



The Grand Valley Inn

Luncheon Menu

Please inform your server of any food allergy before ordering.
Take home a quart of our fresh homemade soups

Featured Wraps

*All of our wraps are wrapped up in a flour tortilla shell & served with potato chips.
Substitute soup or fries for potato chips \$1.50 or substitute a side salad for \$2.25*

Buffalo Chicken Wrap

Crisp chicken fillets deep fried & tossed in our spicy buffalo sauce with bleu cheese crumbles, lettuce & tomatoes. \$9.50

Turkey Wrap

Fresh turkey breast, apple wood smoked bacon, lettuce, & tomato all wrapped up & served cold with a side of our homemade Ranch dressing. \$9

Add Swiss \$9.25

Roast Beef Wrap

Sliced roast beef with asparagus, horseradish sauce, mozzarella cheese, shredded lettuce, & fresh onions all wrapped up & served warm. \$9.50

Spicy Italian Wrap

Hard salami, pepperoni, slow baked ham, mozzarella cheese, lettuce, & tomato all wrapped up with sautéed banana peppers & marinara. \$9.50

*"This is Pittsburgh... Forget the Salad
and Just Get the Good Stuff!"*

Steak and Fries

Our 6 oz. Sirloin prepared to your liking, served over a bed of French Fries topped with melted mozzarella. Just add your favorite dressing! \$12

Chicken and Fries

Your choice of breaded chicken tenders or grilled chicken served over a bed of French Fries topped with melted mozzarella. Just add your favorite dressing! \$11

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Gourmet Greens

Add aged bleu cheese crumbles to any salad for \$1.50.

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, & a sampling of steamed then quick grilled vegetables. \$9 - *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, & other favorite garnishes. \$12

****Prime Sirloin Salad***

6 oz Prime Sirloin steak char-grilled to your preference, served with whole potatoes, sharp cheddar, seasonal vegetable garnishes, & our fresh mixed greens. \$13

Make it a Grand Filet (6 oz) Salad for \$15

Grilled Chicken Salad

Julienne strips of boneless, char-grilled chicken breast served on a bed of mixed spring greens with whole potatoes, sharp cheddar cheese, hard cooked egg, & a variety of other seasonal vegetables garnishes. \$12

****Grilled Salmon Salad***

Fresh cold water salmon, grilled & served over a gourmet salad base. This salad features cucumbers, red pepper & artichoke relish, capers, toasted almond slivers, havarti cheese, hard cooked eggs, & other seasonal veggies. \$13

Greek Salad

Gourmet greens, goat cheese, imported olives, red pepper & artichoke relish, pita chips, & assorted fresh garnishes, perfect with the Inn's house vinaigrette. \$9

*Add Chicken \$3.50, Grilled Shrimp \$4.50, *Sirloin Steak \$4.50*

Fresh Catch Salad

Hand breaded Haddock sections deep fried golden brown & served over a gourmet salad base with cheddar cheese, hard cooked eggs, fresh vegetable garnishes, & whole potatoes. \$11

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The Sandwich Board

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

Roast Beef Hoagie

Slow cooked, tender roast beef topped with sautéed onions on a bakery-fresh hoagie roll with loads of cheddar cheese, garnished with tomatoes & garden fresh spring mix. We suggest our homemade horseradish sauce. \$10.50

Italian Hoagie

Hard salami, pepperoni, slow baked ham, & mozzarella cheese baked on our fresh hoagie roll topped with tomatoes, red onions, & crisp shredded lettuce drizzled with our house vinaigrette. \$10.50

Add Banana Peppers \$11

Meatball Hoagie

Our Italian meatballs made from a blend of meats and cheeses topped with marinara sauce and mozzarella cheese on a hoagie roll. \$9.95

The Godfather Hoagie

Our signature stuffed banana peppers topped with marinara & blended cheeses. Served on a hoagie roll. \$9.95

Ham BBQ Sandwich

Thin sliced slow-baked ham simmered in our own zesty BBQ sauce and served on a toasted Kaiser bun. \$8.50

Grand Valley Club

Chicken breast fillets deep fried golden brown, crisp bacon, Swiss cheese, shredded lettuce, tomato, & mayo on a toasted Kaiser roll. \$9.50

Chicken Cordon Bleu

A classic, done the Grand Valley way, a juicy grilled chicken breast, topped with ham & melted Swiss cheese on a toasted Kaiser bun served with a side of dijonaise. \$9.50

