

The
GRANDVIEW
RESTAURANT

Breakfast

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

SKILLETS

- Turkey Skillet** \$14
Mini Hash Browns • Brown Butter • Turkey Breast • Brussel Sprouts • Red Onion • Butternut Squash • Rainbow Swiss Chard • Pine Nuts • Gruyere Cheese •
Two Over Easy Eggs
- Gf Autumn Harvest Skillet** \$13
Kale • Sweet Potato • Red Onions • Pepitas • Roasted Tomato • Mini Hash Browns • Cranberries • Gruyere Cheese • Two Over Easy Eggs

OMELETTES

Served with mini hash brown potatoes

- Three Egg Omelette** \$12
Your Choice of Four Ingredients: Chorizo • Sausage • Apple-Wood Smoked Bacon • Ham • Tempeh "Chorizo" • Cheddar • Mozzarella • Cremini Mushrooms •
Green Pepper • Red Pepper • Spinach • Corn • Heirloom Tomatoes • Red Onion • Swiss Chard • Kale • Butternut Squash • Brussel Sprouts
+ Additional Ingredients \$1
- The Grandview Frittata** \$14
Cremini Mushrooms • Mozzarella Cheese • Sweet Corn • Tomato • Red Pepper • Green Pepper • Morita Salsa • Avocado
+ Choice of Chorizo, Sausage or Bacon

BENEDICTS

Served with mini hash brown potatoes

- The Geneva Benedict**
Two Toasted English Muffin • Arugula • Canadian Bacon • Poached Eggs • Hollandaise
- The Cauliflower Benedict** \$14
Cauliflower Cakes • Wilted Kale • Poached Eggs • Esplette Hollandaise
- Smoked Salmon Benedict** \$16
Grilled Artisan Toast • Sweet Potato Mash • Rainbow Swiss Chard • Smoked Salmon • Poached Eggs • Creole Hollandaise

SAVORIES

Served with mini hash brown potatoes

- The Geneva Breakfast** \$15
Two Eggs Your Way • Two Sausage Links • Two Strips Apple-Wood Smoked Bacon • Toast
- Guacamole Toast**
Artisan Toast • Guacamole • Heirloom Tomatoes • Jalapeño • Red Onion • Cilantro • Goat Cheese
+ Two Eggs your way
- v Maunksuck Tacos** \$13
"Chorizo" Tempeh • Scrambled Eggs • Mozzarella • Red Onion • Watermelon Radish • Micro Cilantro • Morita Salsa • Guacachile Salsa • Mini Hash Browns

SWEETS

- Geneva Lakes French Toast** \$14
Battered Texas Toast • Madagascar Vanilla Bean • House Made Syrups • Sausage Links OR Apple-Wood Smoked Bacon • Powdered Sugar
- Geneva Lakes Pancakes** \$12
Three Buttermilk Pancakes • House Made Syrups • Sausage Links OR Apple-Wood Smoked Bacon
- Apple Cider French Toast** \$15
Battered Texas Toast • Brown Sugar Pastry Cream • Apple Compote • Cider Infused Syrup • Cinnamon Streusel • Powdered Sugar

SIDES

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| Sausage Links \$4 | Bagel with Cream Cheese \$5 |
| Apple-Wood Smoked Bacon \$4 | English Muffin \$5
Whipped Butter • Jam |
| Two Slices of Toast: White, Wheat, Multigrain or Rye \$3
Whipped Butter • Jam | Gf Seasonal Fruit \$4 |
| Mini Hash Brown Potatoes \$3 | Single Pancake \$3 |

The GRANDVIEW

RESTAURANT

Lunch

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

APPETIZERS

- Cheese Board** \$14
 Chef's Selection of Cheese • Soppressata • Crackers • Grapes
- Gf Shrimp Cocktail** \$15
 Jumbo Shrimp • Cocktail Sauce • Parsley • Lemon Wedge
- Mediterranean Burrata** \$18
 Pesto • Arugula • Heirloom Tomato • Baguette Points • Burrata • Olive Oil • Balsamic Reduction • Sea Salt Flake

