

EGG BREAKFAST

Substitute 2 pancakes for toast on any breakfast. Only 1.75

Now Serving "Local" Farm Fresh Cage Free Brown Eggs

TWO EGG COUNTRY BREAKFAST*

Two country fresh eggs done your way, with hash browns and your choice of bacon, ham, sausage patty or links with toast. 11.00

TWO EGGS AND MEAT*

Your choice of bacon, ham, sausage patty or links with toast. **9.00**

TWO EGGS*

Two eggs your way with toast. 5.25

SPORTY GRILL*

Over a Million sold! A traditional favorite. Golden brown hash browns topped with a layer of ham, sautéed onions, American cheese and two eggs your way with toast. 11.50

LAWN BOY*

Three scrambled eggs with cheddar cheese, hash browns and your choice of bacon, ham, sausage patty or links with toast. 12.00

BREAKFAST SANDWICHES

Served with your choice of toast or English muffin.

FRIED EGG AND CHEESE 5.50

FRIED EGG, HAM OR SAUSAGE PATTY AND CHEESE 7.50

FRIED EGG AND THICK HONEY
CURED BACON AND CHEESE 8.50

BETTER THAN DENVER

Scrambled eggs mixed with bacon, onions and green peppers. Topped with pepper jack cheese on rye toast. 8.50

AMY'S SANDWICH

Two eggs over hard, Swiss cheese, ham and hash browns on grilled sourdough. **9.00**

ON THE SIDE

FRESH BAKED CINNAMON ROLL 3.00
CHOICE OF TOAST OR ENGLISH MUFFIN 3.00
BISCUITS AND GRAVY 6.50
HASH BROWNS 4.00
COUNTRY SEASONED POTATOES 4.00
SAUSAGE PATTY, LINKS OR HAM 4.00

BACON 4.95

SIDE OF COUNTRY SAUSAGE GRAVY 2.50
SIDE OF HOLLANDAISE SAUCE 2.00

BEVERAGES

MILK (Small or Large)

COFFEE

CHOCOLATE MILK (Grip 'n Go)

HOT CHOCOLATE

POP (Pepsi products)

SCREWDRIVER SPORTY DAWG

JUICE (Small or Large)
Grapefruit, Orange, Apple,
Tomato or Cranberry

THREE EGG OMELETTES

All omelettes served with toast.

Add hash browns to any omelette for 2.00

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SPANISH

Stuffed with cheese, tomatoes, onions, mushrooms and green peppers.
Served with salsa. 11.25

JOE MAGNUM

A customer favorite. Brimming with hash browns, ham, bacon, cheese, tomatoes, onions, mushrooms and green peppers. **12.75**Add country sausage gravy for 1.50 more.

HAM AND CHEESE

Fresh diced ham and shredded cheese. 11.25

MEAT LOVERS

Stuffed with sausage, ham and bacon. Covered with country sausage gravy and melted cheese. **14.25**

SKILLETS

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BISCUITS AND GRAVY*

Two buttermilk biscuits smothered in country sausage gravy, topped with two eggs your way. 9.75

ULTIMATE SPORTY BOWL*

Chopped ham, onions and a mound of country fried potatoes. Smothered with country sausage gravy and topped with two eggs your way with toast. 12.00

ULTIMATE JOE BOWL*

Chopped ham, bacon, tomatoes, onions, mushrooms and green peppers on a mound of country potatoes. Smothered with country sausage gravy and topped with two eggs your way with toast. 13.50

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GRIDDLE FAVORITES

BUTTERMILK PANCAKES

A stack of three. 6.75 Short stack of two. 5.25

FRENCH TOAST

Two slices of thick sourdough, dipped in our seasoned egg batter. 7.75

DEEP FRIED FRENCH TOAST

Just like it sounds. Two slices of sourdough dipped in our seasoned egg batter and deep fried to a golden brown. 7.75

Add a sausage patty, three links, bacon or ham for 3.25. Add blueberries, strawberries or homemade apple cinnamon topping. 2.00

TRADITIONAL STEAK AND EGGS*

6 oz. choice tender sirloin served with two eggs your way, hash browns and toast. **15.99** Super Size to a 10 oz. for only 4.00 more.

