



BREAKFAST

Benedict \$13-\$17

Traditional Ham \$13, Avocado Bacon \$16, or Salmon \$17  
Served with hash browns.

Skillet/ Omelet \$15

Your choice of our Meat Lover's, Ultimate Veggie, Mediterranean or our original Slinger, with hash browns and toast.

Hash \$17

Our house made chorizo or our slow roasted Corned Beef, served with 2 eggs over the top and toast.

Mango Salmon \$16

Grilled salmon, mango salsa, and avocado, Served with 2 eggs.

Toast \$9 - \$13

Cali \$9, Avocado Bacon \$9, Portabella \$11, Salmon \$13.  
Served on 9 grain, with 2 eggs over the top.

Eggs, Meat & Potatoes \$9 - \$15

1 egg \$9, 2 egg \$11, 3 egg , 2 meats \$15  
Served with hash browns, meat and toast.

Steak \$15

Tenderloin steak, avocado, red onion, and tomatoes served with a poached egg.

Burrito \$18

Our house made chorizo, avocado, peppers, onion, tomatoes, & scrambled egg. Served with corn or flour tortilla.

Frittata \$12

Spinach, blistered cherry tomatoes and feta.

LIGHT STARTERS

- Acai \$ 11
- Fruit Bowl \$ 5
- Parfait \$ 9
- Cinnamon Roll \$ 6

Island Berry French Toast \$16

Topped with fresh berries and coconut syrup.

Lemon Blue French Toast \$15

Freshly made Blueberry bread, topped with lemon cream cheese icing and fresh blueberries.

Caramel Brownie Waffle \$16

Brownie batter topped with caramel sauce and pecans.

Cinnamon Roll Pancake \$14

Swirled with cinnamon butter and topped with cream cheese icing.

SALAD

Cilantro Steak \$17

On a bed of romaine with tenderloin steak, tomato, avocado, red onion, topped with cilantro

Blackened Chicken \$16

On a bed of romaine with tomato, red onion, avocado, pineapple, topped with cilantro.

Honey Salmon \$17

Honey buttered salmon, apple, blueberry, goat cheese, pecans with cranberry poppy seed dressing on top of spring mix.

BLTA \$16

Loads of bacon, diced tomato, avocado & gluten free crispy chicken on top of romaine and spring mix.

Blackened Salmon \$17

Grilled salmon, mango, red onion, tomato, and avocado on a bed of spring mix.

SKINNY'S FAVS

Cheese Curds	\$ 15
Spinach and Artichoke Dip	\$ 12
Candied Bacon	\$ 15
Boneless Chicken	\$ 15

DESSERT

Fried Oreos	\$ 7
Caramel Cheesecake	\$ 7
Raspberry Chocolate Cake	\$ 7
Assorted Bakery	\$

All of our appetizers and desserts are / can be gluten free

LUNCH

Chicken Bacon Ranch \$17

Just as it says, as well as lettuce, tomato, red onion & avocado

Blueberry Turkey \$17

Blueberry mayo, goat cheese, romaine & turkey on house made blueberry bread

Grilled Salmon \$18

Herb cream cheese, spinach, tomato, avocado & red onion

Avocado Grilled Cheese \$15

Made with our spinach and artichoke dip, mozzarella, goat, spinach and avocado.

Adult Grilled Cheese \$16

Cheddar, mozzarella, swiss, with tomato, spinach and bacon on Parmesan Italian crusted bread.

Chicken Wrap \$16

Mediterranean inspired, made with fresh peppers, tomatoes, spring mix, cucumber, red onion, olive, & feta in a spinach wrap.

Cranberry Chicken Pecan \$14

Sweet chicken salad, served on your choice of bread

Skinny BLT \$16

Four slices of thick cut bacon, spinach, avocado, tomato and red onion  
Plain BLT \$14

Portabella Cap \$13

Balsamic marinated, mixed greens and your choice of cheese.

Jalapeno Burger \$16

Fresh 1/2 # burger topped with sauteed fresh jalapeno and onion, covered with mozzarella and jalapeno ranch.

Skinny's Cali Burger \$16

Fresh 1/2 # burger on top of lettuce, tomato, topped with garlic mayo, avocado, and red onion.

