

# BEVERAGE MENU

## BEERS

Stella Artois (Belgium).....	4.50
Bud Light.....	3.25
Budweiser.....	3.25
Clausthaler Non-Alcoholic (Germany).....	4.50

## WISCONSIN CRAFT BREWS

Door County Brewing Pastoral Farmhouse Ale.....	4.50
Door County Brewing Polka King Porter .....	4.50
Door County Brewing Biere De Seigle Rye Farmhouse Ale .....	4.50
New Glarus Spotted Cow .....	4.50
New Glarus Two Women Lager .....	4.50
Ale Asylum Hopalicious American Pale Ale .....	4.50
Capital (Washington) Island Wheat.....	4.50
3 Sheeps Waterslides India Pale Ale .....	4.50
3 Sheeps Rebel Kent the First Amber Ale .....	4.50
Central Waters Ouisconsin Red Ale .....	4.50
Central Waters Satin Solitude Imperial Stout.....	4.50
Central Waters Hop Rise Session Ale .....	4.50

## DOOR COUNTY WINES

Stone's Throw of Door County Riesling.....Glass 7.75....Bottle 31.00	
Stone's Throw Big Mouth Red.....Glass 7.50....Bottle 30.00	
Orchard Country Cherry Blossom Wine.....Glass 6.75....Bottle 27.00	

## TRADITIONAL FISH BOIL

Our specialty is the Door County fish boil, featuring Lake Michigan whitefish caught by local fishermen and cooked outside over an open fire, just as it was one hundred years ago by the Scandinavian settlers of the Peninsula. The fresh fish is cut in chunks and cooked in boiling water with small red potatoes. Salt is the only spice used. Fish oils rise to the surface of the boiling cauldron, and when the fish is perfectly done, our Master Boiler tosses a small amount of kerosene on the flames under the pot. The great burst of flames causes the boilover, spilling the fish oils over the sides of the pot and leaving the fish steaming hot and ready to serve. Inside, the fish and potatoes are served with lemon, melted butter, our garden fresh coleslaw, homemade breads and homemade Door County cherry pie for dessert. Imported and domestic beers, wines and a variety of soft drinks are available to enjoy with your meal and while you watch it being prepared on our patio. Roasted chicken available for non-fish eaters.

The boil is served Wednesday, Friday, Saturday and Sunday nights in summer, and on Friday nights in winter.

Adults ... 19.95 Children ... 12.95 (under 12)

PRICES INCLUDE HOMEMADE CHERRY PIE FOR DESSERT

## EVENING FARE

On those evenings we do not have a fish boil, try our Candlelight Dinner, offering a variety of entrees and nightly specials. Our menu features the finest meats, fowl and fish, prepared from regional recipes handed down by generations of cooks. Relax in our candlelit dining room as your dinner is thoughtfully prepared to order. See our separate menu for the Candlelight Dinner. All of our meals are open to the public.

Reservations are requested for evening meals.

Telephone 920-868-3517

## OVERNIGHT LODGING

The oldest hotel and restaurant still operating on the Door Peninsula, the White Gull has been providing food and lodging to summer vacationers since 1896. Now open throughout the year, the White Gull offers rooms and cottages, many with fireplaces.

WE ACCEPT MASTERCARD, VISA, AMERICAN EXPRESS AND DISCOVER CARDS

SELECT  REGISTRY<sup>™</sup>  
DISTINGUISHED INNS OF NORTH AMERICA  
MEMBER

## HOUSE WINES

Chardonnay, Sauvignon Blanc, White Zinfandel, Cabernet Sauvignon, Merlot.....	6.50
Mimosa .....	5.75
<i>(Wine list available upon request - many varieties by the glass)</i>	

## DOOR COUNTY HARD CIDERS

Island Orchard Brut Apple Cider.....Glass 7.00....Bottle 28.00	
Apple Cherry Cider....Glass 7.00....Bottle 28.00	

