



History

Guests should feel history envelope them as they enter Grey Rock today - much remains as it was designed in 1949. Guests enter on the "bedroom" floor and descend the wide, curving staircase to the "living" area, now the dining rooms. As when Mrs. Morris designed her home, those who sit with their backs to the lake can still enjoy the wonderful view in the mirror on the north wall. Mr. Morris' built-in bookcases are still in place as well. Our staff endeavor to duplicate the Morrises' generous hospitality.

Starters

- CRANBERRY TAPENADE CROSTINI · 10
Wisconsin cranberries · kalamata olives · cream cheese
- FOREST MUSHROOM, SPINACH & ARTICHOKE NAAN · 10
garlic sauce
- SUNDRIED TOMATO & STEAK* CANAPES · 10 (GF)
fresh basil · hot house cucumber
- CRABCAKES · 14
caramelized onion remoulade

Soups & Salads

- APPLE CHEDDAR BEER SOUP · 6
- PEAR SALAD · 6 (GF)
candied walnuts · goat cheese · spring mix
Door County dried cherry balsamic
- WINTER CHOP SALAD · 6 (GF)
romaine · bacon · dried cranberries · feta
honey cider vinaigrette
- CAESAR SALAD · 6
shaved parmesan · housemade croutons

Upgrade your salad. Add one of the following:
shrimp · 8 | chicken · 8 | salmon* · 14

Pasta & Vegetarian Cuisine

- BUTTERNUT SQUASH RAVIOLI · 22
rosemary garlic cream
- HOUSE MADE GNOCCHI
spinach · garlic cream
- SPRING VEGETABLE QUINOA · 24 (GF) (V)
extra virgin olive oil · white wine · garlic · fresh herbs

WISCONSIN FEATURE

We are proud to support our local producers by featuring their products straight from the source. Your server will share today's feature with you.

From the Waters

All entrées include your choice of the Heidel salad or soup du jour.

- MAPLE & DIJON GLAZED SALMON* · 32
locally sourced maple syrup · rice pilaf

(GF) = Gluten Free Item

(V) = Vegan Item

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Grey Rock

Kind of swanky. Lots of fun.

Steaks

All steaks are cooked with *maitre d'* butter and served with garlic mashed potatoes and your choice of the Heidelberg salad or soup du jour.

7 OZ. FILET MIGNON* · 36 (GF)

12 OZ. KANSAS CITY STRIP* · 38 (GF)

8 OZ. VENISON FILET* · 45 (GF)

16 OZ. RIBEYE* · 46 (GF)

Customize Your Steak:

whiskey onions · 5 || white wine garlic mushrooms · 5 || bleu cheese · 5
pepper crusted · 5 || bordelaise sauce · 5 || béarnaise sauce* · 5

Build Your Own Surf & Turf:

crab cakes · 14 || side of shrimp · 8

Our steaks are Linz Heritage Angus, which are personally sourced from farms of the Midwest. Linz Heritage Angus Ranch was developed to raise purebred black angus cattle.

Seasonal Favorites

All entrées are served with garlic mashed potatoes and include your choice of the Heidelberg salad or soup du jour.

APPLE MARINATED GRILLED CHICKEN · 26 (GF)

cider braised apples · brussel sprouts · pancetta
walnuts · Door County dried cherries

PAN SEARED RACK OF LAMB* · 44

brandy · herbs

HUNTERS MIXED GRILL* · 48

venison loin · rabbit sausage with white wine & herbs
black currant glazed duck breast · port wine reduction

Sides

TRUFFLE FRENCH FRIES · 7

truffle oil · parmesan

LOADED MASHED · 6 (GF)

cheddar · green onions · Nueskes bacon

ROASTED VEGETABLES · 6 (GF) (V)

balsamic drizzle

HERB ROASTED POTATOES · 6

House Made Desserts

CHEESECAKE · 7

ask your server for today's selection

CHOCOLATE COFFEE TRIFLE · 7

CHOCOLATE MOUSSE TARTLET · 7 (V)

CRÈME BRÛLÉE · 7 (GF)

vanilla whipped cream

(GF) = Gluten Free Item

(V) = Vegan Item

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.