



The Grande

August 21st through August 27th



Salads

Summer Fruit Salad \$8 GF V

Spinach, strawberries, blueberries, fresh peaches, mandarin oranges, shaved red onions, cucumbers, crumbled goat cheese, toasted almonds and poppy seed dressing

Cobb Salad \$8

Chopped romaine lettuce, with crumbled blue cheese, crispy bacon, cherry tomato, cucumber, red onion and hard-boiled egg with choice of dressing

Summer Panzanella Salad \$8 V

Spring mix topped with croutons, garbanzo beans, Kalamata olives, cucumbers, cherry tomatoes, red onions, radish and parmesan cheese with Italian vinaigrette and balsamic glaze

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

Starters

Soup of the day

\$3 Cup or \$4 Bowl

Touchmark Combo \$6

Cup of 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 SF

Mixed greens, iceberg or spinach with red onions, cherry tomatoes, cucumbers and grated carrots with choice of dressing

Relish Plate \$3 GF VV LS SF

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

Mixed Fruit \$3 GF VV LS

Whole Fruit \$1 GF VV LS

Sandwiches

All sandwiches served with Beer Battered Fries and a Pickle

Mushroom Swiss Burger \$10

Grilled steakburger patty topped with crispy bacon, sautéed mushroom and melted Swiss cheese with lettuce, tomato and onion

Pesto Egg Salad Croissant \$6

Egg salad in pesto mayo with tomato and romaine on a croissant

Ultimate Ham and Cheese Toastie \$8

Toasted white bread with shaved ham and melted cheddar, sliced pears, shaved onions and whole grain mustard aioli

Crispy Shrimp Po' Boy \$10

Crispy shrimp, shaved iceberg lettuce, sliced tomato, pickle slices and classic remoulade on a hoagie roll

Brat Patty \$8

Grilled brat patty topped with sauerkraut and whole grain mustard



Pasta

Three Cheese Ravioli \$9 V

Three cheese ravioli parmesan cream sauce with sautéed mushrooms, sage and toasted walnuts

Gnocchi \$9 V

Potato gnocchi baked in marinara topped with melted mozzarella and parmesan cheese

Angel Hair \$9

Angel hair pasta cooked in pesto cream sauce with crispy bacon and green peas

Add Seared Sirloin, Sliced Chicken Breast, Seared Salmon or Grilled Shrimp to any salad 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

Pan Seared Sirloin \$18 GF

6 oz pan seared sirloin with cherry reduction and melted blue cheese over French fries with sautéed spinach

Beef Fajitas \$17

Marinated flank steak, seared with bell peppers and onions served over brown rice with fresh pico de gallo, avocado and sour cream



Pork

Korean BBQ Pork Bowl \$16

Pork shoulder braised with Korean BBQ sauce served over brown rice with stir fried vegetables topped with sesame seeds and green onions and kim chi

Honey Mustard Pork Chop \$17 GF

Pan seared 6 oz bone in pork chop finished with whole grain mustard and honey glaze served with a baked sweet potato and green beans



Poultry

French Onion Chicken \$16 GF

Pan seared chicken breast with caramelized onions, French onion broth and melted provolone cheese over mashed potatoes and buttered carrots

Julia Child's Coq au Vin \$16

Braised chicken leg quarter with bacon, mushrooms, carrots and onions in a red wine, tomato herb broth over mashed potatoes



Fish

Crispy Rainbow Trout \$17

Crispy rainbow trout fillet over French Fries with a creamy cucumber, radish and dill salad served with tarter and lemon

Summer Shrimp "Boil" \$17 GF

Sautéed shrimp, andouille sausage, red potatoes, and onions tossed in Old Bay butter with corn on the cob and fresh lemon

Sides

Baked potato \$2
Baked Sweet Potato \$2
Mashed Potatoes \$2
French Fries \$2
Sweet Potato Fries \$2
Onion Rings \$2

Cauliflower \$2
Baby Carrots \$2
Broccoli \$2
Green Beans \$2
Sautéed Spinach \$2
Green Peas \$2

Evening Highlights

Available 4:30 pm-6:30 pm

Bacon Wrapped Pork Loin over Creamed Spinach and Mashed Sweet Potatoes with Balsamic Glaze \$17 GF

Seafood Stuffed Cod over Wild Rice with Sautéed Pea Pod and Cherry Tomatoes with Lemon Dill Hollandaise \$17

Desserts

Four Berry Pie \$4
A La Mode Add \$1

Pineapple Up Side Down Cake
\$4

White Chocolate and Lemon
Cheesecake Bar \$4

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