

Grazies

Italian
Grill

CUSTOMER-TESTED,
CUSTOMER-APPROVED

LOCAL FAVORITES

- ★ TEQUILA LIME
PASTA
- ★ JACK DANIELS
RIBEYE
- ★ SEARED
BLACKENED
TUNA
- ★ SPICY GARLIC
PASTA
- ★ CHICKEN AND
WILD RICE SOUP
- ★ WOOD-FIRED
COBBLER

TAKE-OUT & CATERING

*Celebrate with our
one-of-a-kind taste
for any special occasion*



THE GRAZIES STORY

Grazies is proud to say that we have been a strong supporter and staple in our community for many years. Our commitment to you at Grazies is simple: "Food is the Hero," with signature recipes customer-tested and customer-approved over the years. With no heat lamps or microwaves, and most everything you can think of made "Fresh from Scratch," with better ingredients for a better you, we offer family, friends and loved ones a money-well-spent experience, GUARANTEED! Whether it's lunch, take-out or dinner, rest assured that you are in the hands of the best in the business.

So relax, enjoy and celebrate life with us here at Grazies!

The McCormick Family

Starters

Crystal
Light.

CHEEZY-ER CHEESE BREAD

Something great just got better! We take our hand-tossed dough, melt a generous amount of cheese and add roasted garlic. Served with marinara. \$9.99

PORTOBELLO QUESADILLA

An old favorite is back! We use our hand-made dough with portobello mushrooms, caramelized onions, roasted red peppers, fresh spinach and goat cheese. Baked in our wood-fired oven. \$11.99

BLACKENED CHICKEN QUESADILLA

Our tender breast of chicken, coated in blackening spice, folded in our own pizza dough with cheddar, mozzarella, cool ranch, peppers and onions. Baked to perfection in our wood-fired oven. \$11.99

VEGGIE PIZZADILLA

Spinach tortilla topped with basil pesto, fresh spinach, tomatoes, sliced mushrooms, artichokes, basil, oregano, parmesan and our four-cheese blend. Cooked to perfection in our wood-fired oven. \$11.99

BRUSCHETTA

Fresh roma tomatoes tossed in balsamic vinegar and olive oil, accompanied by crispy parmesan toast points, covered in pesto-marinated fresh mozzarella. \$9.99

BEST IN THE STATE CHEESE CURDS

LOCAL FAVORITE! We hand-bread our local curds the day they are made. This is a Wisconsin tradition and the best you have had! \$8.99

ARTICHOKE DIP

Artichoke hearts blended with a four-cheese blend and a touch of spice. Served with fresh baked Focaccia points. \$9.99

CRISPY BATTERED GREEN BEANS WITH CHIPOTLE AIOLI

Succulent, fresh-picked green beans are carefully battered and fried to a crispy perfection in this seriously delicious appetizer. Accompanied by a generous portion of Grazies' own signature spicy chipotle aioli, this one will knock your socks off! Welcome to an exciting new member of the Grazies family! \$8.99

Soups & Salads

Crystal
Light.

CAESAR SALAD

Our Caesar salad is made from our own Caesar dressing tossed with croutons, fresh Parmesan cheese and Romaine lettuce.

Regular \$8.99 Half size \$7.49

Salad Add-Ons:

Grilled Chicken \$3.99

Grilled Shrimp \$4.99

Grilled Salmon \$5.99

WARM PEAR SALAD

Baby greens and spinach, pears, blue cheese, pistachio nuts and dried cranberries tossed with warm honey balsamic vinaigrette.

Regular \$11.99 Half size \$9.99

SPINACH SALAD

Fresh spinach with spiced pecans, blue cheese and dried cranberries tossed in a tarragon vinaigrette.

