

The
GRANDVIEW
RESTAURANT
and Supper Club

Breakfast

Available from 8 a.m. to 3 p.m.

SKILLETS

- The Mash** \$12
Garlic mashed potatoes, green onions, apple-wood smoked bacon, topped with scrambled eggs, drizzled with cajun hollandaise
- Spiral Ham and Butternut Squash** \$13
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

OMELETTES

Served with house seasoned diced potatoes garnished with scallions

- Three Egg Omelette 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 and caramelized onions

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 toasted English muffin
- Prosciutto Di Parma Benedict** \$14
Two poached eggs, arugula, thinly sliced oven roasted prosciutto Di Parma, served over a toasted English muffin with melon infused hollandaise
- The Cauliflower Benedict** \$14
Two poached eggs, fried cauliflower cake, arugula, roasted red pepper hollandaise

SAVORIES

- The Geneva Breakfast** \$15
Two eggs your way, breakfast potatoes, two sausage links, two apple-wood smoked bacon strips
- Breakfast Tacos** \$12
Three corn tortillas filled with scrambled eggs and chorizo, topped with shaved radish, thinly sliced red onion, topped with mozzarella cheese, salsa verde and garnished with cilantro
- Guacamole Toast** \$13
Multigrain toast topped with fresh guacamole, heirloom tomatoes, shaved red onions, jalapeño, cilantro and goat cheese, served with breakfast potatoes

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 and Strawberry-Banana Pancakes** \$12
Two traditional pancakes stuffed with house made nutella topped with strawberries and bananas, nutella infused whipped cream and garnished with cocoa nibs

SPECIALS

Breakfast Special
Ask your server about this week's breakfast special!

Sides

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| Sausage links \$4 | Bagel and cream cheese \$5 |
| Two slices of toast: white, wheat, multigrain or rye \$3 | Apple Wood Smoked Bacon \$4 |
| Served with jam | English Muffin \$5 |
| Brûlée Parfait \$8 | Served with jam |
| Granola and Greek yogurt with seasonal fresh berries | Seasonal fruit \$6 |
| Breakfast potatoes \$3 | |
| Single Pancake \$3 | |

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Lunch

Available from 10 a.m. to 3 p.m.

APPETIZERS

- Wisconsin Cheese Curds** \$10
Wisconsin white cheddar curds in herbed batter, served with ranch dressing
- Classic Bruschetta** \$15
Diced tomatoes, red onion, garlic, basil and Parmesan topped with balsamic drizzle and served on a toasted baguette
- Cheese Board** \$14
Chefs selection of cheese, sporessata, crackers and grapes

SOUP AND SALADS

Salads are available in half or full size, add chicken (\$6), shrimp (\$8), steak (\$10) or salmon (\$12)

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| 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 |
| Brussels Sprouts Salad \$8 \$12
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 | ★ Caesar Salad \$8 \$12
Chopped romaine lettuce, Wisconsin sarVecchio parmesan cheese, house-made croutons tossed with creamy Caesar dressing |

SANDWICHES AND WRAPS

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

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| Smoked Salmon BLT \$13
Smoked salmon, served between two slices of sprouted white bread with cilantro aioli, freshly sliced tomatoes, spring mix and sliced avocado | Turkey Avocado Wrap or Sandwich \$14
Roasted sliced turkey breast, avocado, apple-wood smoked bacon, cheddar cheese, Swiss cheese, romaine lettuce, tomatoes and garlic aioli served between your choice of multi-grain toast or a whole wheat wrap |
| Ratatouille Grilled Cheese \$14
Roasted red pepper, red onion, zucchini, mushrooms, sliced cheddar and Gruyere cheeses served between grilled Texas toast served with tomato bisque | |

BURGERS

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

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| Build your own Burger \$14
Your choice of up to six ingredients: bacon, Canadian bacon, lettuce, tomato, onion, sautéed mushrooms, roasted red pepper, caramelized onion, arugula, spinach, avocado, Swiss cheese, cheddar cheese, Gruyere, goat cheese, mozzarella | 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 |
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ENTRÉES

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| Fettuccine Alfredo \$16
Fettuccine pasta tossed with a creamy alfredo sauce and your choice of Chicken or Shrimp served with a toasted baguette | Berkshire Pork Chop \$18
Mashed potatoes, roasted Brussels sprouts topped with signature pear sauce |
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SPECIALS

- Taco Tuesday** \$13
Available Tuesdays only, enjoy a new taco recipe every week! Half priced margaritas with your taco purchase

- Weekly Lunch Special**
Ask your server about our weekly special!

Beverages

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| The Grandview Bloody Mary \$10
Jim's house-made mix, vodka, Spotted Cow chaser | Prosecco \$9 |
| Cappuccino, Latte, Espresso \$5
+ Extra Shot (\$2) | Regular Coffee/Decaf \$3
Custom Sparrow Geneva Inn blend |
| Mimosa \$10
Can be made with orange, pomegranate or cranberry juice | Fruit Juices \$3
Orange, grapefruit, tomato, pineapple, apple, cranberry |

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.