



GRAND RIVER RANCH

Breakfast



Egg Frittata

sausage and tomato frittata or seasonal vegetable frittata topped with shredded cheese served with toast and seasonal fruit

Meat and Eggs

choice of sausage, bacon or ham served with 2 eggs, seasoned potatoes, toast and seasonal fruit

Pancakes or Waffles (pancakes pictured on left)

choice of pancakes or waffles served with 2 eggs, choice of sausage, bacon or ham and seasonal fruit

Huevos Rancheros

layered tortilla, black beans, fried egg, pork green chili topped with shredded cheese and garnished with fresh pico de gallo

Breakfast Burrito

tortilla filled with scrambled eggs, seasoned potatoes, shredded cheese with choice of bacon or sausage, smothered in pork green chili topped with shredded cheese

Biscuits and Gravy

butter milk biscuits with spicy sausage gravy served with 2 eggs and seasonal fruit

Avocado Toast

whole wheat toast topped with smashed avocado seasoned with garlic, salt and pepper served with 2 eggs and seasonal fruit

Lunch



Grand River Ranch Salad (pictured on left with salmon filet)

mixed greens with tomato, cucumber, snap peas, red peppers, choice of steak, chicken or salmon and choice of dressing

Reuben Sandwich

grilled sandwich on rye bread piled with corned beef, sauerkraut, swiss cheese and thousand island dressing

Teriyaki Bowl with Chicken or Beef

chicken or beef sautéed in teriyaki sauce with broccoli, carrot and snow peas served over a bed of rice and sprinkled with sesame seeds

Honey Mustard Shredded Chicken Sandwich

shredded chicken, flavored with a honey mustard sauce on a bun served topped with coleslaw

Philly Cheese Steak Sandwich

thinly sliced beef, peppers, onion and mushrooms with melted cheese

Shrimp Roll

shrimp salad served on a buttery toasted bun with your choice of side

Hamburger or Grilled Chicken Sandwich

grilled hamburger patty or chicken breast served on a whole wheat bun with lettuce, tomato, onion and choice of side

Soup with Choice of Sandwich or Salad

choice of soup and select cheese, turkey, ham or roast beef sandwich or salad

Sides: french fries, sweet potato fries, potato chips, potato salad, pasta salad, soup, house salad, seasonal fruit

Soups

Chicken Noodle Soup

thick and hearty soup with chicken, carrot, celery, onion and grandma's noodles in a chicken broth base

Pork Green Chili

chunks of tender pork dredged in flour and sautéed then simmered in chicken broth with green chilis, tomatoes and onion

Chicken Tortilla Soup

chicken breast, peppers, onion, tomatoes, black beans, corn and seasonings in a chicken broth base

Minestrone

vegetable broth and tomato base loaded with fresh vegetables, beans and pasta

Cheesy Potato Bacon Soup (pictured on right)

thick and creamy potato soup with bacon, carrot, celery, onion, and cheddar cheese

Butternut Squash and Apple Soup

puréed butternut squash, apples, onion and cream blended together with chicken broth

Vegetable Soup *hearty veggies, potatoes and herbs in a vegetable broth*



Salads

Spinach Raspberry Salad

spinach with raspberries, walnuts, topped with goat cheese crumbles and served with raspberry vinaigrette

Caesar Salad

romaine lettuce tossed in caesar dressing and topped with parmesan cheese and croutons

Italian Marinated Artichoke and Arugula Salad

baby arugula tossed with grape tomatoes, marinated artichoke hearts, roasted red peppers, red onion and italian vinaigrette

Pear and Pomegranate salad with Fuji apple dressing (pictured below)

Baby greens with pears, pomegranate seeds, candied pecans and blue cheese crumbles

Mandarin Orange Salad

mixture of iceberg and butter lettuces with green onion, celery, and mandarin oranges tossed in orange poppyseed dressing topped with slivered almonds

Mixed Green Salad

mixed baby greens, cucumber, tomatoes, snap peas with choice of Dressing

Wedge Salad

iceberg wedge topped with ranch or blue cheese dressing, diced tomatoes, bacon and green onion

Apple and Gorgonzola Salad

romaine lettuce, sliced apples, candied pecans and gorgonzola cheese tossed with poppyseed dressing

Grilled Pear and Baby Green Salad

baby greens tossed in orange balsamic vinaigrette topped with grilled pears, maple glazed pecans and feta



Appetizers

Spinach Artichoke Dip

a seasoned mixture of spinach, artichoke hearts and cheeses served with pita chips or crackers

Jalapeno Poppers

oven roasted poppers with a cream cheese and bacon filling

Charcuterie Board (pictured on right)

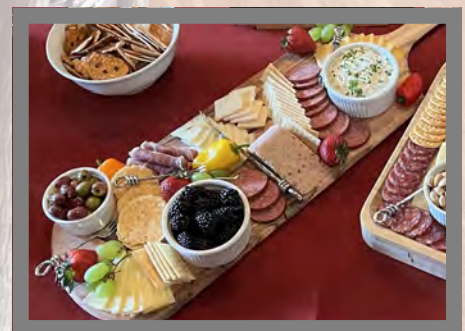
a wooden board loaded with an assortment of charcuterie meats, cheeses, and a variety of sweet and savory bites

