

# ORIGINAL ALCOHOL BEVERAGE RETAIL LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning \_\_\_\_\_ 20\_\_\_\_ ending \_\_\_\_\_ 20\_\_\_\_

TO THE GOVERNING BODY of the:  Town of  Village of  City of } Madison

County of Dane Aldermanic Dist. No. \_\_\_\_\_ (if required by ordinance)

1. The named  INDIVIDUAL  PARTNERSHIP  LIMITED LIABILITY COMPANY  
 CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above.

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): Hy-Vee Restaurants 2, LLC % Hy-Vee, Inc. Sole Mbr

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person.

Title	Name	Home Address	Post Office & Zip Code
President/Member			
Vice President/Member			
Secretary/Member			
Treasurer/Member			
Agent			
Directors/Managers	<u>Hy-Vee, Inc. Manager of Hy-Vee Restaurants 2, LLC</u>		

3. Trade Name Hy-Vee Market Grille Business Phone Number 608-277-6735

4. Address of Premises 675 S. Whitney Way, Madison, WI Post Office & Zip Code 53711

5. Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period?  Yes  No
6. Is the applicant an employe or agent of, or acting on behalf of anyone except the named applicant?  Yes  No
7. Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business?  Yes  No
8. (a) Corporate/limited liability company applicants only: Insert state Iowa and date 12/5/12 of registration.  
 (b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company?  Yes  No  
 (c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin?  Yes  No

(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above.)

9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described.) See Attached

10. Legal description (omit if street address is given above): \_\_\_\_\_

11. (a) Was this premises licensed for the sale of liquor or beer during the past license year?  Yes  No  
 (b) If yes, under what name was license issued? \_\_\_\_\_

12. Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630.5) before beginning business? [phone 1-800-937-8864]  Yes  No

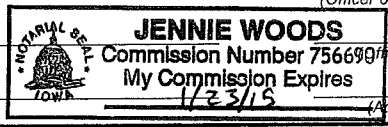
13. Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776]  Yes  No

14. Does the applicant understand that they must purchase alcohol beverages only from Wisconsin wholesalers, breweries and brewpubs?  Yes  No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. (Individual applicants and each member of a partnership applicant must sign; corporate officer(s), members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME this 18<sup>th</sup> day of February, 2013

By: Jeff Pierce (Official of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)  
ASS'T. TREASURER FINANCIAL REPORTING  
 My commission expires 1/23/15



TO BE COMPLETED BY CLERK			
Date received and filed with municipal clerk <u>2/21/2013</u>	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	<u>LIC1B-2013-0012</u>

Applicant's Wisconsin Seller's Permit Number: <u>456-1028092236-02</u>	
Federal Employer Identification Number (FEIN): <u>46-1538185</u>	
<b>LICENSE REQUESTED</b>	
<b>TYPE</b>	<b>FEE</b>
<input type="checkbox"/> Class A beer.	\$
<input checked="" type="checkbox"/> Class B beer	\$
<input checked="" type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
<b>TOTAL FEE</b>	\$

## Explanations

6. Rob Budd is also a Store Director for Hy-Vee, Inc.

7. Hy-Vee, Inc. is the sole owner of Hy-Vee Restaurants 2, LLC.  
Hy-Vee Restaurants 2, LLC is not a disregarded entity for tax purposes.

8(b). Hy-Vee, Inc. is the parent entity of Hy-Vee Restaurants 2, LLC.

8(c). Hy-Vee, Inc., as Manager of Hy-Vee Restaurants 2, LLC, owns a Class A beer and a Class A liquor license in Wisconsin. No individual officer, director, stockholder or agent, individually, holds any interest in an Alcoholic Beverage Retail License in the State of Wisconsin.

## Question #9

Our total square footage for Hy-Vee Market Grille is 2,769 sq. feet. This area will be open for beer and wine consumption in the evening time. Customers can access the facility from the grocery store by way of the door that has the host or hostess. The attached diagram shows the area where they will be able to sit down and order food and drink. The extra storage will be in the restaurant area.