## SOFT DRINKS

White Gull Private Blend Coffee by Victor Allen .....	2.35
Fresh Brewed Decaffeinated .....	2.35
Fresh Brewed Hazelnut Coffee .....	2.85
Door County Cherry Tea .....	2.85
Tea.....	2.35
Iced Tea .....	2.35
Door County Cherry Iced Tea .....	3.25
Fresh Orange Juice, Door County Apple Cider or Cherry Juice, Tomato, Cranberry or Grapefruit Juice Small (5 oz) 2.25 Med. (9 oz) 2.50 Lg. (12 oz) 3.00	
Pepsi-Cola, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Sierra Mist, Diet Mountain Dew .....	2.15
Baumeister Root Beer .....	2.60
Sprecher (Door County) Cherry Cola (16 oz.)....	3.00
Milk (chocolate available).....	2.35 large 2.85
LaCroix Natural or Lemon Sparkling Mineral Water .....	2.60
Bottled Spring Water.....	2.00
Hot Chocolate.....	2.85
Lemonade .....	2.60

*(Tap water served upon request)*

## HOMEMADE DESSERTS BAKED DAILY





# GOOD MORNING

Breakfast served from 7:30 to 2:30

## WHITE GULL FAVORITES

**EGGS BENEDICT**, a toasted English muffin, sliced, each half topped with a round of grilled Canadian bacon, a poached egg and our own hollandaise sauce .....10.35  
Served with hash browns .....13.40

### DOOR COUNTY CHERRY

**STUFFED FRENCH TOAST**, two golden brown slices of egg bread, with pockets of Wisconsin cream cheese and Door County cherries, served with real maple syrup  
With bacon, sausage, ham or Canadian bacon .....11.75  
1/2 order with choice of meat .....9.95  
Cherry Stuffed French Toast without meat ...8.70 1/2 order .....7.15



### DOOR COUNTY

**CHERRY PANCAKES**, We add real Door County Montmorency cherries to three of our own buttermilk pancakes, served with 100% pure Door County maple syrup  
With bacon, sausage, ham or Canadian bacon .....10.80  
Short stack with choice of meat .....9.35  
Short stack with two eggs, choice of meat .....11.45  
Cherry pancakes without meat .....7.75 Short stack .....6.30

**WHITE GULL INN HASH BROWNS**, baked potato, grated and fried in butter to a golden brown.....4.15

**CORNED BEEF HASH**, our own blend of corned beef, grated baked potato and onions, sautéed in butter .....5.75  
With two eggs and toast .....10.35

**NICE GUY HASH**, our homemade hash brown potatoes, cooked with onions, peppers and mushrooms, topped with melted Wisconsin cheddar and a dollop of sour cream.  
Nice just the way they are; sorry, no substitutions.....5.75  
With two eggs and toast .....10.35

**COFFEE CAKE**, freshly baked in our ovens, served while it lasts .....4.45

## FARM FRESH EGGS

Two eggs served any style with your choice of white, whole wheat or Limpa toast and preserves,  
Choice of bacon, sausage links, ham or Canadian bacon .....8.15  
Two eggs and toast .....5.10

## OMELETTES

**WISCONSIN OMELETTE**, fluffy eggs filled with hickory smoked ham and your choice of Wisconsin cheddar or Swiss, served with an English muffin and preserves .....10.75

**DOOR COUNTY OMELETTE**, fluffy eggs filled with hickory smoked ham, chopped onion, mushrooms and peppers, topped with Wisconsin Cheddar and sour cream, served with an English muffin and preserves .....10.95

**VEGETARIAN OMELETTE**, fluffy eggs with fresh baby spinach, choice of Wisconsin Cheddar or Swiss, topped with a slice of tomato, and served with an English muffin and preserves . 10.50

## FOR THE HEARTY APPETITE

Two eggs served with bacon, sausage links, ham or Canadian bacon,  
White Gull hash browns and toast .....11.25

## FISH CREEK CONTINENTALS

**GRANOLA**, baked in our ovens with crunchy whole grains, raisins and nuts, served with milk. 5.15  
With fresh fruit .....6.75

**FRESH FRUIT**, a bowl of the fruit in season, served with half and half ..... price varies with fruit  
(posted on chalkboard)

**OLD FASHIONED OATMEAL**, a bowl of freshly made oatmeal (served until noon) .....4.85  
add any of the following: raisins, maple syrup,  
walnuts or White Gull granola..... 45¢ each  
Add fresh fruit or Door County cherries..... 1.65 each

