

Gourmet Greens

The Inn Salad

*This is our seasonal house salad. Vegetables may vary to better utilize the freshest available ingredients. A blend of gourmet greens with sunflower seeds, walnuts, hard cooked eggs and a sampling of steamed then quick chilled vegetables. \$7.95 Add chicken \$3.50 - Grilled Shrimp \$4.50 - *Sirloin Steak \$4.50*

Oriental Chicken Salad

Chicken breast fillets glazed with a toasted sesame sauce. Served over mixed greens with chow mein noodles, aged bleu cheese crumbles mandarin orange sections, chopped bacon and other favorite garnishes. \$9.25

*Prime Sirloin Salad

6oz Prime sirloin steak char-grilled to your preference, served with tiny whole potatoes, sharp cheddar, seasonal vegetable garnishes and our ever fresh mixed greens. \$11

**Make it a Grand Filet (6oz) Salad for \$14.50*

Grilled Chicken Salad

Julienne strips of boneless, char-grilled chicken breast served on a bed of mixed spring greens with seasoned potatoes, sharp cheddar cheese, hard cooked egg and a variety of other seasonal vegetables garnishes. \$9

*Grilled Salmon Salad

Fresh cold water Salmon, grilled and served over a gourmet salad base. This salad features cucumber, capers, toasted almond slivers, havarti cheese, hard cooked eggs and other seasonal veggies, \$10

Greek Salad

Gourmet greens, feta cheese, imported olives, artichoke, red pepper relish, pita chips, and assorted fresh garnishes, perfect with the Inn's house vinaigrette. \$8.95

*Add chicken \$3.50 - Grilled Shrimp \$4.50 - *Sirloin Steak \$4.50*

Fresh Catch Salad

Hand breaded Haddock deep fried golden brown and served over a gourmet salad base with cheddar cheese, hard cooked eggs, fresh vegetable garnishes and seasoned tiny whole potatoes. \$8.95

Add feta or Aged Bleu Cheese crumbles for \$1.50

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The Sandwich Board

Roast Beef Hoagie

Slow cooked, extremely tender roast beef topped with sautéed onions on a bakery-fresh hoagie roll with loads of cheddar cheese, garnished with tomatoes and garden fresh spring mix. We suggest our homemade horseradish sauce for this great sandwich. \$8.25

The Deli Buster-A customer favorite!!

Hard salami, our own slow baked ham, a mix of provolone and cheddar cheese baked on our fresh hoagie roll topped with tomatoes, red onions, and crisp shredded lettuce drizzled with house vinaigrette. \$8.25

Grand Valley Club

Chicken breast fillets deep fried golden brown, crisp bacon, Swiss cheese, shredded lettuce, tomato and mayo on a toasted Kaiser roll. \$7.50

Chicken Cordon Bleu

A classic, done the Grand Valley way, A juicy grilled chicken breast, topped with ham and melted Swiss cheese on a toasted Kaiser bun served with a side of dijonaise. \$8.50

Fried Haddock Sandwich

Hand breaded Haddock fillet deep fried golden brown and served as a sandwich platter with fries and coleslaw. No bun, no problem. \$9.50

All sandwiches are served with your choice of soup or fries.

Wrap It Up, I'll Take It!

Buffalo Chicken Wrap

Crisp chicken fillets deep fried and tossed in our spicy buffalo sauce with bleu cheese crumbles, lettuce and tomatoes. Served with side of chips.

Turkey Wrap

Fresh turkey breast, apple wood smoked bacon, lettuce and tomato all wrapped up. Served cold with chips and ranch sauce on the side.

Roast beef Wrap

Sliced roast beef with asparagus, horseradish sauce, Muenster cheese, shredded lettuce and fresh red onions. Served warm with chips.

All of our wraps are wrapped up in flour tortilla shells and are \$8.25

Substitute soup, or fries for chips \$1.50, side salad \$2.25

Executive Decisions

Maryland Style Crab Cake

Our number one dinner entrée offered for lunch.