## City of Madison Supplemental Class B License Application

<input type="checkbox"/> Seller's Permit Certificate (Entity must match the Articles of Incorporation) <input type="checkbox"/> Federal Employer Identification # <input type="checkbox"/> Notarized Original Application Form <input type="checkbox"/> Notarized Supplemental Form <input type="checkbox"/> Orange Sign (Clerk's Office provides at time of application)	<input type="checkbox"/> Written Description of Premise <input type="checkbox"/> Background Investigation Form(s) <input type="checkbox"/> Notarized Transfer of Ownership <input type="checkbox"/> *Articles of Incorporation <input type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input type="checkbox"/> Floor Plans <input type="checkbox"/> Lease <input type="checkbox"/> Sample Menu <input type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC Hy-Vee Restaurants 2 LLC % Hy-Vee Inc Sole Mbr  
DBA Hy-Vee Market Grille

2. Address of Licensed Premise 675 S. Whitney Way

3. Telephone Number: 608-277-6735      4. Anticipated opening date: May 14th, 2013

5. Mailing address if not opening immediately 5820 Westown Pkwy, West Des Moines, IA 50266

6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate?     Yes     No

7. Are there any special conditions desired by the neighborhood?     Yes     No

Explain. \_\_\_\_\_

8. Business Description, including hours of operation: Sit down restaurant with the option to order beer & wine.

9. Do you plan to have live entertainment?  No     Yes—What kind? \_\_\_\_\_

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**

See Attached

11. Are any living quarters directly or indirectly accessible and under control of the applicant?     Yes     No  
 Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.

12. Describe existing parking and how parking lot is to be monitored. See Attached

13. Describe your management experience, staffing levels, duties and employee training.

See Attached

14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

Robert Budd      793 Eddington Dr., Sun Prairie, WI 53590

Name

Address

15. Utilizing your market research, who would you project your target market to be?

See Attached

16. What age range would you hope to attract to your establishment? Family Style Rest  
with all ages

17. Describe how you plan to advertise/promote your business. What products will you be advertising?  
T.V., Radio, News paper and the internet - The Restaurant area

18. Are you operating under a lease or franchise agreement?  Yes (attach a copy)  No

19. Owner of building where establishment is located: Hy-Vee, Inc.

Address of Owner: 5820 Westown Pkwy, West Des Moines, IA 50266 Phone Number 515-267-2800

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?  Yes  No

21. List the Directors of your Corporation/LLC

See Attached

Name Address

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

See Attached

Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply)  Tavern  Nightclub  Restaurant

Other Please Explain. \_\_\_\_\_

24. What type of food will you be serving, if any? \_\_\_\_\_

Breakfast  Lunch  Dinner

Sunday Brunch

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open?  Appetizers  Salads  Soups  Sandwiches  Entrees

Desserts  Pizza  Full Dinners

See example of one of our existing store menus for Hy-Vee, Inc.

26. During what hours of your operation do you plan to serve food? Sunday - Thursday 4pm - 10pm

Friday - Saturday 4pm - 11pm

Sunday Brunch 9am - 2pm

27. What hours, if any, will food service not be available? None
28. Indicate any other product/service offered. None
29. Will your establishment have a kitchen manager?  Yes  No
30. Will you have a kitchen support staff?  Yes  No
31. How many wait staff do you anticipate will be employed at your establishment? 10 20-30  
During what hours do you anticipate they will be on duty? 4pm - 10pm
32. Do you plan to have hosts or hostesses seating customers?  Yes  No
33. Do your plans call for a full-service bar?  Yes  No  
If yes, how many bar stools do you anticipate having at your bar? 8 bar stools  
How many bartenders do you anticipate you would have working at one time on a busy night? 1 or 2
34. Will there be a kitchen facility separate from the bar?  Yes  No
35. Will there be a separate and specific area for eating only?  Yes  No  
If yes, what will be the seating capacity for that area? \_\_\_\_\_
36. What type of cooking equipment will you have?  Stove  Oven  Fryers  Grill  Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?  Yes  No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?  
\$12,000
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 5% or less  
What percentage of your advertising budget do you anticipate will be drink related? less than 1%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin?  Yes  No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association?  Yes  No

42. What is your estimated capacity? 175

43. Pursuant to Chapter 38.02 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	15 %
Gross Receipts from Food and Non-Alcoholic Beverages	75 %
Gross Receipts from Other	10 %
<b>Total Gross Receipts</b>	<b>100%</b>

44. Do you have written records to document the percentages shown?  Yes  No  
You may be required to submit documentation verifying the percentages you've indicated.