Bruschetta

toast points topped with olive oil, a lovely tomato basil relish then drizzled with a balsamic reduction sauce

Stuffed Baby Portobella Mushrooms

Baby portobella mushroom cap generously filled with a cream cheese and sausage filling and topped with parmesan cheese



Dinner



Creamy Garlic Chicken (pictured on left)

boneless skinless chicken breast sauteed in garlic butter then simmered in a garlic cream sauce served with herb roasted sweet potato and seasonal vegetable

Chicken Madeira

sautéed chicken breast in a mushroom wine sauce served over garlic mashed potatoes with asparagus

Citrus Roasted Chicken

chicken pieces marinated with citrus fruit and onion then slow roasted served with cauliflower purée and seasonal vegetable

Greek Lemon Chicken

chicken thighs rubbed generously with greek seasonings and marinated in lemon vinaigrette then roasted until tender and crispy served with roasted potatoes and seasonal vegetable

Grilled Apple Cured Pork Loin Roast or Chop

boneless pork loin roasted and thinly sliced or grilled chop drizzled with choice of sauce creamy mustard sauce or roasted red pepper sauce served with sweet potato au gratin and seasonal vegetable

Roasted Rack of Lamb

seasoned with a mixture of herbs then slow roasted, served with mashed potatoes and vegetables

Beef Tenderloin

whole roasted beef tenderloin drizzled with gorgonzola cream sauce served with roasted potatoes and seasonal vegetable

Prime Rib

seasoned boneless prime rib roast served with loaded twice baked potatoes and sautéed green beans

Grilled Steak (pictured on right) *(add steamed lobster tail or shrimp scampi)*

choice of ribeye, ny strip, filet or flank steak grilled and served with parsley potato and vegetables

Steak Tagliata

marinated flank steak grilled and served on a bed of arugula topped with blistered grape tomatoes, shaved parmesan cheese and a balsamic reduction, served with gnocchi in a creamy gorgonzola sauce

Halibut with Moqueca sauce

a slight twist on a brazilian fish stew, the halibut is poached in a tomato and coconut milk based sauce with calabrian peppers, veggies and spices, served over a bed of rice and topped with fresh cilantro and lime

Blackened Trout with Cajun Cream Sauce (pictured below)

backened trout filets with cajun cream sauce served with choice of starch and vegetable



Honey Dijon Salmon Filet

salmon filet slathered in honey dijon mustard sauce then roasted to perfection served with choice of starch and seasonal vegetables

Vegetable Stuffed Portobello Mushroom

large portobello mushroom layered with provolone cheese and stuffed with lightly sautéed grated carrot, zucchini, yellow squash, onion, red pepper and bread crumbs, topped with shredded parmesan, baked and served with roasted baby red potatoes and asparagus

Eggplant Parmesan

sliced and breaded, sautéed and layered with marinara, fresh basil and mozzarella served with wilted spinach drizzled with balsamic reduction

Dessert

Cheesecake

decadent cream cheese tart available in the following flavors:

plain, vanilla mousse, pumpkin, triple chocolate or raspberry swirl

Pie

baked pastry or graham cracker crust filled with fruit or custard available in a variety of options:

apple, cherry, peach, rhubarb, chocolate cream or key lime

Crisp

fruit dessert topped with sweet oatmeal crumb topping made with your choice of fruit:

apple, plum, peach, ginger pear or berry

Cake

sweet and fluffy decadent baked dessert in the following flavors:

mexican chocolate, pumpkin or carrot

Lemon Curd Tart

cookie-like tart crust with homemade lemon curd topped with whipped cream

Panna Cotta

italian sweetened cream dessert topped with fresh tropical fruit or berries

Apple Dumplings

apples wrapped in pastry baked in citrus sauce served with ice cream and caramel sauce

Berry Shortcake

lemon cream cake topped with fresh berries and whipped cream

Ice Cream and Fresh Berries

vanilla bean ice cream topped with fresh berries and chocolate sauce

Brownie Sundae

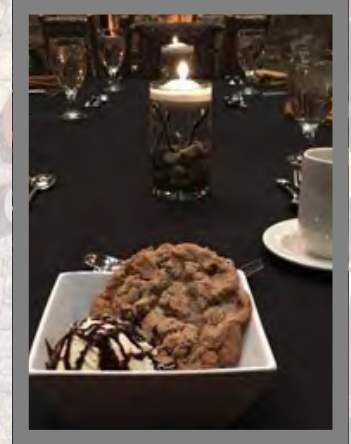
chewy chocolate brownie topped with vanilla bean ice cream, whipped cream and chocolate sauce

Cookie Sundae (pictured on right)

grand river chocolate chip cookie topped with ice cream and chocolate sauce

Chocolate Mousse

french whipped and airy chocolate dessert



**specialty cakes upon request*