Regular \$11.99 Half size \$9.99

JERK CHICKEN SALAD

Fresh baby spinach tossed in mango vinaigrette, topped with pineapple, raisins, spiced pecans, parmesan and our from-scratch jerk glazed chicken breast. \$12.99

BRUSCHETTA CHICKEN SALAD

Fresh baby spinach and roma tomatoes tossed in balsamic vinegar and olive oil, accompanied by fresh pesto marinated mozzarella and pesto grilled chicken with crispy toast points. \$11.99

ALL YOU CAN EAT SOUP, SALAD & BREAD LUNCHEON SPECIAL

11 am - 2 pm, Monday - Friday

A half-sized house salad with a cup of soup du jour. Served with fresh baked bread. \$6.99

SOUP AND HALF SANDWICH

Choose one-half of any one of our delicious panini sandwiches and couple it with either our homemade Chicken and Wild Rice Soup or the Soup of the Day selection. \$8.99

GREEK SALAD

Fresh romaine tossed with tomatoes, kalamata olives, cucumbers, onions, feta cheese and a special Greek dressing.

Regular \$11.99 Half size \$10.99

ASIAN TUNA SALAD

Fresh Spring greens tossed with sliced peppers, thinly sliced almonds, sesame seeds, Thai ginger dressing and topped with succulent seared tuna. \$14.99

Grazies
Italian Grill



18% gratuity may be included
for groups of 8 or more.

GraziesItalianGrill.com

Grazies Signature Pasta *Crystal Light*

Entrée served with fresh baked bread, Grazies signature dipping oil and your choice of homemade soup or salad.

ALFREDO

An Italian favorite! Made with fresh cream, parmesan cheese and a touch of roasted garlic tossed with fettuccine.

Regular \$13.99 Half size \$9.99

SUGGESTED WINE: CHARDONNAY

SPAGHETTI

Garlic and Italian spices sautéed in a tomato meat sauce, tossed with spaghetti and topped with parmesan and meat sauce.

Regular \$14.99 Half size \$9.99

SUGGESTED WINE: CHIANTI

CHICKEN PARMESAN

Hand-breaded chicken breast, pan-fried then baked in the oven, served over marinara fettuccine then topped off with our four-cheese blend and fresh parsley.

Regular \$16.49 Half size \$13.49

SUGGESTED WINE: PINOT GRIGIO

MEDITERRANEAN

A fresh tomato sauce tossed with artichokes, kalamata olives, onions, grilled mushrooms, sundried tomatoes and feta cheese over linguine.

Regular \$16.49 Half size \$13.49

SUGGESTED WINE: CHIANTI

CHICKEN CANNELLONI

Twin sheets of pasta stuffed with grilled chicken breast, ricotta and parmesan cheeses, spinach and red onions, then baked in a rich pistachio cream sauce and topped with our cheese blend.

Regular \$16.49 Half size \$13.49

SUGGESTED WINE: PINOT GRIGIO

ROASTED RED PEPPER FETTUCINI

Start with sautéed chicken, mixed peppers and roasted red pepper purée. Then add a hint of garlic and cooked in a gourmet cream sauce, tossed together with a red pepper fettucini and a pinch of parmesan.

Regular \$16.49 Half size \$13.49

SUGGESTED WINE: PINOT GRIGIO

CHICKEN MARSALA

Marsala wine, sautéed chicken, fresh portobello mushroom caps, sautéed to perfection. Then tossed with fettucini and topped with fresh, shredded parmesan.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

SEAFOOD CANNELLONI

In the mood for seafood? This dish is the answer. This dish starts with two pasta sheets stuffed with bay scallops, crab meat and shrimp. We top it off with our own seafood and sherry wine sauce and bake it to perfection. Enjoy!

Regular \$17.49 Half size \$13.49

SUGGESTED WINE: PINOT GRIGIO

SUNDRIED TOMATO PESTO

Fettuccine tossed with chicken, white wine, fresh basil and garlic in a sundried tomato pesto parmesan cream sauce. No marinara.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: CHARDONNAY

THAI GINGER

Spicy peanut ginger sauce tossed with chicken, garlic, carrots, green onions and rigatoni pasta then topped with peanuts and bean sprouts.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: CHARDONNAY

TEQUILA LIME LOCAL FAVORITE!

Our sauce is made from a shot of tequila, lime juice and a spicy cream sauce. Filled with sweet red, yellow and green peppers, onions, cilantro and tequila-glazed chicken and tossed with red pepper fettuccine. This is a house favorite!