**Read carefully before signing:** Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

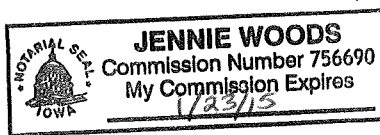
Subscribed and Sworn to before me:

this 18<sup>th</sup> day of February, 2013

  
(Clerk/Notary Public)

My commission expires 1/23/15

  
(Officer of Corporation/Member of LLC/Partner/Individual) **JEFF PIERCE**  
**ASS'T. TREASURER, FINANCIAL REPORTING**



#### Question #10

Our total square footage for Hy-Vee Market Grille is 2,769 sq. feet. This area will be open for beer and wine consumption in the evening time. Customers can access the facility from the grocery store by way of the door that has the host or hostess. The attached diagram shows the area where they will be able to sit down and order food and drink.

#### Question #12

The parking lot is similar to other area retail grocery/wine and spirits facilities and is comprised of surface stalls in close proximity to the customer entrances and they have vehicular ingress/egress access to the adjacent public roadways. The parking lot design and circulation has been approved by the Urban Design Commission and the Plan Commission. The parking lot will be monitored by security cameras and store employees.

#### Question #13

The Ass't VP of the northeast district which is over the Madison area has over 15 years in retail. We will have a store director, 6 managers, and 8-10 assistant managers that will all be experienced with handling alcohol. The store director and one of the managers is usually around as well.

#### Question #15

With South Whitney Way being one of the heaviest traveled corridors in Madison and because the facility has visibility from and multiple access points to South Whitney Way, the site will have a regional draw allowing it to serve customers throughout the southwest side of Madison and nearby communities.





# URBANDALE IA LOCATION



## - APPETIZERS -

### BIG BASKET OF FRIES

Crisp, golden French fries, lightly seasoned and served with your choice of sauces. \$5

### SPINACH ARTICHOKE DIP

A rich and creamy blend of spinach and tender artichokes, served bubbling hot with toasted pita chips. \$8

### BRICKHOUSE CHILI CHEESE FRIES

Seasoned fries smothered in our signature chili and topped with cheddar cheese. \$8  
Add onions, sour cream, jalapenos or bacon - \$1 each

### COLOSSAL WINGS\*

Six jumbo chicken wings coated with your choice of rub and served with your favorite sauce. \$7.5

### CHICKEN TENDERS\*

Four large boneless tenders with your choice of rub or sauce listed below. \$7

\*Dry rubs: Buffalo Ranch or Salt-n-Vinegar. Sauces: Buffalo, Sweet Red Chili or Zing Zang.

### CRAB CAKES

Fresh and tender lump crab meat blended with just the right amount of seasonings. Served with Zing Zang sauce. \$8

### JUMBO STUFFED SHRIMP

Three jumbo shrimp stuffed with flavorful crab meat, broiled and served with your choice of sauce. \$9

### FIRECRACKER SHRIMP

Tempura shrimp coated in a light batter and cooked until crispy, then tossed in a sweet and spicy Firecracker sauce. \$8

### EGG ROLLS

Three egg rolls, crisp and crunchy. Served with two Asian-inspired sauces. \$6

### BACON, JALAPENO & MAPLE WONTONS

Wontons with a unique sweet and spicy flavor, garnished with wasabi mayo. \$7.5

### THE PACIFIC RIM COMBO PLATTER

Three Crab Rangoon, two Egg Rolls and Firecracker Shrimp. Served with two Asian-inspired sauces. \$10

### MOZZARELLA STICKS

Lightly breaded cheese sticks, served with our house marinara. \$7

### PEPPERONI PINWHEELS

Pepperoni and cheese, rolled into a pizza dough and sliced. Four rolls, served with our house marinara. \$6

### ITALIAN TRIO PLATTER

Two Pepperoni Pinwheels, three Mozzarella Sticks and four Romano Meatballs. Served with our house marinara. \$8

### MAC-N-CHEESE TRIO

Irresistible, creamy and cheesy. Choose your three favorites: three-cheese traditional, white cheddar, jalapeno or smoked mac with bacon. \$10



## - SLIDERS -

Three sliders on fresh rolls, topped with your choice of sauce: BBQ, Sweet Chili or Honey Mustard.

