



Sharing Plates

Riviera Platter

Great Combination of the Mediterranean Meats & Cheeses, Tapas, Croustinis and Stuffed Mushrooms

Mediterranean Meats & Cheeses

Garnished by chutney, nuts, bruschetta tomatoes and olives

Cheese & Chutney Platter

Baked Brie, assorted cheeses, nuts juxtaposed with Pineapple, Tomato and Blueberry Chutneys

Trio of Spreads

A sampling of our homemade spreads- garlic herb cheese, spinach and artichoke dip & our roasted eggplant spread accompanied by our specialty chutneys

****Don't forget every Thursday night is our FONDUE night**

5-9pm

***see server for details**



Pizza

Greek

Kalamata olives, feta cheese, roasted bell peppers, red onion and pepperoncinis

Combination

Choose from the following toppings: Pepperoni, sausage, red onions, red peppers, green olives, mushrooms, roasted tomatoes

Polynesian

Capicola ham, red onions and pineapple chutney

Sicilian

Tomato Sauce, roasted red peppers, red onion, roma tomatoes, sopresetta and capicola ham

Spinach, Artichoke & Ham

Our spinach and artichoke dip layered with Capicola ham, roasted peppers and red onion

Smoked Tenderloin and Tomato

House smoked tenderloin of beef dotted with tomato chutney caramelized onions and bleu cheese

Chicken Pesto

Roasted chicken and homemade pesto garnished with fresh tomato, bruschetta and pinenuts

Caramelized Onion, Apple and Pear

Slices of red apples and pears lay upon caramelized onions and accented with bleu cheese

Spicy Tomato & Chorizo

Chorizo, bruschetta marinated tomatoes, onions and hot pepper flakes



FOOD Starters

Garlic & Herb Cheese

Homemade European styled spreadable cheese aside walnuts, spiced pecans and fresh bread

Spinach and Artichoke Dip

Topped with Parmesan and served hot with warm baguette slices

Trio of Tapas

2 Caramalized Onion, Pear & Bleu Cheese; 2 Garlic Cheese and Chutney; 2 Tomato Bruschetta served on toasted baguette slices

Pistachio Salmon Fingers

Thin salmon with crushed, ground pistachio and graced with teriyaki glaze, citrus aioli and sweet mustard splash

Spinach and Artichoke Stuffed Mushrooms

Button Mushrooms stuffed with house spinach & artichoke filling, then baked

Baked Brie

Brie cheese smothered with pineapple chutney, then wrapped with puff pastry and baked



The Grotto
1949-North 8th Street
Sheboygan, WI 53081
920-457-6682





Salads

Maytag Bleu Cheese Salad

Crisp romaine, spiced pecans, apple slices and red onion rings tossed with creamy bleu cheese dressing

Wine Lovers' Salad

A traditional blend of walnuts, gorgonzola cheese, pear slices tossed among romaine and lightly splashed with a white wine vinaigrette

Oriental Salad

Pistachio salmon fingers atop field greens, blended with sugar snap peas, carrots and daikon, splashed with teriyaki dressing and sweet mustard accents

Soup

Topher's Slow Simmered Selections

Inquire for today's flavors

Cup o' Soup
Bowl o' Soup

Dessert

Chocolate Flourless

The ultimate red wine torte: Butter, chocolate and eggs combine for a sinfully decadent taste

Topher's Pastries

European styled desserts. Inquire of your server for today's selection

Market Price



Entrees

All entrees come with choice of soup or Bruschetta tomato salad

Pasta Bowls

Red Pepper Pasta

Local organic sirloin of beef, mixed vegetables, creme sauce accented with fresh pepper puree, then tossed with pasta

Smoked Vegetable Pasta

Vegetables blended with pasta then mixed with a tomato punched creme & accented with smoked paprika

Beef Ragout Pasta

Local organic sirloin of beef, slow simmered with onions, button and shitaki mushrooms, blended with beef demi and roast tomato sauce over pasta, topped with crumbled bleu cheese

Chicken and Pinenut Pasta

Roasted pinenuts and chicken seasoned with basil, mixed with vegetables and graced with a suave cream sauce over pasta

Seafood Pasta

Smoked salmon and shrimp tossed with vegetables and mixed with a cream and chardonnay sauce



Entrees

All entrees come with choice of soup or Bruschetta tomato salad

Signature Bowls

Curried Lamb Stew

Braised lamb shanks simmered in Maharajah-style curry, tossed with aromatic vegetables and served over rice

Masala Chicken

Classic Indian dish full of yogurt marinated chicken, covered with a vegetable and tomato sauce, touched with cream and served with rice

Topher's Barbecue Bowl

Slow simmered pork back ribs accompanied by a roasted corn, red potato & chorizo hash, with natural pork jus served over potatoes

Cabernet Beef Stew

Local beef braised in smoked paprika and ancho peppers, red wine reduction, vegetables and served over potatoes

