

The
GRANDVIEW
RESTAURANT
and Supper Club

Brunch

Available Saturday and Sunday, from 10am - 3pm

Breakfast

SKILLETS

The Mash \$12

Garlic mashed potatoes, green onions, apple-wood smoked bacon, topped with scrambled eggs, drizzled with cajun hollandaise

Autumn \$13

Sautéed thick cut oven roasted turkey breast, garlic roasted Brussels sprouts, roasted butternut squash, breakfast potatoes, toasted pine nuts, grilled red onion, arugula in brown butter, topped with shredded Gruyere cheese and two eggs sunny side up

OMELETS

Served with house seasoned diced potatoes garnished with scallions

The Local Omelet \$12

Heirloom tomatoes, spinach, roasted corn, roasted red bell peppers and goat cheese

Three Egg Omelet Your Way \$14

Your choice of up to six ingredients: chorizo, sausage, apple-wood bacon, ham, Canadian bacon, oven roasted turkey, cheddar, swiss, gruyere, mozzarella, cotija, goat cheese, mushroom, green pepper, red pepper, spinach, arugula, corn, heirloom tomatoes, avocado, red onion, roasted red pepper, brussels sprouts

BENEDICTS

Served with house seasoned diced potatoes garnished with scallions

★ **The Geneva Benedict** \$13

Two poached eggs, arugula, Canadian bacon, traditional hollandaise, served atop a battered English muffin

The Cauliflower Benedict \$14

Two poached eggs, fried cauliflower cake, mustard greens, roasted red pepper hollandaise

Prosciutto Di Parma Benedict \$14

Two poached eggs, thinly sliced oven roasted prosciutto Di Parma, served over a toasted English muffin with melon infused hollandaise

SAVORIES

Guacamole Toast \$13

Multigrain toast topped with fresh guacamole, heirloom tomatoes, shaved red onions, jalapeño, cilantro and goat cheese, served with breakfast potatoes

The Geneva Breakfast \$15

Two eggs your way, breakfast potatoes, two sausage links, two apple-wood smoked bacon strips

Carrot Gravlox \$12

Toasted bagel, served with smoked and cured carrot strips, chive cream cheese, sliced cucumbers, shaved red onion, capers and pickled eggs served with a spring mix side salad tossed in sweet garlic vinaigrette

SWEETS

Banana Fosters French Toast \$12

House made banana bread smothered with Madagascar vanilla bean infused batter topped with brûléed banana slices and rum infused syrup

Nutella Pancakes \$12

Two traditional pancakes stuffed with house made nutella topped with fresh strawberries, nutella infused whipped cream and garnished with cocoa nibs

Sides

Sausage links \$4

Two slices of toast: white, wheat, multigrain or rye ... \$3

Served with jam

Brulee Parfait \$8

granola and Greek yogurt with seasonal fresh berries

Breakfast potatoes \$3

Bagel and cream cheese \$5

Apple Wood Smoked Bacon \$4

English Muffin \$5

Served with jam

Seasonal fruit \$6

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Lunch

SOUP AND SALADS

Available half or full size, add chicken (\$6), shrimp (\$8), steak (\$10)

Soup du Jour \$6

Chef's selection made daily

★ **Cobb Salad** \$8 \$12

Mixed greens, diced apple-wood smoked bacon, hard boiled egg, tomato, onion, avocado and bleu cheese crumbles served with a side of bleu cheese dressing

Fall Salad

Shredded Brussels sprouts, diced apple-wood smoked bacon, red quinoa, tomatoes, shaved red onion, diced avocado, cranberries, and pumpkin seeds tossed in an apple cider vinaigrette

Greek Salad \$8 \$12

Chopped romaine hearts, sliced heirloom tomatoes, sliced cucumber, artichoke hearts, shaved red onion, kalamata olives and feta cheese tossed in a Greek dressing

SANDWICHES/WRAPS

Served with house-made potato chips, substitute truffle fries (\$2) or small side salad (\$3) or cup of soup du jour (\$4)

Turkey Avocado Club or Wrap \$14

Roasted sliced turkey breast, avocado, apple-wood smoked bacon, cheddar cheese, Swiss cheese, romaine lettuce, tomatoes and garlic aioli served between multi-grain toast

Ratatouille Grilled Cheese \$14

Roasted red pepper, red onion, zucchini, and mushrooms. Sliced cheddar and Gruyere cheese served between grilled Texas toast served with tomato bisque

Steak Wrap \$14

Seared beef tenderloin, spring mix, tomato chutney, tortilla chips and pablano aioli wrapped in a wheat flour tortilla

BURGER

Served with house-made potato chips, substitute truffle fries (\$2) or small side salad (\$3) or cup of soup du jour (\$4)

Black and Bleu \$16

Blackened 8 oz. Angus beef, topped with bleu cheese dressing, sunny side egg, buttermilk onion rings and two strips of apple-wood smoked bacon served on a Brioche bun

ENTRÉES

Pesto Pasta \$22

Campanile pasta, sautéed arugula, heirloom tomatoes, diced yellow squash, zucchini and toasted pine nuts tossed in pesto and topped with grated Parmesan

Chicken Roulade \$24

Pan seared chicken breast stuffed with mushrooms, shallots and thyme with chardonnay sauce, wild rice and Brussels sprouts

Beverages

Cappuccino, Latte, Espresso \$5

+ Extra Shot (\$2)

Regular Coffee/Decaf \$3

Custom Sparrow Geneva Inn Blend

Juice \$3

Orange/Apple/Cranberry/Tomato

Mimosa \$10

Can be made with Orange, Pomegranate or Cranberry Juice

Prosecco \$9

The Grandview Bloody Mary \$10

Jim's house-made Bloody Mary Mix, Vodka, Spotted Cow Chaser

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, pork, poultry or shell fish reduces the risk of food-borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or under cooked. Contact your physician or local health department for more information.