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

ITALIAN SAUSAGE FETTUCINE

Classic Italian sausage with grilled mushrooms in a tomato cream sauce tossed over fettuccine makes this dish a must!

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: MERLOT

SEAFOOD PESCATORE

Shrimp and scallops sautéed with garlic, onions, grilled mushrooms, sweet peppers and fresh basil in a lemon wine marinara. You may also try this with our alfredo sauce.

Regular \$19.99 Half size \$15.99

SUGGESTED WINE: PINOT GRIGIO

SPICY GARLIC LOCAL FAVORITE!

Rigatoni tossed with chicken, fresh basil, grilled mushrooms, red chilies, parmesan cheese and lots of garlic.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: SHIRAZ

MCCORMICK AND CHEESE

Our old family recipe of homemade macaroni and cheese – a childhood favorite.

Regular \$14.99 Half size \$9.99

SUGGESTED WINE: RIESLING

GRAZIES LASAGNA

This is a classic Italian lasagna with our own unique flair of red wine, cumin, fresh oregano, mozzarella cheese, ricotta cheese, garlic and our own blend of Italian sausage and seasonings. Enjoy!

Regular \$14.99 Half size \$9.99

SUGGESTED WINE: CABERNET

SPICY CURRIED CHICKEN

This pasta starts with a light sauce, fresh cream and a spiced style curry. We add sweet mixed peppers, mushrooms, green onions, broccoli and sautéed chicken to make a very flavorful sauce tossed over angel hair.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

More great Signature Pastas on the next page...

NOODLE SUBSTITUTIONS

Tossed with fresh spinach, bean sprouts, whole wheat fettuccine, red pepper fettuccine or rice noodles.

We make our pasta the old-world way, fresh from scratch to serve the best possible pastas. Each pasta is served with fresh baked bread and house salad.

Add sautéed or grilled chicken - \$3.99 Add grilled shrimp - \$4.99
Add meatballs - \$3.99 Add Italian sausage - \$3.99
Add salmon - \$5.99 Served in a bread bowl - \$2.99

Grazies Signature Pasta (Cont'd)

Crystal
Light.

MANICOTTI

A perfect blend of ricotta, parmesan, red onion and spinach between two layers of pasta, served with your choice of a savory meat sauce or marinara. A Grazies classic.

Regular \$14.99 Half size \$9.99

SUGGESTED WINE: SHIRAZ

FIERY VODKA CREAM LOCAL FAVORITE!

Sautéed chicken and mushrooms in a vodka-tomato cream sauce with a touch of shallots and garlic. Tossed with rigatoni, diced tomato and parmesan.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

SHRIMP SCAMPI

Angel hair pasta tossed with sautéed garlic, butter, basil, tomatoes and shrimp in a white wine deglaze.

Regular \$18.99 Half size \$15.99

SUGGESTED WINE: CHARDONNAY

BASIL PESTO

Sautéed chicken, white wine, fresh garlic, salt and pepper. Made with fresh basil pesto, tossed with gourmet cream, grilled button mushrooms and fresh grated parmesan cheese.

Regular \$16.49 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

BAKED GNOCCHI

Treat your taste buds to rich and decadent delight. This fresh from scratch favorite will warm your heart and palette. It includes an intricate blend of hearty gnocchi, sautéed garlic, red onion, Wisconsin cheddar cheese, sour cream, bacon, grilled chicken and a pinch of chives. Go ahead and spoil yourself!

Regular \$16.49 Half size \$13.49

SUGGESTED WINE: CHARDONNAY

PASTA LOADED BREAD BOWL LOCAL FAVORITE!

Our unique beer and honey pizza dough, hand-pressed into a classic bread bowl and loaded with one of the following pasta dishes you've come to love. We then bake it in our wood-fired oven, top it off with cheese and season with our garlic-butter sauce for a taste of Grazies like you've never experienced before!

Choose from Spicy Garlic, McCormick and Cheese, Chicken Alfredo or Italian Sausage.
\$17.99

SUGGESTED WINE: PINOT GRIGIO

Steak, Fish & Seafood

Crystal
Light.

