

The GRANDVIEW

RESTAURANT

Breakfast

OMELETTES

Served with mini hash brown potatoes

Gf Three Egg Omelette \$12

Your Choice of Four Ingredients: Chorizo • Sausage • Apple-Wood Smoked Bacon • Ham • Soyrizo • Cheddar • Mozzarella • Beech Mushrooms • Green Pepper • Red Pepper • Spinach • Corn • Heirloom Tomatoes • Red Onion • Arugula • Asparagus • Kale

+ Mini hash browns contain gluten

Gf The Grandview Frittata \$14

Beech Mushrooms • Mozzarella Cheese • Sweet Corn • Tomato • Red Pepper • Green Pepper • Salsa Verde • Avocado

+ Choice of Chorizo, Sausage or Bacon. Mini hash browns contain gluten.

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

Buongiorno Skillet \$14

Pesto • Turkey Breast • Proscuitto di Parma • Red Onion • English Peas • Arugula • Pine Nuts • Gruyere • Marbled Roasted Potatoes • Two Eggs Over Easy

Breakfast Burger \$16

Wagyu Beef • Thick Cut Peppered Bacon • Sunny Side Up Egg • Arugula • Avocado • Fontina Cheese • Hollandaise

Gf Steak and Eggs \$20

8 oz. Prime Hanger Steak • Marble Roasted Potatoes • Two Eggs Your Way • Herbed Hollandaise

+ Mini hash browns contain gluten

V Guacamole Toast \$14

Artisan Toast • Guacamole • Heirloom Tomatoes • Jalapeño • Red Onion • Cilantro • Goat Cheese

+ Two Eggs your way \$2

Served with mini hash brown potatoes

SIDES

Sausage Links \$4

Bagel with Cream Cheese \$5

Single Pancake \$3

English Muffin \$5

Whipped Butter • Jam

Gf Seasonal Fruit \$4

Two Slices of Toast: White, Wheat, Multigrain or Rye \$3

Whipped Butter • Jam

Mini Hash Brown Potatoes \$3

Apple-Wood Smoked Bacon \$4

BENEDICTS

The Geneva Benedict \$14

Two Toasted English Muffin • Arugula • Canadian Bacon • Poached Eggs • Hollandaise

Smoked Salmon Benedict \$16

Grilled Artisan Toast • Sweet Potato Mash • Arugula • Smoked Salmon • Poached Eggs • Creole Hollandaise

Gf Lobster Benedict \$18

Fresh Lobster Knuckle & Claw • Pea Shoot Micro Green • Asparagus • Tarragon Oil • Poached Eggs • Hollandaise

+ Mini hash browns contain gluten

SWEETS

Geneva Lakes Pancakes \$12

Three Buttermilk Pancakes • House Made Syrups • Sausage Links OR Apple-Wood Smoked Bacon

Geneva Lakes French Toast \$14

Battered Texas Toast • Madagascar Vanilla Bean • House Made Syrups • Sausage Links OR Apple-Wood Smoked Bacon • Snow Sugar

Peach Cobbler French Toast \$15

Battered Texas toast Battered • Peach Compote • Lemon Mascarpone • Raspberry Infused Syrup • Coconut Streusel • Snow Sugar

BEVERAGES

Regular Coffee/Decaf \$3.50

Custom Sparrow Geneva Inn blend

Cappuccino, Latte, Espresso, Caramel Macchiato, Americano \$5

The Grandview Bloody Mary \$10

Tito's Vodka, Grandview House-Made Bloody Mary Mix, Garnished Heavily with Assorted Accoutrement

Mimosa \$10

Your choice of Orange, Cranberry, Pomegranate, Pineapple, Grapefruit or Apple Juice

Spiked Frappé \$10

Espresso, Kahlua, Sugar, Milk

+ Regular or Decaf

Lakeside Sangria \$10

Fresh Strawberries, Oranges, Limes and Basil, infused with our house Pinot Grigio, Jose Silver Tequila and Sparkling Water

Pallini Spritz \$10

Pallini Lemoncello, Moscato, Club Soda

+ Under 100 Calories!

Lakeside Refresher \$10

Pallini Lemoncello, Freshly Brewed Iced Tea, Lemon Juice

+ Under 100 Calories!

