




Breakfast served until 11:00 am


BREAKFAST

Hole in 3 Egg Omelet * 	15
Bell peppers, ham, green onions, and cheddar cheese Red skin breakfast potatoes Choice of: bacon or sausage Substitute Egg whites upon request	
Highlands Croissant Sandwich	14
Scrambled eggs, applewood bacon, cheddar cheese, fancy sauce Red skin breakfast potatoes	
Breakfast Burrito	14
Scrambled eggs, sausage, pico de gallo, cheddar cheese, potato Red skin breakfast potatoes	
Bagel with Cream Cheese	9
Grand Geneva's Signature Bloody Mary	18
(Available on Saturday & Sunday only) Tito's vodka with bacon, meat stick, cheese curd, pickle spear, celery, asparagus, onion, olive, lemon, and lime	

 Gluten Free
  Vegetarian
  Tree Nut
  Spicy
 (Gluten Free Buns Available) Please notify your server of any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
 All parties of 6 or more will have an automatic gratuity of 20% added to the check

STARTERS

- Highlands Wings** **16**
 Seven chicken wings tossed in your choice of Buffalo, Mango Habanero or Korean BBQ. Served with Ranch or Blue Cheese and crisp fresh vegetables.
- Wisconsin Cheese Curds**  **13**
 Miller Time Pub style, house Ranch, and warm marinara.
- Chicken Quesadilla** **15**
 Chicken, roasted corn, black beans, pico de gallo, guacamole, sour cream, and salsa verde.

SALADS

- ChopHouse Salad *** **16**
 House lettuce blend, applewood bacon, blue cheese, egg, tomato relish, crispy onions, and peppercorn-chive dressing.
- Southwest Salad *** **16**
 Romaine, cucumber, roasted corn, and black bean pico de gallo, green peppers, tortilla chips, and cilantro ranch dressing.

Add: Chicken* +9 | Salmon +12

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PANINI

Italian

17

Genoa salami, pepperoni, Black Forest ham, provolone, giardiniera, sundried tomato aioli, red onion, tomato, and red wine vinaigrette on sourdough.

Turkey, Brie & Apple

16

Honey-roasted turkey, French brie, apple marmalade, applewood bacon, and basil aioli on sourdough.

ENTREE

Snap O Sliders

17

Prime dry-aged beef, Big Boy sauce, cheddar, tomato, and lettuce.

Snap O Razzo Dog

13

Beef frank topped with Spotted Cow sauerkraut, honey ale onions, and stone-ground mustard.

Lake Geneva Country Meats Bratwurst

14

Local butcher-shop brat with Spotted Cow sauerkraut, honey ale onions, and stone-ground mustard.

The Lodge Classic Burger*

18

Beef patty with beer-caramelized onions, Hill Valley cheddar cheese, American cheese, shredded lettuce, cured tomato, Grand Geneva Secret Sauce, and a brioche bun.

Cheese Steak Wrap

17

Roasted sirloin, white American cheese, onions, sweet bell peppers, and horseradish cream.



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Draft Beers

Beer on Tap - 6
Miller Lite

Beer on Tap - 8
Grand Ale, American Pale Ale
Leinenkugel's Summer Shandy
New Glarus Spotted Cow
Modelo
Yuengling Traditional Lager

Wines

Sparkling

Freixenet
Caposaldo Moscato \$15/49
La Marca, 187ml \$18/60
\$16

White

Chardonnay, Daou Paso Robles
Pinot Gris, J. Vineyards \$18/65
Sauvignon Blanc, Black Stallion \$18/60
Sauvignon Blanc, Emmolo \$17/55
Chardonnay, Rombauer \$14/45
\$21/80

Red

Pinot Noir, Lyric
Merlot, Duckhorn \$16/53
Cabernet Sauvignon, Caymus \$26/96
Cabernet Sauvignon, Peju \$23/88
Red Blend, Pessimist \$22/80
\$18/68

Beer

Domestic Beer – 8 (16 oz can)
Coors Light | Miller Lite
Craft and Import Beer – 8 (12 oz can)
Modelo
Stella Artois
New Glarus Spotted Cow
Leinenkugel's Summer Shandy
High Noon
Moon Man
Blue Moon
Deusterbeck's "Dairy Air" Hazy IPA

Signature Cocktails 17

Classic Aperol Spritz
Aperol, House Brut Champagne, Club Soda
& Orange Slice
Birdie Breeze
Patron Tequila Blanco, Cranberry, Pineapple
& Lime Juice
John Daly
Vodka, Iced Tea, Lemonade
Blackberry Mojito
White Rum, Club Soda, Lime Juice, Simple Syrup,
Blackberries, Mint Leaves
Transfusion
Vodka, Grape Juice, Ginger Ale, Lime Juice
The Louau
Absolut Vanilla, Malibu Rum, Orange
& Pineapple Juice
Classic Old Fashion
Bourbon, Angostura Bitter, Simple Syrup,
Maraschino Cherries.
Paloma Cocktail
Tequila, Grapefruit Juice, Sparkling Water,
Lime Juice, Agave Nectar

Grand Geneva's Signature Bloody Mary 18

(Available on Saturday & Sunday only)

Tito's Vodka with Bacon, Meat Stick, Cheese Curd, Pickle Spear,
Celery, Asparagus, Onion, Olive, Lemon and Lime