



## The Grande February 13 through February 19



### SALADS

#### Southwest Salad \$8

Chopped romaine, diced red onion, bell pepper, cherry tomato, sweet corn, black beans, avocado and cheddar cheese served with salsa ranch dressing

#### Cobb Salad \$8 GF

Spring mix, hard-boiled egg, cherry tomato, crumbled bacon, avocado, shaved red onion, and blue cheese with choice of dressing

#### Pear, Walnut and Blue

#### Cheese Salad \$8 GF

Fresh spinach, blue cheese crumbles, sliced pears, dried cranberries and toasted walnuts with balsamic vinaigrette

Add Grilled Tenderloin Bites, Sliced Chicken Breast, Grilled Shrimp or Seared Salmon to any salad for \$7

### STARTERS

#### Soup of the day

\$3 Cup or \$4 Bowl

#### Chili

\$3 Cup or \$4 Bowl

#### Touchmark Combo \$6

Cup of chili or soup of the day with your choice of side salad, salad of the day, fresh fruit or relish plate with a dinner roll

#### Salad of the Day \$3

#### Side Salad \$3 GF VV LS

Mixed greens, iceberg or spinach with red onions, cherry tomato, cucumber, and grated carrot with your choice of dressing

#### Relish Plate \$3 GF VV LS

Green onion, carrot sticks, radish wedges, black olives, tomatoes and a pickle

#### Mixed Fruit \$3 GF VV LS

#### Whole Fruit \$1 GF VV LS

### SANDWICHES

ALL SANDWICHES SERVED WITH FRESH HOUSE POTATO CHIPS

#### Roasted Red Pepper Pesto Burger \$10

Grilled steakburger patty topped with roasted red peppers, provolone cheese and pesto mayo served with lettuce, tomato and pickles

#### Chicken Cordon Blue \$10

Crispy chicken breast topped with melted Swiss cheese, shaved ham, iceberg lettuce, sliced tomato and horseradish mayo on toasted brioche

#### Perch Sandwich \$9

Breaded perch fillets on toasted rye bread with American cheese, shredded iceberg lettuce, and tartar sauce served with a pickle

#### Hot Roast Beef Croissant \$10

Roast beef topped with melted provolone cheese on a griddled croissant with lettuce, tomato, and horseradish aioli

#### Grilled Brat Patty \$7

Grilled brat patty topped with Munster cheese, sauerkraut and whole grain mustard



### PASTA

#### Cheese Ravioli \$9 V

Cheese filled ravioli tossed with sautéed bell peppers and onions in marinara sauce

#### Baked Gnocchi \$9 V

Potato gnocchi cooked in marinara topped with melted parmesan and mozzarella

#### Linguine \$9 V

Classic linguine alfredo with steamed broccoli

Add Grilled Tenderloin Bites, Sliced Chicken Breast, Grilled Shrimp or Seared Salmon to any pasta for \$7

V Vegetarian VV Vegan GF Gluten-free LS Low-sodium SF Sugar-free Please notify your server if you have any food allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## CLASSIC ENTREES

You can mix or match any of the sides.



### BEEF

#### Beef Fajitas \$16

Marinated beef skirt steak sautéed with bell peppers and onions wrapped in two flour tortillas served with brown rice, sour cream and salsa

#### 6oz Seared Sirloin \$18 GF

Sirloin steak, pan seared and smothered in mushroom and onions over mashed potatoes with green beans



### Pork

#### Honey Glazed Pork Chop \$16 GF

6 oz grilled bone in pork chop with honey soy glaze served with a baked sweet potato and steamed broccoli and applesauce

#### Blueberry Balsamic Pork Tenderloin \$15 GF

Grilled pork tenderloin tossed in blueberry balsamic sauce with a baked potato and asparagus



### POULTRY

#### Hawaiian Grilled Chicken Breast \$14 GF

Grilled chicken breast finished with Hawaiian glaze over brown rice and stir fried vegetables with pineapple

#### Country Fried Chicken \$14

Country fried chicken served over mashed potatoes and gravy with green beans



### FISH

#### Pan Seared Walleye \$18

Pan seared walleye fillet with lemon caper butter served with a baked potato, coleslaw and green beans

#### Lemon Butter Grilled Swordfish \$18 GF

Grilled swordfish steak finished with lemon herb butter served with asparagus and brown rice

## SIDES

Baked potato \$2

Baked sweet potato \$2

Mashed potatoes and gravy \$2

French Fries \$2

Fresh potato chips \$2

Sautéed vegetable \$2

Green beans \$2

Asparagus \$2

Broccoli \$2

Onion rings \$2

## EVENING HIGHLIGHTS

Available 4:30pm-6:30 pm

Herbed Panko Crusted Cod, Peas and Pearl Onions, Yukon Gold Potatoes and Citrus Hollandaise \$14

Curry Roasted Chicken Leg Quarter over Basmati Rice Pilaf with Green Beans and Indian Flatbread \$13

## DESSERTS

Banana Bread  
Pudding with Carmel  
Sauce \$4

A La Mode add \$1

Strawberry Jello Parfait \$3

Cookie Plate \$3

Always available Vanilla, Chocolate, Strawberry, No Sugar added/ Fat Free Vanilla and Featured Flavor Ice Cream \$1 scoop  
Add Fudge, Caramel, Pecan, Peanuts, Walnuts or Sprinkles for \$.50 each

Sugar Free Cookies \$1.50

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