Lunch

APPETIZERS

- Wisconsin Cheese Curds** \$13
Wisconsin White Cheddar Curds • Beer Batter • Bacon Jam
• Southwest Ranch
- Ricotta and Prosciutto Crostinis** \$18
Arugula • Ricotta Cheese • Prosciutto di Parma • Peach
Compote • White Balsamic & Summer Truffle Glaze •
Toasted Baguette Points
- Cheese Board** \$14
Local Wisconsin Cheese • Tuscano • Sturgeon Caviar •
Creme Friache • Crostinis
- Gf Shrimp Cocktail** \$15
Jumbo Shrimp • Cocktail Sauce • Parsley • Lemon Wedge

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 • Ora-King Salmon
\$12

- Grandview Soups** \$6
Chilled Gazpacho • Lemon Chicken & Orzo • Summer
Corn Chowder
- Gf Cobb Salad** \$10/\$14
Mixed Greens • Apple-Wood Smoked Bacon • Sliced Egg •
Heirloom Tomatoes • Red Onion • Avocado • Bleu Cheese
Crumbles • Bleu Cheese Dressing
- Prosciutto & Mango Salad** \$10/\$14
Mixed Greens • Prosciutto di Parma • Sliced Mango • Fresh
Mozzarella • Toasted Pine Nuts • Champagne 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** \$14
Turkey Breast • Black Forest Ham • Apple-Wood Smoked
Bacon • Roasted Tomato Aioli • Tomato • Red Onion •
Cheddar Cheese • Multi-Grain Or Sun-Dried Tomato
Wrap
- Smoked Salmon BLAT Panino** \$15
Smoked Salmon • Spring Mix • Apple-Wood Smoked
Bacon • Avocado • Tomato • Tomato Aioli • Artisan Bread
- V Veggie "B"LT** \$12
Toasted Challah • King Oyster Mushroom "Bacon" • Butter
Bib Lettuce • Tomato • House Made Mayonnaise
+ Sub Applewood Smoked Bacon + \$2

HANDHELDS

- The Grandview Classic Burger** \$20
Wagyu Beef • Thick Cut Peppered Bacon • Butter Bib
Lettuce • Tomato • Red Onion • James Farm Sharp
Cheddar • House-made Mayonnaise • Beer Battered
Truffle Fries
- Maine Lobster Roll** \$20
Fresh Lobster Knuckle & Claw • Aioli • Parsley • New
England Style Bun • Beer Battered Truffle Fries • Lemon
Wedge
- Vinotok Fried Chicken Sandwich** \$20
Pickle Infused Buttermilk Brined Chicken Breast •
Applewood Smoked Bacon • Roasted Tomato Aioli • Fig
Compote • Arugula • Fontina • Potato Bun • Beer Battered
Truffle Fries
- Gf Steak Bao Buns** \$15
Marinated Prime Flat Iron • Kimchi • Honey-Sriracha Mayo
• Garlic & Ginger Glaze • Micro Cilantro • Lime • Sesame
Vinaigrette Dressed Greens
- Gf Pork Belly Tacos** \$15
Slow Roasted Pork Belly • Guacamole • Marinated
Cucumber & Red Onion • Garden Salsa • Micro Cilantro •
Lime • Tortilla Chips
+ Corn or Flour Tortilla
- Sea Bass Tacos** \$16
Tempura Sea Bass • Cilantro Emulsion • Jicama, Fennel,
Papaya Slaw • Micro Cilantro • Watermelon Radish • Lime •
Morita Salsa • Tortilla Chips
+ Corn or Flour Tortilla

ENTRÉES

- Salmon Succotash** \$24
Ora-King Salmon • Sweet Corn • Lima Beans • Citrus •
Asparagus • Saffron Sauce Supreme
- Steak Frites** \$20
8 oz Prime Hanger Steak • Beer Batter French Fries •
Hollandaise • Fine Herbs
- Frutti di Mare** \$22
House-made Linguine • Neapolitan Sauce • Shrimp • Crab
Claws • New Zealand Green Lipped Mussels • Lemon
Gastrique
+ Served with Toasted Garlic Bread
- V Ricotta Radiatori** \$18
House-made Radiatori • Ricotta Cheese • Pecorino • Fresh
Basil • Cracked Black Pepper • Alfredo Sauce
+ Served with Toasted Garlic Bread

VEGAN **Gf** **V** Vegan/Gluten Free/Vegetarian

You Pick Two..... \$14

Your choice of half sandwich/wrap, half salad or cup of soup
served with house-made potato chips