

# 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 APPLE 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!

## Starters

### CALAMARI

Freshly breaded, flash fried and made to order every time. Served with a chili aioli. \$9.99

### CHEEZY-ER CHEESE BREAD

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

### PORTOBELLO QUESADILLA

We use our hand-made dough with portobello mushrooms, caramelized onions, roasted red peppers, fresh spinach and goat cheese. \$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. \$11.99

### VEGGIE PIZZADILLA

Spinach tortilla topped with basil pesto, fresh spinach, tomatoes, sliced mushrooms, artichokes, basil, oregano, parmesan and our special cheese blend. \$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-batter 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

## Handmade Flatbread Pizzas

### SPICY GARLIC

We've combined the signature flavors of our Spicy Garlic Pasta recipe and set them on a light and crispy flatbread. Only the freshest of ingredients ... grilled chicken, shredded mozzarella, parmesan, mushrooms, sautéed garlic and basil. We finish the dish with olive oil, chili sauce and a pinch of parsley. \$11.99

### BARBECUE

A refreshing combination of grilled chicken, shredded mozzarella, caramelized onions, tangy barbecue sauce and cilantro create the foundation for a pizza that will surely leave you wanting more. Crisp and light, yet robust in flavor. \$11.99

### BUFFALO CHICKEN

Get daring and set your taste buds on fire. A light and crispy flatbread topped with grilled chicken marinated in buffalo sauce, freshly sliced red onion, bleu cheese crumbles and mozzarella. Ranch dressing completes this unique and dynamic combination of flavors. \$11.99

### BLT

A new twist on an old favorite. We start with grilled chicken, ranch dressing, mozzarella cheese, cheddar cheese, bacon, shredded lettuce and roma tomatoes then finish with a drizzle of ranch dressing. \$11.99

### CHICKEN ALFREDO

Fresh from scratch alfredo sauce, our four-cheese blend, grilled chicken, broccoli and mushrooms. Finished with fresh grated parmesan. \$11.99

## Soups & Salads

### ALL YOU CAN EAT SOUP, SALAD & BREAD

House or Caesar salad with our signature Wild Rice or Soup of the Day. Served with fresh baked rosemary bread and Grazies signature dipping oil. \$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

### ■ 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

Pears tossed with a warm honey balsamic vinaigrette, baby greens, spinach, bleu cheese, pistachio nuts and dried cranberries.

Regular \$11.99 Half size \$9.99

### SPINACH SALAD

Fresh spinach with spiced pecans, bleu 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

### ■ 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

### BERRY SALAD

This light and delicate offering starts with a bed of tender spring mix followed by a carnival of flavors featuring Grazies signature caramelized walnuts, goat cheese and fresh strawberries, blueberries and blackberries, all adorned with a light raspberry vinaigrette dressing. \$11.99

# Grazies Signature Pasta

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 \$14.49 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.

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 special 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 \$16.99 Half size \$13.99

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 special cheese blend.

Regular \$16.99 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

## ROASTED RED PEPPER FETTUCCINI

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, parmesan cream sauce and topped with fresh shredded parmesan.

Regular \$16.99 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 \$17.99 Half size \$13.99

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 \$16.99 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 \$16.99 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 \$16.99 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

## ITALIAN SAUSAGE FETTUCCINE

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

Regular \$16.99 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 that is tossed together with linguini. You may also try this with our alfredo sauce.

Regular \$20.49 Half size \$16.49

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 \$16.99 Half size \$13.99

Upgrade to spicy garlic alfredo \$1.50 extra

SUGGESTED WINE: SHIRAZ

## GRAZIES SIGNATURE MAC & 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 \$16.99 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.

Add sautéed or grilled chicken - \$3.99 Add grilled shrimp - \$5.99

Add meatballs - \$3.99 Add Italian sausage - \$3.99

Add salmon - \$6.99 Add spicy Italian link - \$4.99

Add tuna - \$8.99 Served in a bread bowl - \$2.99



## Grazies Signature Pasta (Cont'd)

### 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 \$16.99 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 palate. 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 \$16.99 Half size \$13.99

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

### TOMATO FLORENTINE RAVIOLI

You've been asking for it, and we've added a signature ravioli, soon to be a classic. A tomato cream sauce with green onions, spinach and a pinch of garlic over a four-cheese ravioli.

Regular \$16.99 Half size \$13.99

SUGGESTED WINE: PINOT GRIGIO

### JERK CHICKEN

Sautéed chicken and mixed bell peppers tossed with our signature zesty jerk sauce. Served over fettuccine noodles and topped with fresh scallions.

