber (Wisconsin)

WINE

Cabernet, Darkhorse California

6.00 glass/bottle 18.00

Chardonnay, Estancia California

6.50 glass/22.00 bottle

Pinot Grigio, Ruffino

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

Moscato Champagne, Andre California

6.50 glass/21.00 bottle

Riesling | Door County

6.00 glass/16.00 bottle

Cherry Chardonnay Fish Creek

6.00 glass/16.00 bottle

Honey Crisp Apple | Fish Creek

6.00 glass/16.00 bottle

