



# Girvan Grille

## LUNCH MENU

### Starters

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#### Crab Cakes

Fresh Lump Crab, Cholula-Green Onion Remoulade 10.5

#### Bayou Shrimp

Sautéed Shrimp, White Wine, Grille BBQ Sauce, Griddled Flat Bread 11

#### Onion Strings

Hand Cut and Breaded Onion Strings, Southwest Ranch 6.5

#### Caribe Ahi Tuna

Jerk Spiced, Seared Rare, Mango Avocado Salad, Ginger Threads 10.5

#### Memphis Sliders

Slow Smoked Pulled Pork, Grille BBQ Sauce, Coleslaw 7.5

#### Buffalo Rolls

Spicy Chicken, Blue Cheese Crumbles, Crispy Won Ton Wrap 7.5

#### Dragon Wings

Crisp Wings, Original Dragon Sauce, Pickled Vegetables 9.5

#### Ghost Wings

Extra Spicy Hot, Original Ghost Wings Sauce, Pickled Vegetables 10

#### Corona Shrimp

Crispy Battered Rock Shrimp, Salsa Verde, Slaw, Cilantro, Crispy Corn Tortilla 9.5

#### Shaking Beef

Wok Tossed Asian Beef Tenderloin, Shallot, Butter Lettuce 10.5

### Soups & Salads

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#### Soup of the Day

Cup 3.5 Bowl 4.5

#### Chef's Choice Chili

Cup 5 Bowl 6.5

#### Chicken Wild Rice

Cup 3.5 Bowl 4.5

#### Sandwich with Soup or Garden Salad

Half 7 Full 9

Roasted Turkey and Jack Cheese on Sourdough  
Ham and Swiss on Focaccia

Thick Cut Bacon, Lettuce, Tomato on Sourdough  
Grilled Veggies and Fresh Mozzarella on Ciabatta

*Substitute Chili for Soup Add 1.5*

#### Soup and Salad

Cup of Soup and Garden or Caesar Salad 7

#### Garden Salad

Mixed Greens, Choice of Dressing 4

#### Wedge

Iceberg, Smoked Bacon, Roma Tomato  
Blue Cheese Dressing 5

#### Wok and Roll Chicken Salad

Seared Chicken with Spicy Peanut Sauce  
Napa Cabbage, Bibb Lettuce, Mango  
Sesame Vinaigrette 10

#### Saint Andrews Salad

Char-Grilled Chicken, Organic Spinach and Mixed Greens, Red  
Onion, Candied Almonds, Strawberries  
Feta Cheese, Strawberry Vinaigrette 10.5

#### Cobb Salad

Wood Roasted Chicken, Mixed Greens  
Avocado, Blue and Cheddar Cheese  
Bacon, Egg, Tomato 11.5

#### Steakhouse Salad

Char-Grilled Top Sirloin Steak, Mixed Greens  
Tomato, Blue Cheese, Cholula Onion Strings  
Steakhouse Vinaigrette 11.5

#### New Mexico Salad

Spicy Chicken Fritters, Mixed Greens, Roasted Corn  
Pico de Gallo, Monterey Jack Cheese, Tortilla Crisps Southwest  
Ranch Dressing 10.5

#### Buffalo Shrimp Salad

Crispy Buffalo Shrimp, Mixed Greens, Celery Hearts, Roma  
Tomatoes, Crumbled Blue Cheese  
Blue Cheese Dressing 11.5

#### Chicken Caesar

Char-Grilled Chicken, Crisp Romaine, Fresh Grated Parmesan Garlic Croutons, Caesar Dressing 10

**We use only 100% trans fat free oils; make sauces, soups, salad dressings and all our desserts in house.  
We source fresh fruits and vegetables locally whenever possible.  
Our fish and seafood are from sustainable sources.**

# Burgers & Sandwiches

Burgers and Sandwiches are Served with Choice of Parmesan Potato Crisps, French Fries, Tots or Coleslaw unless otherwise noted  
Our Burgers are Ground Fresh Daily and Served on Freshly Baked Buns

