

WINE

9 / 36

FREIXENET
Blanc de Blanc,
Cava, Spain

ROBERT MONDAVI
PRIVATE SELECTION,
Sauvignon Blanc, CA

ROBERT MONDAVI
PRIVATE SELECTION,
Chardonnay, CA

ROBERT MONDAVI
PRIVATE SELECTION,
Merlot, CA

ROBERT MONDAVI
PRIVATE SELECTION,
Cabernet Sauvignon, CA

DINNER

SUNDAY - THURSDAY
5:00 pm - 9:00 pm

FRIDAY & SATURDAY
5:00 pm - 10:00 pm

STARTERS

FIVE ONION SOUP - 5
Gruyère, Crouton

SOUP OF THE DAY - 5

CHICKEN WINGS - 9
8 Wings with choice of Buffalo, BBQ or Parmesan Sauce, Celery, Ranch

FRIED CALAMARI - 10
Remoulade, Pepperoncini

CRAB POT PIE - 13
Corn Muffin Crust, Onions, Andouille Sausage, Poblano and Bell Peppers, Crab Cream Sauce

CHICKEN QUESADILLAS - 12
Corn and Flour Tortilla, Roasted Tomato Salsa, Sour Cream, Guacamole

GRILLED TUSCAN KALE CROSTINI - 9
Butternut Squash, Pistachios, Goat Cheese, Chili Fig Oil, Grilled Bread

SALADS

HOUSE SALAD - 5
Mixed Baby Greens, Cucumbers, Tomatoes, Lemon Dijon Vinaigrette

COBB SALAD - 13
Bacon, Avocado, Tomato, Egg, Blue Cheese, Grilled Chicken, Lemon Dijon Vinaigrette

MEDITERRANEAN SALAD - 10
Mixed Baby Greens, Pepperoncini, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Red Onion, Orange and Oregano Vinaigrette
add chicken 7 • add salmon 8 • add shrimp 9

CAESAR SALAD - 9
Romaine, Parmesan, Croutons, Classic Caesar Dressing
add chicken 7 • add salmon 8 • add shrimp 9

CRAB LOUIE SALAD - 16
Hearts of Romaine, Dungeness Crab, Egg, Red Onion, Tomato, Louie Dressing



GRAND CAFÉ

Rolls and Butter available on request

CAFÉ SPECIALTIES

SANDWICHES SERVED WITH YOUR CHOICE OF HOUSE MADE CHIPS,
FRENCH FRIES OR KALE & FARRO SALAD

WIDMER'S CHEDDAR BURGER* - 15
*Applewood Bacon, Garlic Aioli, Cipollini and Tomato Marmalade,
Butter Lettuce*

SPICED CHICKPEA PITA - 14
Crispy Falafel, Avocado Cream, Arugula, Pickled Onion, Tomato

FIVE GRAIN WHEAT CLUB - 13
*House Roasted Turkey, Bacon, Avocado Dijonnaise, Swiss Cheese,
Butter Lettuce, Tomato*

WISCONSIN SEASONAL GRILLED CHEESE - 13
Ask your server for today's local cheese

ENTREES

CHEESE TORTELLINI - 18
Butternut Squash, Fennel, Onions, Mushrooms, Parmesan, Brown Butter

PAN SEARED CHICKEN BREAST - 20
Spotted Cow Mac & Cheese, Broccoli, Chicken Jus

TROUT ALMONDINE - 24
Skin on Trout, Toasted Almonds, Lemon Caper Sauce, Brussels Sprouts

GRILLED BLACK ANGUS PETIT FILET* - 34
Sherry Mushrooms, Mashed Potatoes

ALL NATURAL FLAT IRON STEAK* - 23
*Seasoned Steak Fries, Arugula and Pancetta Salad, Local Honey
and Mustard Vinaigrette*

DESSERTS

CHOCOLATE RASPBERRY
DECADENCE TORTE - 7
*Chocolate Flourless Cake, Raspberry Mousse,
Dark Chocolate Ganache*

SEASONAL CHEESECAKE - 7

PINEAPPLE UPSIDE DOWN CAKE - 7
Cherries, Caramelized Pineapple, Vanilla Cake

CHOCOLATE ALMOND GANACHE TART - 7
*Cookie Crust, Milk Chocolate Ganache
Toasted Almonds*

COCKTAILS

SOUTH SIDE - 10
*Bombay Sapphire Gin,
Fresh Lime Juice, Simple
Syrup, Bitters, Mint Leaves*

AÑEJO OLD
FASHIONED - 10
*Hornitos Black Barrel
Tequila, Agave Nectar,
Bitters Classic*

CLASSIC
MANHATTAN - 10
*Basil Hayden's Kentucky
Straight Bourbon,
Carpanto Antica Formula,
Vermouth, Bitters*

FRENCH MULE - 11
*Central Standard Rye
Vodka, St. Germain
Liqueur, Ginger Purée,
Club Soda, Lime Juice*

GIN + TONIC - 11
*Tanqueray Rangpur Gin,
Tonic, Fresh Lime*

HIGH WEST
SAZERAC - 10
*High West Double Rye!
Whiskey, High West
Rendezvous Whiskey,
Simple Syrup, Peychaud
Bitters, Herbsaint Rinse*

BEVERAGES

CAPPUCCINO,
LATTE
OR MOCHA - 4

ESPRESSO - 3

MIGHTY LEAF TEAS - 3

PEPSI PRODUCTS - 3

ICED TEA - 3

LEMONADE - 3

When dining out or at home, consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness. Please
notify your server of any food allergies.



GRAND CAFÉ