### AMANA® GROUND CHUCK

Thick and juicy 100% Natural Amana Beef patties. \$8  
Add cheese or bacon - \$1 each

### SMOKED BRISKET

Kansas City-style beef brisket, slow-smoked and tender. \$8

### GRILLED MEATLOAF

Our homemade meatloaf, grilled and glazed with your choice of sauce. \$7

### PULLED PORK

Succulent, shredded pork, piled high on the bun. \$7



## - KIDS MEALS -

### SLIDERS

Two sliders. Choose from Amana® Ground Chuck, Pulled Pork or Sliced Brisket with your choice of sauce: BBQ, Sweet Chili or Honey Mustard. \$5

### GRILLED CHEESE

Warm melted cheese grilled to perfection on hearty white bread. American, Swiss, Co-Jack or Cheddar. \$5

### MAC-N-CHEESE

Three-cheese traditional, white cheddar or smoked mac with bacon. \$5

### CHICKEN STRIPS

Two boneless chicken strips and your choice of dipping sauce: BBQ, Sweet Chili or Honey Mustard. \$5

Kids meals served with choice of one side.

## URBANDALE, IA Location

**- THE UNLIMITED FRESH BUFFET -**

Your choice of anything served from the open-window fresh food displays in Hy-Vee's Kitchen, Salad Bar, Chinese and Italian departments. And just when you think you've had enough, choose a dessert or a dish of Gelato. \$14  
Weekdays, 4 - 8 p.m. | Friday and Saturday, 4 - 9 p.m.

**- ENTRÉE SALADS -****ASIAN CHICKEN SALAD**

Fresh salad greens with cabbage for crunch, mixed with seasoned grilled chicken breast. Served with our house Sesame Ginger dressing. \$9  
Substitute flank steak - \$12  
Substitute shrimp - \$14

**BUFFALO CHICKEN SALAD**

Chopped greens topped with two boneless Buffalo Chicken Strips. Served with celery sticks and your choice of dressing. \$9

**SMOKED SALMON SALAD**

Salad greens topped with a filet of smoked salmon and slices of fresh cucumbers and tomatoes. Served with dressing on the side for a healthy option. \$11

**MARKET FRESH GRILLE HOUSE SALAD**

A blend of freshly chopped salad greens with cucumber slices, diced tomatoes, shredded carrots and seasoned croutons. Served with dressing on the side. \$6  
Add grilled portabella - \$3  
Side salad - \$3

**CAESAR SALAD**

Crisp Romaine with shredded Parmesan, julienned red onion and a hard-boiled egg. Tossed with our house Caesar dressing and garnished with seasoned croutons. \$7  
With chicken - \$9.5  
With shrimp - \$12.5  
Side salad - \$4

**Salad Dressings:**

Italian, French, Bleu Cheese, Ranch, 1,000 Island, Balsamic Vinaigrette, Caesar. Fat Free: Italian, Ranch or Raspberry Vinaigrette.

**- FROM THE GRILLE -**

Thick and juicy, we start with fresh, lean Amara® Ground Chuck. Hand-patted, grilled to perfection and served on a Parmesan-toasted bun, with fries.

All burgers come with your choice of BBQ, Buffalo or Zing Zang sauce.

**HAMBURGER \$7****CHEESEBURGER**

American, Cheddar, Swiss or Co-Jack. \$8  
Mango Fire Cheddar or Chipotle Cheddar. \$9

**"THE MAYTAG®" BURGER**

Bleu cheese and bacon. \$10

Served on a Parmesan-toasted bun, with fries.