Entrée served with your choice of soup or house salad and your choice of one of the following: French fries, fresh baby red potatoes, coleslaw, fresh roasted carrots and zucchini. Sweet potato fries \$1.50 extra.

BLACK ANGUS BEEF RIBEYE - 12 OZ.

This steak is spice-rubbed then char-grilled to perfection. Exceptionally juicy and flavorful. \$24.99

SUGGESTED WINE: MERLOT

BLACK ANGUS BEEF TENDERLOIN - 8 OZ.

This steak is marinated and spice-rubbed then char-grilled and accompanied with caramelized onions. Exceptionally tender and flavorful! Center cut. This steak is a wow! \$26.99

SUGGESTED WINE: SHIRAZ

JACK DANIELS RIBEYE - 12 OZ.

We sear our fresh 12 oz. Black Angus Ribeye on a flat iron skillet. We then add our own sweet and spicy Jack Daniels Whiskey glaze. Grilled to perfection. \$26.99

SUGGESTED WINE: CHIANTI

GRILLED NORWEGIAN SALMON

Grilled with our own sweet and spicy Jack Daniels Whiskey glaze. A great twist on an old favorite. \$19.99

SUGGESTED WINE: CHARDONNAY

CABIN WALLEYE

Put another log on the fire and enjoy our lightly breaded and delectably seasoned walleye, pan-fried to perfection. \$18.99

SUGGESTED WINE: CHARDONNAY

AMARETTO WALLEYE

A Grazies classic! We take our pan-fried cabin walleye and add an amaretto and almond reduction. It's awesome. \$19.99

SUGGESTED WINE: CHARDONNAY

SEARED BLACKENED TUNA LOCAL FAVORITE!

Fresh Yellow Fin tuna steak seared medium rare with blackening spices and caramelized soy, served atop a bed of bleu cheese walnut risotto. No potato choice. \$23.99

SUGGESTED WINE: CHARDONNAY

Friday Fish-Fry LOCAL FAVORITE!

Crystal
Light.

Friday fish specials served with your choice of: French fries, fresh baby red potatoes, seasonal side or fresh steamed broccoli. Friday's specials served with coleslaw, tartar sauce and lemon. Sweet potato fries \$1.50 extra.

HAND-BREADED PERCH

Always hand-breaded fresh to order. \$13.99

PAN-FRIED WALLEYE

This walleye is as good as the cabin up North. We take our Grazies exclusive breaded and pan fry this walleye to perfection. \$14.99

Each pizza is hand crafted and made fresh from scratch with our own dough made from honey and beer and then topped with our special four-cheese blend. We then bake each pizza in our wood-fired oven. (10" or 16" size) Gluten-free crust add \$3.00 on 10". Toppings added are .75¢ each on the 10" and \$1.50 each on the 16".

WISCONSIN 'ZA 10" OR 16"

Get creative and build your own. Each pizza starts with our homemade tomato sauce and is topped with our special cheese blend. \$12.99/\$15.99

Mixed peppers, scallions, red onions, pineapple, roma tomatoes, fresh spinach, fresh basil, pepperoni, sausage, broccoli, roasted garlic, grilled mushrooms, goat cheese, green peppers, kalamata olives, artichokes and bacon. 75¢ each additional ingredient

HAWAIIAN 'ZA

If you like pineapple on your pizza, you will love this one. Topped with our whiskey-barbecue sauce, fresh pineapple, barbecued chicken, our cheese blend and just a touch of smoked bacon. \$14.99/\$18.99

VEGGIE PIZZADILLA

(only available in 10" size)

Spinach tortilla topped with basil pesto, fresh spinach, tomatoes, sliced mushrooms, artichokes, basil, oregano, parmesan and our cheese blend. Cooked to perfection in our wood-fired oven. \$14.99

MIDWESTERN 'ZA

Canadian bacon, Italian sausage, mozzarella cheese, bacon and pepperoni with a zesty pizza sauce on our homemade pizza dough. \$15.99/\$19.99