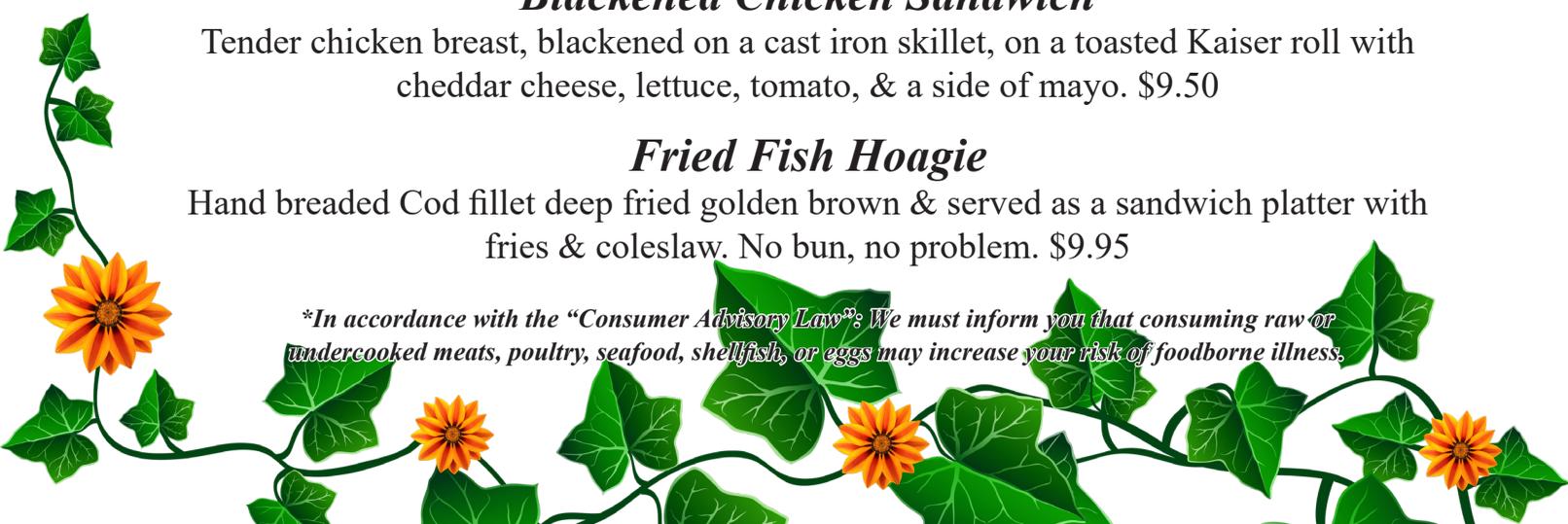
Blackened Chicken Sandwich

Tender chicken breast, blackened on a cast iron skillet, on a toasted Kaiser roll with cheddar cheese, lettuce, tomato, & a side of mayo. \$9.50

Fried Fish Hoagie

Hand breaded Cod fillet deep fried golden brown & served as a sandwich platter with fries & coleslaw. No bun, no problem. \$9.95

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Executive Decisions

Add a cup of Soup to any of the following lunches for \$1.50, Add a House Salad to any of the following lunches for \$2.50, Add a Bowl of Soup to any of the following lunches for \$2.50

Maryland Style Crab Cake

Our number one dinner entree offered for lunch.

A golden brown pan sautéed crab meat cake served over a light Béarnaise sauce.
Served with fresh vegetables and rice pilaf. \$12

****Grand Filet Lunch***

Petite filet mignonettes char-grilled to perfection topped with sautéed button mushrooms. Served with fresh vegetables and rice pilaf. \$15

****Grilled Salmon***

A generous portion of fresh Norwegian Salmon char-grilled to perfection & paired with a side of creamy cucumber dill sauce. Served with fresh vegetables and rice pilaf. \$13

****Ranch & Reef***

Our lunch portion of 6 oz house sirloin, prepared to your liking, topped with a trio of scampi style shrimp in our own rich garlic & herb sauce.
Served with fresh vegetables and rice pilaf. \$14

Pasta Choices

Add a cup of Soup to any of the following lunches for \$1.50, Add a House Salad to any of the following lunches for \$2.50, Add a Bowl of Soup to any of the following lunches for \$2.50

Chicken Marsala

Sautéed chicken breast with onions, button mushrooms, & Marsala wine demi-glace. Served over linguine pasta. \$13

Chicken Parmesan

Tender breaded chicken breast, pan fried & topped with marinara sauce, a blend of mozzarella cheese & parmesan cheese, & finished in our oven. Served over spaghetti.
Served with Garlic Toast. \$12

Peppers & Pasta

Homemade stuffed banana peppers filled with spicy Italian sausage, spinach & a mix of aged romano & parmesan cheese. Slow baked & served over angel hair marinara.
Served with Garlic Toast. \$12

Shrimp Scampi

Six jumbo Gulf coast shrimp, sautéed to perfection in our garlic-butter & white wine sauce. Served over angel hair pasta. \$12



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Rustic Flatbreads

*All Flatbreads are served with a garnish side salad.
Soup or fries can be added to any Flatbread for \$2.00*