COUNTRY FRIED STEAK*

A large country fried steak smothered in country gravy, served with two eggs your way and hash browns. 14.00

HAMBURGER STEAK*

9 oz. Angus beef patty, grilled to perfection. Served with two eggs your way and hash browns. 14.00

BIG BREAKFAST*

For the hungry appetite! Three eggs your way. Served with two links, two strips of bacon, a ham steak and hash browns. 14.25

FAVORITES

EGGS BENEDICT*

Two English muffin halves topped with grilled ham, lightly basted eggs and hollandaise sauce. Served with hash browns. 12.00

CHICKEN AND BISCUITS*

Two biscuits stuffed with two chicken tenders topped with country sausage gravy and cheese. Two eggs your way and hash browns. 14.00

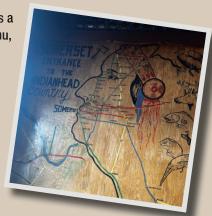
As your friends, Ed and Missi would personally like to welcome you to the Sportsman's Bar and Grill.

KNOWN AS THE OLDEST SALOON AND RESTAURANT IN SOMERSET

We would like to give a little history of the Sportsman's as we know it and from the Triple Centennial Jubilee, Somerset, 1856-1956.

In 1870, Isaac Burton, a Jewish settler opened this establishment as a saloon. It was run as a saloon until prohibition in 1918. After Burton, the following were proprietors: Joseph Brochu, Edmund Parent, Lactance Belisle, Joseph Belisle, Amable Veilleux, Eugene Roy, Damase Germain, and Severe Cloutier. In 1922 George Belisle established is as a first-class bakery. He operated the bakery until 1932 when he decided to go into the restaurant business. After his death in 1937, his wife Josie conducted it with her son Lynn. After his return from the service, Lynn and Margaret renovated the dining room. Their genial good humor has made their cafe a delightful visiting place for the hungry and the "just-dropped-in-for-a-cup-of-coffee" gang.

In 1970 Bob Belisle took ownership and renamed it the Sportsman's Bar and Café. Subsequent owners were Leo & Mary Lytle from August 1976-1978, Bette Bruette from 1978-1989, Ted Hegstrom from 1989-1993, and Bette Bruette from 1993 until 1995.



In 1995 Missi and her sister Beth purchased the business from Bette. Because of health issues for Beth and Jim's son, they had to relocate to a dryer climate in 1997. This is when Ed acquired Beth's half. We have enjoyed every moment since. We have two sons and two daughters who have helped in the family business in some compacity or another.

NOW OUR TALE BEHIND OUR TASTY BLOODY MARY

A lot of people have a similar story. But ours is true! The conception and development of our homemade Bloody Mary began in 1995. Over the past several years of selling our mix in any type of container from sour cream (for the home mixologists) to 5 gallon pails (for graduations and weddings). Customers driving 50 miles just to have their friends try the famous Sportsman's Bloody Mary is when we realized it was time to git-er on the shelves. What was the name going to be? What type of container should we use and oh my, what about label and designs. The container, label, and name were a byproduct of how we sold it for the past 17 years (Any ol' way that was redneck in a way). So, what better than a milk carton, orange juice cap and some duct tape. The Sportsman's Redneck Juice was born. Now we are packaging in a sturdier foil sealed vinegar bottle and mayonnaise jars to keep with the Redneck theme.

We are very proud of this bold and delicious blend of tomatoes, fresh seasonings and of course our top secret ingredients.

Sportsman's Redneck Juice is the compliment to any breakfast, lunch or any time for that matter. Whether it stands alone or blended with our favorite pick me up or malt beverage The Sportsman's Redneck Juice is the perfect tribute to anyone's palate.

After careful consideration, in 2022, we decided to transition the production and distribution of our beloved Redneck Juice to Bills Distribution in Menomonie, WI. The Redneck Juice journey has been filled with incredible people and unforgettable memories that will always hold a special place in our hearts. Rest assured the Redneck Juice you know and love isn't going anywhere. It will still feature the same award winning blend of tomatoes, secret seasonings and ingredients perfected over decades in the Sportsman's Bar and Grill kitchen. Of course, Sportsman's will continue to serve all of our Bloody Mary's with Redneck Juice. If you're interested in Redneck Juice or have any questions please contact Bills Distributing at Billsdist.com.

Thank You Again from Ed and Missi