



LUNCH MENU

First Course

CARAMELIZED FIVE ONION SOUP

House-made herbed croutons
and melted Gruyere cheese

\$6.50

SMOKED CHICKEN AND WILD RICE SOUP

Free-range chicken, caramelized apples,
butternut squash and sage pesto

\$7

ROASTED BUTTERNUT SQUASH BISQUE

with ginger cream

\$6.50

SOUP TRIO

A tasting of caramelized onion,
smoked chicken and wild rice,
and roasted butternut squash bisque

\$7

ASPIRA SALAD

Organic watercress, miso carrot vinaigrette
and toasted almonds

\$6

Sandwiches

*Sandwiches are served with choice of
homemade potato chips with white truffle-infused
grey salt, French fries, or fresh fruit*

LOLA'S ANGUS BURGER

8 oz. Black Angus burger topped with aged Wisconsin
White Cheddar cheese on a Sheboygan hard roll

\$8

ROASTED PORK SANDWICH

Slow roasted pork loin with slices of tart green apple,
Carr Valley monastery cheese, and marinated mixed greens
on sourdough

\$8

CHICKEN CAMBOZOLA PANINI

Herb-marinated grilled chicken breast
topped with caramelized onions, cambozola cheese,
and marinated mixed greens on ciabatta

\$9

BLACK ANGUS TENDERLOIN SANDWICH

Gilled beef tenderloin, roasted wild mushrooms,
Boursin cheese, and marinated mixed greens
on olive oil rosemary bread

\$10

Continued on back...



Entrée Salads

GRILLED CHICKEN CAESAR SALAD

Hearts of romaine, house-made Caesar dressing,
focaccia croutons and shaved Stravecchio cheese

\$9

CARMELIZED SCALLOPS SALAD

Pan-seared sea scallops, organic watercress,
pickled cucumbers, and miso carrot vinaigrette

\$11

GRILLED CHICKEN AND PEAR SALAD

Marinated, grilled chicken breast
with arugula, roasted garlic and fresh herb vinaigrette,
cambozola cheese, sliced pears, and toasted hazelnuts

\$9

Light Entrées

HERB GRILLED CHICKEN

Marinated, grilled chicken breast served with
porcini mushroom chicken jus, French beans,
pommes frites seasoned with white truffle-
infused grey salt

\$11

BUTTERNUT SQUASH RAVIOLI

Roasted garlic and fresh herb cream sauce,
sautéed butternut squash, baby spinach
and Parmesan cheese

\$12

GRILLED BLACK ANGUS FILET MIGNON

Grilled petite Black Angus tenderloin, crispy potato
croquettes, French beans and cabernet demi-glace

\$15

 *Aspira Spa signature dishes*