

*The*  
**GRANDVIEW**  
RESTAURANT  
*and Supper Club*

*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

★ **Caesar Salad** ..... \$8 \$12

Chopped romaine lettuce, Wisconsin sarVecchio parmesan cheese, white anchovies, house-made croutons tossed with creamy Caesar 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

★ **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

**Geneva Wedge Salad**

Iceberg lettuce wedge, diced apple-wood smoked bacon, sliced heirloom cherry tomatoes topped with bleu cheese dressing and a balsamic reduction drizzle

**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)

★ **Cubano** ..... \$15

Smoked pork, black forest ham, dill pickles, cilantro, piri piri honey infused Dijon mustard served between focaccia bread

**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

**Steak Wrap** ..... \$14

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

**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

**Chicken Hot Brown** ..... \$14

Toasted Texas toast served open-faced with thinly sliced chicken, two strips of apple-wood smoked bacon smothered in Mornay sauce and topped with two over easy eggs

**BURGERS**

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

**Classic Burger** ..... \$14

Freshly ground beef, lettuce, tomato, onion, served on a brioche bun + Cheese \$2, Bacon \$2, Mushrooms \$2

**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

**The Harvest** ..... \$16

8 oz. Angus beef, sweet garlic aioli, arugula, pickled fennel, red onion and Gruyere cheese

**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

**Seafood Pasta** ..... \$28

Linguine pasta, pan seared sea scallops, sautéed radish, and pancetta tossed in tarragon cream sauce

**Chicken Roulade** ..... \$24

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

**Scottish Salmon** ..... \$26

Seared Scottish salmon with beurre blanc and sides of roasted zucchini and pickled egg

**Beverages**

**DRAFT BEER**

**New Glarus** ..... \$5

"Spotted Cow" Farmer's Wheat Ale - New Glarus, WI

**Wisconsin Brewing Co.** ..... \$6

"Vacation Pilsner" - Madison, WI

**Stella Artois** ..... \$5

Pilsner Lager - Belgium

**Karben4 Brewery** ..... \$6

"Fantasy Factory" IPA - Madison, WI

**Lakefront Brewery** ..... \$5

"Riverwest Stein" Amber Lager - Milwaukee, WI

**COCKTAILS**

**The Grandview Bloody Mary** ..... \$10

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

**Mimosa** ..... \$10

Can be made with Orange, Pomegranate or Cranberry Juice

★ **Aperol Spritzer** ..... \$9

Aperol, Prosecco, Splash of Soda, Orange Garnish

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef eggs, fish, lamb, 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.