A golden brown pan sautéed real crab meat cake served over a light béarnaise sauce. Served with fresh vegetables, rice pilaf and choice of soup or salad. \$10.25

*Grand Filet Lunch

Petite filet mignonettes char-grilled to perfection, served with sauteed button mushrooms. Served with fresh vegetables, rice pilaf and choice of soup or salad. \$14.95

*Grilled Salmon

A generous portion of fresh Norwegian Salmon char-grilled to perfection and served with our creamy cucumber dill sauce. Served with fresh vegetables, rice pilaf and choice of soup or salad. \$12.95

*Ranch and Reef

Our lunch portion of 6oz. house prime sirloin, prepared to your liking, topped with a trio of scampi style shrimp, in our own rich garlic and herb butter sauce. Served with fresh vegetables, rice pilaf and choice of soup or salad. \$13.95

Pasta Choices

Chicken Marsala

Sautéed chicken breast medallions with red onions, button mushrooms and Marsala wine demi-glace served over linguini pasta. Includes choice of soup or salad. \$10

Peppers & Pasta

Homemade stuffed banana peppers filled with spicy Italian sausage, spinach and a mix of aged Romano and Parmesan cheese. Slow baked and served over angel hair marinara. Includes choice of soup or salad. \$10.95

Shrimp Scampi

Six Jumbo gold coast Shrimp, sautéed to perfection in our own garlic-butter and white wine sauce, served over imported angel hair pasta. Includes choice of soup or salad. \$12

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For the lighter Appetites

Jumbo Shrimp Cocktail

*Jumbo Gulf Shrimp poached with aromatic herbs, quick chilled and Served with our zesty horseradish cocktail sauce and lemon wedges
Single order-\$8 Shrimp for Two-\$11*

Oriental Chicken Fillets

Crispy boneless chicken fillets lightly tossed with a toasted sesame glaze and served with mandarin orange sections, bleu cheese crumbles and chow mein noodles on a bed of spring mix. \$7.95

Plain Chicken Fillets-\$6

Stuffed Banana Peppers

Spicy banana peppers filled with our own mixture of Italian sausage, spinach and cheeses, baked with tomato sauce and served to you with a side of garlic toast. \$7.25

Coconut Shrimp

Jumbo Gulf Shrimp lightly breaded and coated with coconut, deep fried golden brown and served with marmalade sauce. \$8.25

Soup and Salad

The perfect lunch! A hot bowl of our soup du jour and a special lunch salad with choice of dressing. \$7.95

Ask your server for choice of soup du jour.

Don't Forget to save room for one of Mrs. B's Homemade

Desserts!

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Rustic Flatbreads

Served with a side of dressed greens with vegetables.

Chicken, Broccoli and Ranch Flatbread

Tender grilled chicken breast with fresh steamed broccoli over our ranch sauce, covered with mozzarella and parmesan cheese and baked to a golden brown.

\$8.25

***Grilled Steak and Cheese Flatbread**

Fresh flatbread brushed with horseradish sauce topped with grilled sirloin steak, mushrooms, red onion, red pepper and artichoke relish, cheddar and bleu cheeses.

\$9.75

Seafood Flatbread

Golden brown flatbread crust topped with our signature garlic scampi sauce, shrimp, and bay scallops, fresh baby spinach, Romano and Mozzarella Cheeses, served with a side salad. \$9.95

Garden Flatbread

Seasonal fresh vegetables baked on a basil pesto brushed Italian flat bread with a hint of herb infused olive oil and Provolone and Romano cheeses. \$8.25

Margherita Flatbread

Italian flatbread drizzled with our own garlic and herb sauce, topped with thin sliced tomatoes, mozzarella and parmesan cheese, baked to a golden brown. \$7.25

Soup or fries can be added to any Flatbread for \$2.00

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*The
Grand Valley
Inn*

*Luncheon
Menu*