

## **LUNCH - \$10**

COURSE 1 - SELECT ONE

## **GRANDVIEW SOUP**

Seafood bisque, baked French onion, or New England clam chowder

## STRAWBERRY SPINACH SALAD

Baby spinach, freshly sliced strawberries, toasted almonds, Gorgonzola cheese crumbs, shaved red onion all tossed together in a refreshing poppy seed dressing

COURSE 2 - SELECT ONE

## **ASPARAGUS RISOTTO**

Asparagus risotto with English peas, Parmesan cheese and pea shoot garnish

## CHICKEN CAPRESE SANDWICH

Grilled chicken, tomato, basil pesto, Mozzarella and balsamic aoili served between a baguette and with a side of house-made chips

## SHRIMP TEMPURA TACOS

Two tacos with lightly breaded shrimp served on corn tortillas with guajillo pepper aoili, topped with pico de gallo, diced avocado, shaved radish and garnished with micro cilantro, served with a side of tortilla chips and salsa verde

## FEATURED DRINKS

## THE MARCO POLO

\$9

Tito's Vodka, Domaine Canton Ginger Liquor, Jamaican Bitters, Splash of Soda, Lemon Garnish

## BEER

\$5

Blue Moon Belgian White Ale Leinenkugel's Summer Shandy Lakefront Riverwest Stein Amber







## DINNER - \$25

COURSE 1 - SELECT ONE

## **GRANDVIEW SOUP**

Seafood bisque, baked French onion, or New England clam chowder

## GREEK SALAD

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

COURSE 2 - SELECT ONE

## PESTO PASTA

Campanelle pasta, sautéed arugula, asparagus, zucchini and toasted pine nuts tossed in a pesto sauce and topped with grated Parmesan, served with a sliced baguette

#### SALMON TRIO

Salmon topped with a deconstructed mango pico de gallo made with a mango emulsion and a cilantro jalepeño onion sauce

## PETIT FILET

Four oz. Prime Filet with Dijon fingerling potatoes and jumbo asparagus with truffle demi

#### COURSE 3

# PINEAPPLE UPSIDE-DOWN ENTREMET

Coconut mousseline mango cremuex, almond cake, topped, with candied pineapple