



LUNCH MENU

First Course

CARAMELIZED FIVE ONION SOUP

Homemade herbed croutons and melted Gruyère cheese
\$6.50

SWEET CORN AND DUCK SOUP

Roasted sweet corn simmered with ginger duck stock,
crème fraîche and truffle oil garnish
\$7

CHEF'S CREATION

Made fresh daily with locally grown ingredients,
as available
\$6.50

SOUP TRIO

A tasting of Caramelized Onion Soup,
Sweet Corn and Duck Soup, and Chef's Creation
\$7

Sandwiches

*Sandwiches are served with choice of
French fries, fresh fruit, or homemade potato chips
with truffle salt.*

GRASSWAY FARMS ORGANIC BURGER

Wisconsin grass-fed organic beef topped with aged
Wisconsin white cheddar cheese on a Sheboygan hard roll
\$8

LOLA'S REUBEN

Spice-rubbed pork belly with pickled mushrooms
and tomato aioli on multi-grain oat bread
\$9

CHICKEN CAMBOZOLA PANINI

Herb-marinated grilled chicken breast
topped with caramelized onion relish, Cambozola cheese,
marinated greens and aioli on whole wheat ciabatta
\$9

BRESSALO PANINI

Salt cured, air-dried beef with robiola cheese,
eggplant caponata and baby spinach on sourdough
\$10

TOMATO AND MOZZARELLA

Vine-ripened tomato, fresh mozzarella and basil
with aged balsamic vinegar, panini-grilled
on whole wheat ciabatta
\$8

BRAISED PORK PANINI

Slowly braised pork with Pink Lady apples,
Carr Valley Cardona cheese, marinated greens
and aioli on sourdough
\$8

Continued on back...



Entrée Salads



ASPIRA SALAD

Organic watercress salad with orange supremes, toasted almonds, and pomegranate vinaigrette
\$6

BLACK ANGUS CARPACCIO SALAD

Butter lettuce, pickled mushrooms and toasted fennel dressing
\$11

FINGERLING POTATO SALAD

Roasted fingerling potatoes with pan-seared pork belly, sweet peas, organic watercress and white truffle vinaigrette
\$9

CARAMELIZED SCALLOP SALAD

Arugula with grilled asparagus, Bellavitano cheese and garlic vinaigrette
\$13

ROASTED CHICKEN AND APPLE SALAD

Slow roasted, free range chicken, golden beets, Pink Lady apples, cucumbers and butter lettuce tossed with Wisconsin honey vinaigrette
\$9

GRILLED CHICKEN CAESAR SALAD

Grilled, marinated chicken breast, hearts of romaine, Osthoff Caesar dressing, focaccia croutons and shaved SarVecchio cheese
\$9

Light Entrées



GRILLED WILD SALMON

Grilled wild caught salmon with sweet onion relish and lemon beurre blanc, organic brown basmati rice with mushrooms
\$16



ROASTED FREE RANGE CHICKEN

Roasted chicken breast with creamy polenta, garlic-sautéed broccolini and lemon rosemary pan jus
\$15

PEPPERCORN CRUSTED FILET MIGNON

Black Angus beef tenderloin, potato and fennel gratin, and cognac cream sauce
\$17

SWEET PEA RICOTTA GNOCCHI

Sautéed mushrooms, homemade gnocchi, sweet peas and crispy prosciutto bits
\$15

CHEF'S RAVIOLI

A daily creation using fresh locally grown ingredients, as available
\$15



Aspira Spa signature dishes