SOUPS AND SALADS

Half or full size salad options. Add your choice of protein to any salad + Chicken \$6 • Jumbo Shrimp \$10 • 4 ounce Filet \$12 • Sea Trout \$12

- Grandview Soups** \$6
 Butternut Squash Bisque • Manhattan Clam Chowder
- Gf Cobb Salad**
 Mixed Greens • Apple-Wood Smoked Bacon • Sliced Egg • Heirloom Tomatoes • Red Onion • Avocado • Bleu Cheese Crumbles • Bleu Cheese Dressing
- Gf Fall Salad** \$10 \$14
 Brussels Sprouts • Apple-Wood Smoked Bacon • Red Quinoa • Tomatoes • Red Onion • Avocado • Cranberries • Pumpkin Seeds • Apple Cider Vinaigrette
- Gf Caesar Salad** \$10 \$14
 Baby Romaine Hearts • Wisconsin SarVecchio Parmesan • Parmesan Crisp • Caesar Dressing

SANDWICHES AND WRAPS

Served with house-made potato chips, seasoned fries (\$2), garlic parmesan fries (\$2), side salad (\$3), fruit (\$4) or a cup of soup (\$4)

- Turkey Club**
 Turkey Breast • Black Forest Ham • Apple-Wood Smoked Bacon • Arugula • Tomato • Goat Cheese • Tarragon Aioli • Brioche Or Sun-Dried Tomato Wrap
- Smoked Salmon BLAT Panino** \$15
 Smoked Salmon • Spring Mix • Apple-Wood Smoked Bacon • Avocado • Tomato • Tarragon Aioli • Artisan Bread
- Vinotok Fried Chicken Sandwich** \$14
 Pickle Infused Buttermilk Brined Chicken Breast • Duck Bacon • Roasted Tomato Aioli • Fig Compote • Arugula • Fontina • Brioche Bun
- V Apple and Brie Panini** \$10
 Roasted Garlic Puree • Caramelized Apples • Arugula • Brie

You Pick Two

Your choice of half sandwich, half salad or cup of soup served with house-made potato chips
 \$14

HANDHELDS

- Signature Burger** \$16
 8 Oz Chuck Brisket Blend • Signature Sauce • Cheddar • Lettuce • Tomato • Onion • Brioche Bun
 + served with house-made potato chips, seasoned fries (\$2), garlic parmesan fries (\$2), side salad (\$3), fruit (\$4) or a cup of soup (\$4)
- Wasabi Tempura Shrimp Tacos** \$15
 Wasabi Tempura Shrimp • Cilantro Emulsion • Pico de Gallo • Micro Cilantro • Watermelon Radish • Avocado • Lime • Morita Salsa • Tortilla Chips
 + Corn or Flour Tortilla
- Gf Duck Barbacoa Tacos** \$15
 Slow Roasted Duck • Avocado Puree • Red Onion • Watermelon Radish • Micro Cilantro • Guacachile Salsa • Lime • Morita Salsa • Tortilla Chips
 + Corn or Flour Tortilla
- Lobster Roll**
 Lobster • Capers • Lemon • Chives • Old Bay • Aioli • New England Style Bun • Parmesan Garlic Fries
- Gf Campechano Tacos** \$15
 Prime Ribeye • Chorizo • Zucchini • Mozzarella Cheese • Micro Cilantro • Radish • Red Onion • Lime • Guacachile Salsa • Morita Salsa • Tortilla Chips
 + Corn or Flour Tortilla
- VEGAN The Vegano** \$13
 Marinated Portobellos • "Chorizo" Tempeh • Zucchini • Watermelon Radish • Micro Cilantro • Guacachile Salsa • Lime • Morita Salsa • Tortilla Chips
 + Corn or Flour Tortilla

ENTRÉES

- Gf Bouillabaisse** \$45
 Green Lipped Mussels • Jumbo Shrimp • Scallops • Lobster Knuckle and Claw • Tomato and Saffron Seafood Consommé
- V Sweet Potato Gnocchi** \$25
 Escarole • Maple Bourbon Brown Butter • Shallots • Garlic • Sage • Butternut Squash • Sweet Corn • Pepitas

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.