Chicken, Broccoli, & Ranch Flatbread

Tender grilled chicken breast and fresh steamed broccoli over our ranch sauce, covered with mozzarella & parmesan cheese. Baked to a golden brown. \$10.50

****Grilled Steak & Cheese Flatbread***

Fresh flatbread brushed with horseradish sauce topped with grilled sirloin steak, mushrooms, red onion, red pepper & artichoke relish, cheddar & bleu cheeses. \$11.50

Seafood Flatbread

Golden brown flatbread topped with our signature garlic scampi sauce, shrimp, & bay scallops, fresh baby spinach, romano & mozzarella cheeses. \$10.50

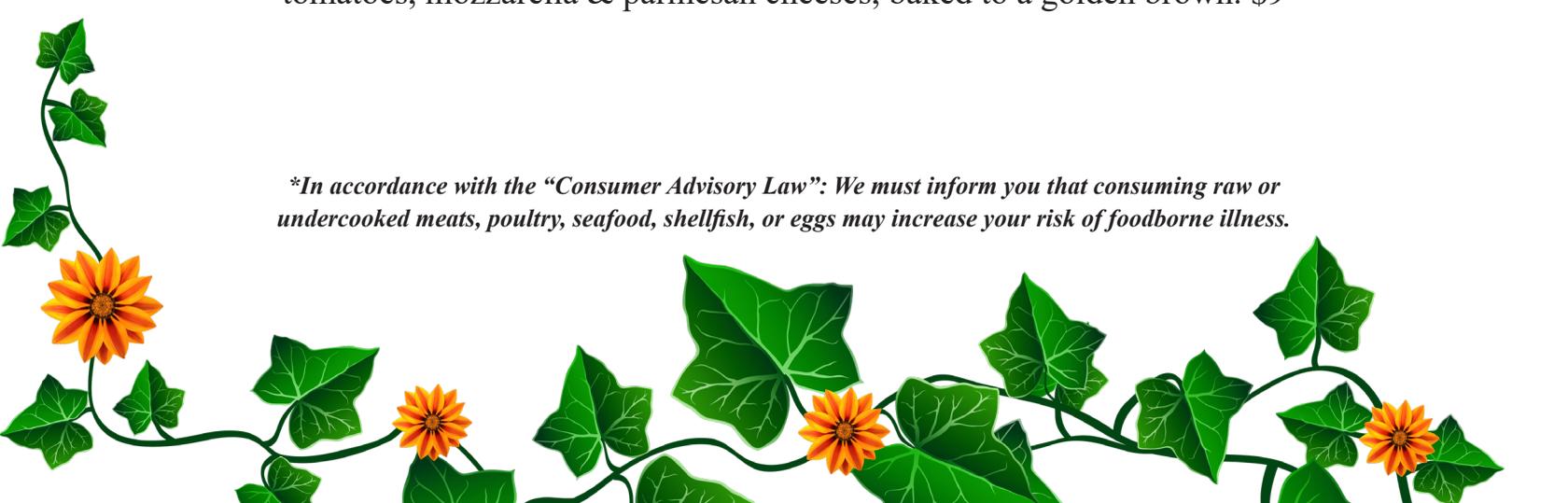
Garden Flatbread

Broccoli, tomato, olive, mushroom, and our red pepper relish baked on a basil pesto brushed Italian flatbread with a hint of herb infused olive oil, with provolone & romano cheeses. \$9.50

Margherita Flatbread

Italian flatbread drizzled with our own garlic & herb sauce, topped with thin sliced tomatoes, mozzarella & parmesan cheeses, baked to a golden brown. \$9

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For the Lighter Appetites

Jumbo Shrimp Cocktail

Jumbo Gulf shrimp poached with aromatic herbs, quick chilled & served with our zesty horseradish cocktail sauce & lemon wedges.

Shrimp for One \$8, Shrimp for Two \$12

Oriental Chicken Fillets

Crispy boneless chicken fillets lightly tossed with a toasted sesame glaze & served with Mandarin orange sections, bleu cheese crumbles, & chow mein noodles on a bed of spring mix. \$9

Plain Chicken Fillets \$8

Stuffed Banana Peppers

Spicy banana peppers filled with our own mixture of Italian sausage, spinach & cheese, baked with tomato sauce & served with a side of garlic toast. \$9

Coconut Shrimp

Jumbo Gulf shrimp lightly breaded & coated with coconut, deep fried golden brown & served with marmalade sauce. \$8

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Soup & Salad

The perfect lunch! A hot bowl of our soup du jour & a special lunch salad with choice of dressing. \$8.50

Ask your server for the soup du jour!

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Don't forget to save room for one of Mrs. B's Homemade Desserts!

Ask your server what she created for you today!

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