**GREEK YOGURT**, (plain or vanilla).....4.25  
topped with White Gull granola and fresh fruit .....6.35

## WHITE GULL PANCAKES

Three homemade buttermilk cakes served with  
100% pure Door County Maple Syrup  
With bacon, sausage links, ham or Canadian bacon.....9.70  
Short stack with choice of meat.....8.65  
Three buttermilk cakes without meat 6.65 Short stack .....5.60  
Short stack, two eggs, bacon, sausage, ham or Canadian bacon.....11.00

## FRENCH TOAST

Two thick slices of French toast, served with  
100% pure Door County Maple Syrup with  
Bacon, Sausage,  
Canadian bacon or ham. ....9.70  
Half Order with choice of meat ....8.65  
Full Order without meat. ....6.65  
Half Order without meat .....5.60

## SIDE ORDERS

White, Wheat or Swedish Limpa Toast.....2.30  
English Muffin .....2.55  
Toasted Bagel: Plain or Cinnamon Raisin,  
served with cream cheese .....3.30  
Rice Krispies, Cheerios or Honey Nut Chex .....3.60  
with fresh fruit .....4.85  
Bacon, Sausage, Ham, Canadian Bacon  
or Vegetarian Sausage .....3.85  
Egg Beaters or egg whites substituted for an additional charge.

See Back of Menu for Beverages • Gluten Free Options Available





# LUNCHEON MENU

Served from 12:00 to 2:30 Daily, Breakfast Available until 2:30

## SANDWICH SELECTIONS

Sandwiches include your choice of homemade potato salad, kettle chips or cottage cheese.  
(Substitute a cup of soup 2.50)

- THE CREEK'S FISH SANDWICH, *a fillet of Lake Michigan whitefish, seasoned with lemon and pepper, grilled and served on rye bread with sliced red onion, lettuce and tomato* ..... 12.25
- OPEN DOORWICH, *an open faced sandwich featuring shaved grilled ham on rye, topped with melted Wisconsin Brie, apple slices, and a honey dijon sauce* ..... 10.75
- CLOSED DOORWICH, *sliced smoked turkey, caramelized apple and mozzarella cheese, grilled on dark rye. Served with a side of apple cider mayonnaise* ..... 10.75
- THE LAGUNA, *chicken or tuna salad and Wisconsin cheddar cheese served between whole wheat and grilled to a golden brown* ..... 10.75
- THE REUBEN, *thinly sliced corned beef topped with sauerkraut and Swiss cheese, and grilled on fresh rye. Served with a side of Thousand Island dressing* ..... 10.75
- THE RACHEL, *sliced smoked turkey, topped with sauerkraut and Swiss cheese, and grilled on fresh rye. Served with a side of Thousand Island dressing*..... 10.75
- TUSCAN CHICKEN SANDWICH, *grilled chicken breast served on a Telera roll with sliced red onion, tomato, arugula and mozzarella, accompanied by pesto mayonnaise* ..... 10.75
- THE WHITE GULL BURGER, *one third pound of house ground tenderloin tips, grilled and served on a Kaiser roll with lettuce, tomato and sliced red onion*..... 9.95  
*With cheddar, Swiss or Wisconsin blue cheese* ..... 10.25
- VEGETARIAN BURGER, *our homemade blend of pinto beans, edamame, mushrooms, carrots, onions, and herbs, topped with sunflower sprouts. Served on a Kaiser roll with sliced tomato, red onion and cucumber dill sauce* ..... 9.45
- THE GARDEN SANDWICH, *arugula, sliced tomatoes, onion and red pepper with your choice of Swiss or cheddar cheese, grilled between whole wheat bread. Served with cucumber dill sauce* ..... 9.70