MARGARITA 'ZA

On this pizza crust we spread a basil pesto for the sauce then top it with lots of fresh roma tomatoes, fresh basil and fresh mozzarella. For an extra zip we then drizzle a chili spiked olive oil over the fresh-baked pizza. \$13.99/\$16.99

FAJITA 'ZA

Our signature from scratch beer pizza dough topped with grilled chicken, freshly grated mozzarella cheese, marinated spicy mixed peppers, Grazies own fajita salsa and finished with a sprinkle of cilantro. \$14.99/\$18.99

CAJUN CHICKEN 'ZA

Cajun chicken, bacon, our four-cheese blend, crushed red pepper and drizzled with cayenne ranch sauce. Wow! \$13.99/\$16.99

VEGGIE 'ZA

This is a fresh mixture of vegetables with our homemade pizza sauce. Roasted garlic, fresh spinach, roma tomatoes, grilled mushrooms, onions, artichokes, broccoli and topped with our four-cheese blend. \$13.99/\$16.99

Skinnyluscious! *Crystal Light.*

Fresh and delicious menu options with lower calories and signature taste. All under 500 calories. Entrée served with fresh roasted carrots and zucchini

Salmon Wrap

Salmon grilled to perfection then rolled into a savory flatbread accompanied by freshly shredded lettuce, tomatoes, cilantro, spicy sherry chipotle mayo and finished off with Grazies own black bean and corn salsa. \$11.99

Bruschetta Chicken Wrap

Pesto-grilled chicken breast with fresh tomatoes marinated in balsamic vinegar and spices, provolone cheese, crushed pesto croutons and a Greek feta cheese dressing. All rolled in a flatbread. \$9.49



Mediterranean Pasta

A fresh tomato sauce tossed with artichokes, kalamata olives, onions, grilled mushrooms, sun-dried tomatoes and feta cheese over linguine. \$13.49
Add chicken \$3.99 or shrimp \$4.99
Sub-gluten free rice noodles
Salmon \$5.99



Marinara Pasta

Slow cooked for 4 hours, this one-of-a-kind marinara sauce is rich with slow-roasted tomato fillets, basil, garlic and topped with shredded parmesan. \$10.99
Add chicken \$3.99 or shrimp \$4.99
Sub-gluten free rice noodles
Salmon \$5.99

Tuscan Panini

Pesto-grilled chicken breast, sun-dried tomato olive tapenade, tomatoes, roasted red peppers and fresh spinach tossed with Greek dressing and provolone cheese on a lightly grilled 1/2 sourdough sandwich. \$8.99

Grazidilla

Flatbread topped with basil pesto, fresh spinach, tomatoes, sliced mushrooms, artichokes, basil, oregano, parmesan and our four-cheese blend cooked in our wood-fired oven. \$14.99

Margarita Pizza

Flatbread version of our Margarita Pizza. Thin, perfect baked crust with basil pesto as the sauce, topped with mozzarella cheese, vine ripened roma tomatoes and fresh basil. \$14.99



Greek Salad

Fresh romaine tossed with tomatoes, kalamata olives, cucumbers, onions, feta cheese and a special Greek dressing. \$10.99
Add chicken \$3.99 or shrimp \$4.99
Salmon \$5.99



Salted Caramel Cheesecake

Awesome creamy caramel cheesecake baked on a sweet and salty almond crust topped with a thick bed of buttery caramel and a sprinkle of more almonds. Made with gluten-free ingredients. \$7.99

Burgers, Sandwiches & Wraps *Crystal Light.*

Served with fries, cole slaw or seasonal side. Sweet potato fries \$1.50 extra.