Rueben \$18

Some have claimed the "best they've had"-you'd probably agree.

1/2 Sandwich & Soup/Salad \$14

Chose from one of the above underlined sandwich options and soup or house salad.

FRIDAY FISH

Fish Fry - Haddock \$16 - \$18

2 pc \$16 3 pc \$18 gluten free +\$3  
Served with house made tartar, coleslaw, lemon wedge and rye bread.

Lemon Rosemary Baked \$18

Haddock baked on top lemon and rosemary, topped with tomato and red onion, served with melted herb butter and rye bread.

Chef's Catch \$

No, sorry Vic didn't go fishing this afternoon, BUT, she thought of this amazing special!

Coconut Shrimp \$18

Six large Black Tiger shrimp, hand breaded, served with a trio of sauces for dipping.

Baja Tacos \$16

Lightly breaded haddock with avocado, tomatoes and red onion, drizzled with a zesty crema and lime wedge.

Gluten Free \$3 Split Plate \$2  
20% gratuity on parties of 6 or more  
consuming raw or undercooked food  
increases your risk for food borne illness



Catering needs? We would love to be part of your special event!

## **SPRECHER**

Root Beer  
Door County Cherry  
Orange Dream

## **DIRTY SODAS**

Filthy Pibb  
Dirty Diet  
Peach Vanilla  
Coconut Cream

## **SODA POP**

Coca Cola  
Diet Coke  
Sprite  
Sprite Zero  
Mr. Pibb  
Red Cream

## **LEMONADE**

Watermelon  
Raspberry  
Lavender Blueberry

## **ICED TEA**

Blackberry Mango  
Peach Mango  
Pure Cane Sugar Sweet  
Unsweetened

## **100% JUICE**

Freshly Squeezed Orange  
Cranberry  
Pineapple  
Apple  
Grapefruit

## **COCKTAILS**

Bloody Mary  
Blackberry Cucumber  
Adult Lemonade (s)  
Screwdriver  
Peach Bellini

## **WINE**

Pino Grigio  
Red Blend  
Pink Moscato  
Prosecco

## **MIMOSA**

Orange  
Strawberry  
Beer 'Mosa  
Party Pack- whole bottle  
and assorted juices

We are honored to accommodate severe food allergies and dietary needs.

With those needs come extra caution in preparation of our dishes. With extra caution, comes extra time.

Our food is prepared from FRESH (nothing premade). Our food will take longer than your average diner. Please be patient and kind.



## BEER

Breakfast Stout

Founders

Spotted Cow

New Glarus

Hoegaarden

Witbier

Schofferhofer

Grapefruit Hefeweizen

Amber

Sprecher

Cidre

Stella Artois

Bud Light

Budweiser

Happy Place

Third Space Pale Ale

## COFFEE

Mocha

Caramel

Salted Caramel

Vanilla

Bullet Proof

Vanilla Honey Butter

Bottomless

## HOT TEA

Assorted

## SMOOTHIES

Strawberry Banana

Chocolate Java

Peach Mango

Avocado Blueberry

Sweet Green

## SHAKES

Vanilla

Chocolate

Strawberry

Oreo

Dreamsicle

## FROZEN LEMONADES

Strawberry

Blueberry

Peach

Mango

Raspberry

---

Welcome! Thank you for joining us! We look forward to serving you! I'd like to share the story of myself and the evolution of Skinny Vic's. It started back in 1997, when I had dinner at The Barley Pop Pub (sadly no more) and thought it looked like a fun place to work. I asked if they were hiring and ended up working there for 14 years! I fell in love with the food and hospitality industry when I realized I could change lives through food and drink (another whole story). I worked my way up to management and worked closely alongside the general manager and part owner. When she decided to sell her part, all of us managers went out for our last "hurrah" to celebrate our times together. We ended up going to a place called Fat Charlies (sadly no more). I had admired a building across the street and I mentioned what a great storefront it would make. My friend commented "you could open Skinny Vic's across from Fat Charlies!" We laughed. Years later, when I was opening my own place, I couldn't think of another name. So here we are... Skinny Vic's!