## SALADS & SOUPS

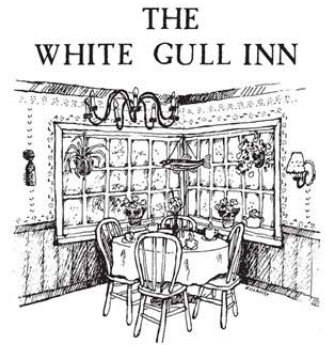
- WHITE GULL HOUSE SALAD WITH CHICKEN, *our house salad of assorted greens tossed in balsamic vinaigrette dressing and topped with grilled chicken breast, dried cherries, roasted pecans and fresh grated Parmesan, served with fresh baked bread* ..... 12.75  
*Without chicken* ..... 10.85
- GRILLED CHICKEN SALAD, *a plate of fresh greens, mixed with fresh seasonal fruit, topped with strips of grilled chicken breast, roasted pecans, and a honey lime dressing, served with fresh baked bread* ..... 12.75  
*Without chicken* ..... 10.85
- ASIAN CHICKEN SALAD, *mixed salad greens, grilled chicken strips, mandarin oranges, sliced red onion, cashews and wonton croutons topped with Asian sesame dressing, served with fresh baked bread* . . . . . 12.75  
*Without chicken* ..... 10.85
- WHITEFISH CAKE SALAD, *Lake Michigan whitefish cake served on a bed of greens tossed in lemon vinaigrette, garnished with seasonal vegetables and accompanied with lemon caper aioli, served with fresh baked bread* . . . . 12.25  
*Substitute veggie burger for the whitefish, accompanied with cucumber dill sauce* . 11.95
- CROCK OF HOMEMADE SOUP OF THE DAY *served with fresh baked bread* . 6.15
- CUP OF SOUP ..... 4.15

SAVE ROOM FOR ONE OF OUR HOMEMADE DESSERTS! PLEASE SEE REVERSE SIDE FOR BEVERAGES.  
AS A COURTESY TO OTHER GUESTS, PLEASE TURN OFF YOUR CELL PHONE OR TAKE/PLACE CALLS IN THE LOBBY.  
Gluten Free Options Available • See Back of Menu For Beverages

\* State Required Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



# White Gull Inn



**Soup** - chef's soup of the evening   cup 5.50   bowl 7.50

**Soup and Salad** - a bowl of the chef's soup of the evening, a choice of a salad and French bread   15.50

**Wisconsin Brie** - baked in puff pastry with smoked almonds and served with Door County apple compote and balsamic reduction   9.50

**Goat Cheese Cakes** - served with crostini and cranberry chutney   9.75

**White Gull House Salad** - seasonal greens, dried Door County cherries, toasted pecans, tossed with balsamic vinaigrette and topped with Parmigiano-Reggiano   8.00

**Sautéed Pear Salad** - spinach with Roth Kase Buttermilk Blue Cheese, smoked almonds and citrus vinaigrette   8.00

**Roasted Squash and Pepita Salad** - mixed greens, butternut squash and toasted pumpkin seeds with prosciutto and cider vinaigrette   8.00

**Order of French bread**   2.00

The White Gull Inn is committed to buying locally whenever possible, and we wish to thank the following local food and beverage producers: Charlie's Smokehouse, Country Ovens, Door County Brewing, J & M Fisheries, Jorns Sugarbush, Malvitz Bay Farms, Marchant's Foods, McKeefry Yeomans, Lautenbach's Orchard Country Winery, Renard's Cheese, Seaquist Orchards, Spring Creek Garden, Stone's Throw Winery, Wood Orchard. Children's menu available

**Porcini Crusted Filet** – broiled 6 ounce Black Angus filet, topped with fresh herb butter and served with mashed seasonal root vegetables 24.50

**Maple Leaf Farms Duckling** - slow roasted semi boneless half duck with a Door County cherry port wine sauce, served with a mushroom and butternut squash wild rice 22.50

**Cider Brined Pork Tenderloin** – roasted and medallioned with a cherry currant chutney, fried spaetzle and seasonal vegetable 18.50

**Lamb Shank** – red wine braised with tomatoes and garlic and served over seasonal mashed root vegetables 19.00

**Cornish Game Hen** – one half of a game hen over a wild rice prosciutto stuffing, sweet potato mash and balsamic reduction 16.50

**Halibut** - broiled eight ounce fillet with a parmesan crust served with butternut squash braised lentils and lemon beurre blanc sauce 24.00

**Herb Crusted Walleye** – baked 10 ounce Canadian fillet encrusted with seasonal herbs and panko crumbs and served with oven roasted potatoes and seasonal vegetable 18.50

**Gourmet Burger** – tenderloin tips ground in house, topped with caramelized shallots and blue cheese and served with house made fries 14.00

**Kale and White Bean Stew** – with autumn vegetables and crusty French bread 13.00

**Wisconsin Brie Cheese Omelet** – with wild mushrooms and spinach, topped with melted brie cheese and served with crusty French bread 14.00

Entrees on this side of the menu are accompanied  
by house made dinner rolls.

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