CAESAR CHICKEN WRAP

Fresh romaine lettuce tossed in our own Caesar dressing with croutons, chicken and fresh parmesan cheese in our tortilla wrap. \$8.99

SPICED PECAN WRAP

Fresh romaine lettuce, spiced pecans, grilled blackened chicken breast, blue cheese dressing, chopped tomatoes, cheese and red onions in our honey and beer pizza dough. \$9.49

SOUTHWEST FAJITA CHICKEN WRAP

Grilled chicken with peppers, lettuce, onions, cheese and southwest seasonings wrapped in our fresh honey and beer pizza dough. \$9.49

CHICKEN CORDON BLEU PANINI

Ranch dressing, Canadian bacon, Swiss cheese, hand-breaded chicken breast, lettuce and tomatoes all stacked inside a lightly grilled sourdough bread. \$9.49

TUSCAN WRAP

Pesto-grilled chicken breast, sun-dried tomato olive tapenade, tomatoes, roasted red peppers and fresh spinach tossed with Greek dressing and provolone cheese on honey and beer pizza dough. \$9.49

BLT CHICKEN WRAP

We take our pizza dough, cover it in cheddar cheese then fill it up with bacon, ranch dressing, lettuce, tomato and a grilled chicken breast. \$8.99

CLASSIC PUB PANINI

We start with thin roast beef slices, add portobello mushrooms, caramelized onions and Swiss cheese stacked inside of lightly grilled sourdough bread. Served with a side of au jus sauce. \$9.49

BRUSCHETTA CHICKEN WRAP

Pesto-grilled chicken breast with fresh tomatoes marinated in balsamic vinegar and spices, provolone cheese, crushed pesto croutons and a Greek feta cheese dressing. All rolled in a spinach tortilla wrap. \$9.49

CLUB PANINI

Lightly grilled sourdough bread filled with smoked turkey, smoked ham, cheddar cheese, tomatoes, bacon, mayo, lettuce and BBQ sauce. \$9.49

TUSCAN PANINI

Pesto-grilled chicken breast, sun-dried tomato olive tapenade, tomatoes, roasted red peppers and fresh spinach tossed with Greek dressing and provolone cheese on lightly grilled sourdough. \$9.49

TURKEY & ARTICHOKE PANINI

Lightly grilled sourdough bread filled with smoked turkey, artichoke spread, tomatoes, lettuce and Parmesan cheese. \$9.49

BUILD-A-BURGER

A juicy half-pound burger char-broiled to your liking. Served on a Kaiser roll with leaf lettuce, tomatoes and a dill pickle spear. \$8.99

Add any of the following items for only 49¢ each: blackening spice, bacon, portobello mushrooms, red onions, green olives, bleu cheese crumbles, black olives, American cheese, Swiss cheese, cheddar cheese, provolone cheese, mixed peppers, pepperoni, spinach, roasted red peppers, artichokes, pesto mayo and bruschetta salsa

JACK DANIELS BURGER

Char-grilled half-pound burger basted with our own Whiskey BBQ sauce and topped with cheddar cheese. \$9.99

Desserts *Crystal Light.*

GRAZIES SIGNATURE TIRAMISU

Made with rum and espresso soaked ladyfingers, mascarpone cheese and an Italian egg custard then topped with chocolate cocoa. This is sure to warm your belly. \$6.99

CRÈME BRULÉE

The most basic of French desserts—vanilla custard encrusted with caramelized sugar. \$5.99

CHEESECAKE

Your choice of hot fudge, plain or caramel. \$4.95

CHOCOLATE OVERLOAD CAKE

Chocolate mousse layered between chocolate decadence cake, finished off with chocolate ganache. Served with whipped cream. \$5.99

WOOD-FIRED COBBLER

LOCAL FAVORITE!

Fresh fruit filling with our unique sweet dumplings, baked in our wood-fired oven, topped with French vanilla ice cream with caramel glaze drizzled over all. \$6.99

ITALIAN DEEP-FRIED ICE CREAM

French vanilla ice cream deliciously coated with frosted flake crumbs, toasted coconut; and freshly ground cinnamon, drizzled with honey and chocolate. Go ahead ... we dare you! \$6.99

GRAZIES SIGNATURE DIPPING OIL

Discover Grazies' signature one-of-a-kind recipe, developed over the years ... featuring fourteen herbs and spices and marinated 24-48 hours before serving, makes this a perfect blend. Exceptional for dipping, grilling, marinating and dressings. A thoughtful gift of quality for family and friends.

