



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 Morris' generous hospitality.

Starters

- HOT CAPRESE DIP • 10
cherry tomatoes • fresh mozzarella
basil pesto • crostini
- STEAK BRUSCHETTA • 12
boursin herb spread • caramelized onions
- COCONUT TEMPURA SHRIMP • 14
sweet pepper dipping sauce
- CRABCAKES • 10
cilantro lime aioli

Soups & Salads

- CRAB BISQUE • 6
 - SPINACH & PINEAPPLE SALAD • 6 (GF) (V)
red pepper • carrot • almonds
caramelized pineapple vinaigrette
 - STRAWBERRY BACON BLEU CHEESE SALAD • 6 (GF)
mixed greens • pecans • balsamic vinaigrette
 - CAESAR SALAD • 6
housemade croutons • caesar dressing
- Upgrade your salad. Add one of the following:
shrimp • 6 | chicken • 4 | salmon • 6

Seasonal Favorites

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

- CALIFORNIA CLUB CHICKEN • 26
chicken breast • pepperjack • applewood smoked bacon
sliced tomatoes • avocado sauce • spring rice blend
- CHEF'S CHOICE RAVIOLI • 22
your server will share today's feature with you

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.

- PANKO ENCRUSTED WALLEYE • 27
cajun bourbon tartar sauce • spring blend rice
- TRUFFLE SCALLOPS • 34
citrus truffle butter • spring blend rice
- PINEAPPLE SWEET PEPPER SHRIMP • 24
pineapple sweet pepper sauce • spring rice blend
- CARRIBBEAN SALMON • 30
spring blend rice • honey rum sauce • fruit salsa
- MEDITERRANEAN HALLIBUT • 32
orzo • green beans • asparagus • cherry tomatoes
shallots • lemon dill infused oil

(GF) = Gluten Free Item

(V) = Vegan Item

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

Honey and Maple Products are from Patz Maple & Honey Farms in Pound, WI.

Grey Rock

Kind of swanky. Lots of fun.

Steaks

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

- 7 OZ. FILET MIGNON · 32 (GF) 18 OZ. RIBEYE · 44 (GF)
12 OZ. KANSAS CITY STRIP · 40 (GF) 15 OZ. PORK PORTERHOUSE · 38 (GF)
lime pepper brined & topped with
chimmichuri sauce

Customize Your Steak:

bourbon onions · 2 || white wine garlic mushrooms · 7 || bleu cheese · 2 || pepper crusted · 2
tuscan seasoning · 2 || spicy beer mustard · 2 || scampi butter · 2 || citrus truffle butter · 2 || chimmichuri sauce · 2.50

Build Your Own Surf & Turf:

crab cakes · 10 || side of scallops · 16 || 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.*

Vegetarian Cuisine

- RAINBOW FRIED ORZO · 18
carrots · peppers · green onions · peas · egg
sesame oil · soy ginger sauce
- PARMESAN BAKED TOMATOES · 18 (GF)
balsamic glaze · spring rice blend
- VEGETABLE CAKES · 18 (GF) (V)
roasted red hummus
spicy avocado sauce · roasted asparagus

Sides

- WISCONSIN BEER CHEESE GNOCCHI · 7
- TWICE BAKED POTATO · 6
cheddar · green onions · bacon
- MEDITERRANEAN SAUTÉED VEGETABLES · 6 (GF) (V)
green beans · asparagus
cherry tomatoes · shallots · lemon dill sauce
- PARMESAN BAKED TOMATOES · 6 (GF)
balsamic drizzle

Desserts

- CHEESECAKE · 7
red wine peach balsamic reduction · fresh berries
- ESPRESSO MOUSSE CUP · 7
housemade cinnamon caramel whipped cream
- MOONSHINE CRISP · 7
your server will share today's feature with you
- BROWNIES · 7 (V)
coconut caramel sauce · fresh berries