**GRILLED CHICKEN BREAST**

Flame-grilled and tasty, with BBQ, Buffalo or Zing Zang sauce. \$8  
Add cheese and bacon - \$2

**PORTA-VEGGIE**

A marinated portabella mushroom, grilled and topped with sautéed, grilled red peppers, zucchini, onions and yellow squash. \$8

**- SIDES -****HARICOT VERTS**

Tender young French beans with onions and almonds. \$2.5

**WILD RICE & VEGGIES**

Seasonal vegetables with wild rice and seasonings. \$2.5

**GRILLED VEGETABLES**

Zucchini, squash, onions, peppers and assorted seasonal veggies, grilled to perfection. \$2.5

**GRILLED ASPARAGUS**

Tender cuts of grilled asparagus. \$2.5  
Add Parmesan cheese sauce - \$1

**SMOKED BAKED BEANS**

Beans smothered in a sauce with smoked bacon, brown sugar and a hint of mustard. \$2.5

**MAC-N-CHEESE**

Traditional comfort food, baked en casserole. \$4.5

**CREAMY COLESLAW**

Fresh, shredded cabbage in a light, creamy dressing. \$2.5

**CHEESY CORN BAKE**

A thick and bubbly corn casserole with a rich and creamy taste. \$2.5

**FRIES**

Crisp, golden French fries, seasoned and served with your choice of sauce. \$2.5

**PARTY POTATOES**

Hash brown casserole, deliciously cheesy. \$2.5

**BAKED POTATO**

An Idaho Russet potato, served with butter and sour cream. \$3  
With cheddar cheese, bacon and scallions - \$4

**SWEET POTATO**

Baked sweet potato with honey butter. \$3  
With brown sugar and marshmallow - \$4

## URBANDALE, IA LOCATION



## - PASTA -

**BRUSCHETTA PASTA**

Cavatappi tossed in olive oil, then mixed with tomatoes, onions and garlic. Garnished with mozzarella balls, fresh basil and a drizzle of balsamic vinegar. \$11  
With chicken - \$14  
With shrimp - \$16

**CHICKEN PARMESAN**

Cavatappi tossed with our house marinara and topped with a golden-brown chicken breast coated with Italian bread crumbs and cheeses. Topped with our house marinara, shredded Parmesan and fresh parsley. \$12

**PASTA ALFREDO**

Cavatappi tossed with traditional Alfredo sauce and garnished with shredded Parmesan and parsley. \$9  
With chicken - \$12  
With shrimp - \$14  
Add grilled veggies - \$2.5  
Florentine (spinach, garlic and shallots in a cream sauce) - \$2

**LASAGNA**

Layers of perfectly cooked pasta, a hearty meat sauce and a mixture of three Italian cheeses served piping hot. \$11

**BAKED CAVATELLI**

Pasta in our house marinara, topped with a three-cheese blend of mozzarella, provolone and cheddar cheese, then baked to a golden brown. \$10  
With Graziano's sausage - \$12.5

**MAC-N-CHEESE**

A full serving of America's favorite cheese and pasta dish—rich, creamy and delicious. Choose from three-cheese traditional, white cheddar, jalapeno or smoked mac with bacon. \$8  
With chicken - \$10.5

All pasta dishes served with our garlic knots.



## - CHICKEN -

**AIRLINE CHICKEN BREAST**

A chicken breast served with the drum part of the wing attached. Seasoned and grilled until it's tender and juicy. Served with your choice of two sides. \$10  
With spinach, artichoke and Parmesan - \$14

With Florentine (spinach, garlic and shallots in a cream sauce) - \$14  
With Lafayette (shrimp, crab surimi and Monterey Jack cheese) - \$14

**PRETZEL CHICKEN**

An airline chicken breast breaded with crushed pretzels for crunch and baked to seal in the natural juices. Great taste without the fat of deep-fried chicken. Served with your choice of two sides. \$12

**ALMOND CHICKEN**

An airline chicken breast rolled in chopped almonds and baked golden brown. Served with your choice of two sides. \$12

**HAWAIIAN CHICKEN**

Boneless breast filet immersed in our Hawaiian marinade for 24 hours, grilled over an open flame and served atop a blend of wild rice. Served with one additional side of your choice. \$12

**BONELESS CHICKEN BREAST**

A tender, boneless breast coated with salt, pepper and a blend of seasonings. Served atop a blend of wild rice. Served with one additional side of your choice. \$12