## Edinburger

Cheddar, Thick Sliced Bacon  
Sautéed Onions and Mushrooms 9

## Smoke and Spice Burger

Peppered Bacon, Smoked Cheddar  
Fresh Mozzarella, Grille BBQ Sauce  
Cholula Onion Strings 9.25

## Blue Burger

Amish Blue Cheese, Cracked Peppercorns  
House Steak Sauce 9

## Buffalo Burger

Minnesota Raised Buffalo  
Choice of Cheese 9

## Titan Burger

Roasted Poblano, Worcestershire Onions, Avocado, Tillamook  
Cheddar, Bacon, Aioli 10

## Turkey Sandwich

Fresh Roasted Breast, Avocado, Thick Cut Bacon  
Lettuce, Tomato, Wild Rice Cranberry Bread 10.5

## Pulled Pork Sandwich

Slow Smoked Pulled Pork Topped with Coleslaw  
Kaiser Roll 8.5

## WBLT

Crisp Walleye Fillet, Thick Cut Bacon  
Shredded Romaine, Tomato, Remoulade  
French Roll 12

## Roamin Cuban

Pulled Pork, Capicola, Melted Swiss, Pickles  
and Chipotle Aioli 9.5

## Korean Tacos

Marinated Pork, Napa Slaw, Pickled Daikon  
Sweet Potato Fries 8

## New York Strip Sandwich

Char Grilled to Perfection, Vine Ripe Tomato  
Poblano Relish, Ciabatta Roll 10.5

## Pastraminator

One Pound House Cured Pastrami, Melted Swiss, Chef Crafted  
Whole Grain Mustard, Marble Rye 16 full 10.5 half

## Reuben

House-Cured Corned Beef, Swiss Cheese  
and Sauerkraut on Marble Rye  
Thousand Island Dressing 9

## Pan Toscano

Braised Roast Beef, Fresh Mozzarella  
Roasted Red Peppers, Caramelized Onions  
Focaccia Roll 10.5

## Diablo Chicken Wrap

Crispy Chicken Tossed in Dragon Sauce  
Corn and Black Bean Relish, Lettuce, Pico de Gallo  
Marble Jack Cheese, Southwestern Ranch Dressing 9

## Girvan Chicken Sandwich

Charbroiled Chicken Breast, Original Dragon Sauce  
Cheddar Cheese, Thick Cut Bacon, Lettuce, Tomato 9

# Entrées

Add Cup of Soup, Caesar or Garden Salad 3

## Daily Stir-Fry

Ask Your Server for Today's Selection 11

## Bucatini Barone

Thick Cut Pasta Strings, Pancetta, Chef's Signature Italian Sausage, Spicy Marinara, Fresh Grated Pecorino 11

## Chicken Marsala

Wild Mushrooms, Marsala Wine, Buttermilk Chive Mashed Potatoes, Fresh Vegetables 12

## Petite Sirloin Steak

Char-Grilled, Buttermilk Chive Mashed Potatoes, Fresh Vegetables 12

## Cedar Planked Salmon

Citrus and White Balsamic Glaze, Spicy Zen Noodles 12

# Beverages

Coca-Cola, Coke Zero, Diet Coke, Sprite, Sprite Zero  
Mello Yello, Fanta Orange, Lemonade

2.25

NESTEA Raspberry Iced Tea

2.25

Gold Peak Iced Tea

2.25

Caribou Blend Coffee



2.25

1919 Classic American Draft Root Beer

3.00

PowerAde

2.50

For parties of six or more, one check will be presented and 18% gratuity will be added.

## Sunday Breakfast Brunch Buffet ~ 10 a.m. to 1 p.m. ~ Only \$9.95

Our Buffet includes Belgian Waffles, Specialty Egg Dishes, Stuffed French Toast, 1919 Root Beer Glazed Ham, Biscuits and Country Sausage Gravy, Fresh Pastries, Caramel Rolls and much more.

\*Girvan's Eggs Benedict, Made-to-order Omelets, Bloody Mary Bar available for an additional charge.