



Girvan Grille

LUNCH MENU

Starters

Crab Cakes

Fresh Lump Crab, Cholula-Green Onion Remoulade 10

Bayou Shrimp

Sautéed Shrimp, White Wine, Grille BBQ Sauce, Griddled Flat Bread 10.5

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

Texas Sliders

Slow Smoked Brisket, Grille BBQ Sauce, Coleslaw 7.5

Buffalo Rolls

Spicy Chicken, Blue Cheese Crumbles, Crispy Won Ton Wrap 7

Dragon Wings

Crisp Wings, Original Dragon Sauce, Pickled Vegetables 9.5

Meze Plate

Roasted Feta Cheese, Calamata Olives, Sweet Pickled Red Onion, Grilled Pita Bread 7

Soups & Salads

Soup of the Day

Cup 3.5 Bowl 4.5

Buffalo Chili

Native Minnesota Buffalo, Smoked
Chilies, Fresh Herbs, Tomato Essence
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 Buffalo 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

Chicken Caesar

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

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 10.5

Steakhouse Salad

Char-Grilled Flat Iron Steak, Mixed Greens
Tomato, Blue Cheese, Cholula Onion Strings
Steakhouse Vinaigrette 11

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

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 or Coleslaw
Our Burgers are Ground Fresh Daily and Served on Freshly Baked Buns

Edinburger

Cheddar, Thick Sliced Bacon
Sautéed Onions and Mushrooms 8.75

Smoke and Spice Burger

Peppered Bacon, Smoked Cheddar
Fresh Mozzarella, Grille BBQ Sauce
Cholula Onion Strings 8.75

Blue Burger

Amish Blue Cheese, Cracked Peppercorns
House Steak Sauce 9

Buffalo Burger

Minnesota Raised Buffalo Choice of Cheese 9

Turkey Sandwich

Fresh Roasted Breast, Avocado, Thick Cut Bacon
Lettuce, Tomato, Wild Rice Cranberry Bread 9.5

Pulled Pork Sandwich

Mahogany Braised Pork Topped with Coleslaw
Kaiser Roll 8.5

WBLT

Crisp Walleye Fillet, Thick Cut Bacon
Shredded Romaine, Tomato, Remoulade
French Roll 11

Steak Sandwich

Char-Grilled Flat Iron Steak, Sautéed Mushrooms
Cholula Onion Strings, Grilled Ciabatta 10.5

Reuben

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

Pan Toscano

Braised Roast Beef, Fresh Mozzarella
Roasted Red Peppers, Caramelized Onions
Focaccia Roll 10

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

Texas Brisket Sandwich

Slow Smoked, Grille BBQ Sauce, Pickled Red Onion, Pepper
Jack Cheese, Toasted Ciabatta 9

Entrées

Add Cup of Soup, Caesar or Garden Salad 3

Daily Stir-Fry

Ask Your Server for Today's Selection 11

Chicken Marsala

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

Texas Brisket Platter

Grille BBQ Sauce, Coleslaw, French Fries 13

Carolina Hash

Mahogany Braised Pork Shoulder, Yukon Gold Potatoes, Caramelized Onion, Fried Egg 12

Flat Iron Steak

Char-Grilled, Buttermilk Chive Mashed Potatoes, Fresh Vegetables 12.5

Cedar Planked Salmon

Citrus and White Balsamic Glaze, Spicy Zen Noodles 12

Beverages

Coca-Cola, Diet Coke, Sprite, Sprite Zero Mello Yello, Lemonade, Pink Lemonade	2.25	Caribou Coffee	2.25
Raspberry Infused Iced Tea	2.5	1919 Classic American Draft Root Beer	3
Iced Tea	2.25	Buddy's Grape or Orange Soda	3

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 2 p.m.

Our Buffet includes Belgian Waffles, Specialty Egg Dishes, Stuffed French Toast, 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.