## - SEAFOOD -

**GRILLED SALMON**

A tender filet of salmon, lightly seasoned and grilled over an open flame. Served atop a blend of wild rice. A glaze of BBQ or Zing Zang sauce is optional. \$12

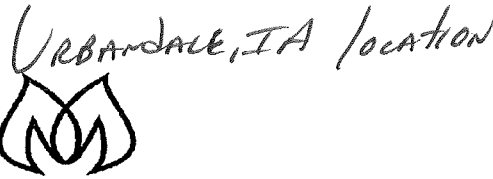
**GRILLED SHRIMP**

Five large, succulent shrimp lightly seasoned and grilled. Served atop a blend of wild rice. \$18  
Try them stuffed.  
With lobster - \$23  
With spinach and crab - \$23  
With spinach and artichoke - \$23

**SESAME-ENCRUSTED FILET OF FISH**

A mild but firm, lightly seasoned white fish filet, broiled to perfection and garnished with a fresh tomato and mango salsa. Served atop a blend of wild rice. \$12

Seafood dishes served with one additional side of your choice.



# MARKET FRESH

— GRILLE —



## - SUNDAY BRUNCH -

### - GRANDE BRUNCH BUFFET -

A bountiful array of seasonal fruit, fresh pastries, traditional brunch favorites, homemade oatmeal bar, prime rib, salmon, shrimp, delicious desserts & much more. Also enjoy our Create Your Own Eggs Benedict & Omelet Station.

\$14 (includes non-alcoholic beverage)

Kids 12 and under \$6 (includes beverage) | Kids 5 and under free

### - MADE TO ORDER -

#### HY-FIVE

2 eggs, 2 bacon, 2 sausage, hash browns and 1 pancake. \$6.99

#### COUNTRY SAMPLER

2 eggs, 2 bacon, 2 sausage, buttermilk biscuit with sausage gravy. \$6.99

#### 3 EGG OMELET, HASH BROWNS & TOAST

Your choice of ingredients: ham, sausage, bacon, cheese, mushrooms, green peppers, onions. \$6.99

#### HAM AND CHEESE SKILLET

Hash browns with diced ham, topped with eggs and American cheese. Served with toast. \$6.99

#### COUNTRY HARVEST SKILLET

Hash browns with onions, green peppers, mushrooms and sausage, topped with eggs. Served with toast. \$6.99

2 EGGS, 2 BACON OR 2 SAUSAGE, HASH BROWNS AND TOAST \$5.99

#### 3 FRENCH TOAST AND CHOICE OF 2 BACON OR 2 SAUSAGE

Choose from Cinnamon Bread or Texas Toast. \$5.99

BUTTERMILK BISCUITS AND SAUSAGE GRAVY \$4.49

### - BEVERAGES -

Fresh Squeezed Juice \$2.49

Milk \$2

Cappuccino \$1.29

Mimosa with  
fresh squeezed orange juice

Single \$5, Unlimited \$10

With buffet - Single \$3, Unlimited \$8

Caribou Coffee \$1.29

Coca-Cola \$2

Iced Tea \$2

Bloody Mary Bar

Single \$5, Unlimited \$10

With buffet - Single \$3, Unlimited \$8



# MARKET FRESH

— GRILLE —

## - SUNDAY -

### KIDS EAT FREE BRUNCH

Kids eat free with the purchase of an adult Sunday brunch.

### FAMILY PIZZA NIGHT - \$18.99

A family style meal deal for the whole family. Two 12" pizzas, an order of Pepperoni Pinwheels and Coca-Cola Freestyle beverages.

## - MONDAY -

### KIDS EAT FREE

with the purchase of an adult Unlimited Fresh Buffet.

### HALF PRICE APPETIZERS

All appetizers half off, all night long.

## - TUESDAY -

### \$5 OFF UNLIMITED FRESH BUFFET

Your choice of anything served from the open-window fresh food displays in Hy-Vee's Kitchen, Salad Bar, Chinese and Italian departments.

## - WEDNESDAY -

### WINE DOWN WEDNESDAYS

Half price bottles of wine with the purchase of any entrée.

## - THURSDAY -

### \$3 YOU CALL IT BEERS

(bottles or draws)

### HALF PRICE APPETIZERS

All appetizers half off, all night long.

## - FRIDAY -

### PRIME RIB NIGHT - 12 OZ - \$19.99, 16 OZ - \$24.99

Juicy, slow roasted Prime Rib served with a baked potato and your choice of side.

## - SATURDAY -

### KIDS EAT FREE

with the purchase of an adult Unlimited Fresh Buffet.

### GAME DAY WINGS - \$0.50 EACH

Jumbo chicken wings coated with your choice of rub and served with your favorite sauce!



## - AGED STEAKS & CHOPS -

*The secret to a great steak is aging. Our steaks are aged for 28 days to naturally tenderize the meat and seal in its intense, juicy flavor.*

### MARINATED FLANK STEAK

*Flank steak marinated in teriyaki and ginger, grilled over an open flame, then cut into thin, lean strips and served atop a blend of wild rice. Comes with your choice of one additional side. \$18*

### CENTER CUT RIB EYE

*Hy-Vee's exclusive Amana® 100% Natural Beef, a well-marbled, mouth-watering steak, grilled to your specifications. Served with your choice of two sides. \$20*

### HAWAIIAN RIB EYE

*Our Amana rib eye, marinated for three days in a Hawaiian mixture of soy, ginger and pineapple juice, then grilled to your specifications. Served with your choice of two sides. \$22*

### THE IOWA CHOP

*A Midwest favorite, seared and caramelized with onions and garlic to seal in the natural juices. Served with your choice of two sides. \$14*

### CENTER CUT TOP SIRLOIN

*The aging process of our select Amana Prime top sirloin provides peak flavor. Served with your choice of two sides. Regular (10 oz) - \$18  
Petite (8 oz) - \$15  
Add bleu cheese - \$3  
Add crab oscar sauce - \$5*



## - HICKORY HOUSE® SMOKED MEATS -

*We start with quality meats, add flavorful rubs and seasonings then slow cook it, Kansas City-style, for that smoky, tender taste you crave. Served with your choice of sauce: BBQ, Sweet Chili or Honey Mustard.*

### FULL OR HALF RACK OF RIBS

*Loin back ribs, lean and tender, served with our Smoked Baked Beans and Cheesy Corn Bake. Full \$21  
Half \$16*

### SMOKED TURKEY BREAST

*Tender and juicy, served with your choice of two sides. \$12*

### SMOKED BBQ MEATLOAF

*A slice of our homestyle meatloaf, slow smoked, slathered with sauce and garnished with onion rings. \$13*

### SMOKED COMBO PLATTER

*A four-bone Rack of Ribs plus your choice of two additional meats and two sides. Meat choices: Smoked Half Chicken, Turkey Breast, Burnt Ends or Pulled Pork. \$18*

### SMOKED HALF CHICKEN

*Delicious smoked flavor, moist and tender. Served with your choice of two sides. \$12*

### BURNT ENDS

*A mound of chopped, tender, smoked brisket. Served with your choice of two sides. \$13*

### SANDWICHES

*Same great meats served on a grilled Parmesan Focaccia bun with your choice of sauce and one side. \$8*

**SMOKED TURKEY  
SLICED SMOKED BRISKET  
PULLED PORK  
BURNT ENDS  
PULLED CHICKEN**



## - PIZZA -

### ONE-TOPPING

*16" - \$12, additional toppings \$1 each  
12" - \$9, additional toppings 75¢ each*

### ITALIAN STING

*Italian sausage, jalapenos and a spicy sauce.  
16" - \$15 12" - \$12*

### MEAT CRAVERS

*Italian sausage, bacon, Canadian bacon, beef, pork sausage and pepperoni.  
16" - \$16 12" - \$13*

### TOMATO MARGHERITA

*Olive oil, roma tomatoes and minced garlic.  
16" - \$15 12" - \$12*

*Toppings: Cheese, Pepperoni, Italian Sausage, Pork Sausage, Canadian Bacon, Onion, Peppers, Tomatoes, Mushrooms, Black Olives*

*Crust: Traditional, Thin or Tuscano*

## - BEVERAGES -

*Coke Products  
Lemonade*

*Iced Tea  
Caribou Coffee*

*Hot Tea  
Milk*

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. Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Please ask to speak with a manager for a list of ingredients in your order.