Regular \$17.49 Half size \$14.49

SUGGESTED WINE: Roscato

### SPICY PISTACHIO

We welcome a new addition to our pasta family. This spicy new creation starts with garlic, grilled mushrooms, fresh red onions, sautéed chicken, pistachios and a spicy chili pistachio crème that is tossed together with linguini.

Regular \$17.49 Half size \$14.49

SUGGESTED WINE: RED ZINFANDEL

## Steak, Fish & Seafood

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

### \*BLACK ANGUS BEEF RIBEYE - 12 OZ.

This steak is season-rubbed then char-grilled to perfection.

Exceptionally juicy and flavorful. \$25.99

Add mushrooms \$2.99

SUGGESTED WINE: MERLOT

### \*BLACK ANGUS BEEF TENDERLOIN - 8 OZ.

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

Add mushrooms \$2.99

SUGGESTED WINE: SHIRAZ

### \*JACK DANIELS RIBEYE - 12 OZ.

We char-grill our fresh 12 oz. Black Angus Ribeye and then add our own sweet and spicy Jack Daniels Whiskey glaze.

Grilled to perfection. \$26.99

Add mushrooms: \$2.99

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

### GRAZIES SIGNATURE HERB ENCRUSTED TILAPIA

A freshly prepared combination of herb encrusted tilapia filets and green bean amandine, finished with a slightly fiery mango salsa consisting of mixed peppers, honey and jalapeños. \$18.99

SUGGESTED WINE: CHARDONNAY

# Pizza

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 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, black olives, artichokes and bacon.*

## 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

## 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

## CAJUN CHICKEN 'ZA

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

## GRAZIES SIGNATURE MAC & CHEESE 'ZA

If you love our homemade mac & cheese, you're sure to love this new creation as well. Grazies signature beer pizza dough loaded with our mac & cheese, smoked bacon and red chilis complete this one-of-a-kind pizza. \$14.49/\$17.99

## BARBECUE CHICKEN 'ZA

This is a great pizza. It starts with our homemade whiskey barbecue sauce and topped with barbecued chicken, mozzarella, fresh cilantro and red onions. \$14.49/\$17.99

# Skinnyluscious!

Fresh and delicious menu options with lower calories and signature taste. All under 500 calories.

Entrée served with fresh roasted carrots, zucchini and squash.

## 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. \$12.49

## 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 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

Salmon \$6.99

Substitute gluten-free rice noodles—No charge



## Marinara Pasta

Slow cooked for 4 hours, this one-of-a-kind marinara sauce is rich with slow-roasted tomato fillets, basil and garlic then topped with shredded parmesan. \$10.99

Add chicken \$3.99 or shrimp \$4.99

Salmon \$6.99

Substitute gluten-free rice noodles—No charge

## Tuscan Panini

Pesto-grilled chicken breast, sundried 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 special cheese blend. \$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 \$6.99

# Burgers, Sandwiches & Wraps

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. \$9.49

## SPICED PECAN WRAP

Fresh romaine lettuce, spiced pecans, grilled blackened chicken breast, bleu cheese dressing, chopped tomatoes, cheese and red onions in our honey and beer pizza dough. \$9.99

## SOUTHWEST FAJITA CHICKEN WRAP

Grilled chicken with peppers, lettuce, onions, cheese and southwest seasonings wrapped in our fresh honey and beer pizza dough. \$9.99

## TUSCAN WRAP

Pesto-grilled chicken breast, sun-dried tomato olive tapenade, tomatoes, roasted red peppers and fresh spinach tossed with Greek dressing and mozzarella cheese on honey and beer pizza dough. \$9.99

## 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. \$9.99

## BUFFALO CHICKEN WRAP

Let the excitement begin with a fresh flour tortilla stuffed with spicy buffalo chicken tenders, crisp lettuce, sun-ripened roma tomatoes and shredded cheddar cheese then topped off with our own buttermilk ranch dressing. \$9.99

## 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 spinach tortilla wrap. \$9.99

## 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. \$9.99

## CLUB PANINI

Lightly grilled sourdough bread filled with smoked turkey, smoked ham, cheddar cheese, tomatoes, bacon, mayo, lettuce and barbecue sauce. \$9.99

## 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 lightly grilled sourdough. \$9.99

## TURKEY & ARTICHOKE PANINI

Lightly grilled sourdough bread filled with smoked turkey, artichoke spread, tomatoes, lettuce and provolone cheese. \$9.99

## GRILLED PORTOBELLO MUSHROOM SANDWICH

A fresh portobello mushroom cap marinated in our own fresh from scratch balsamic vinaigrette. Topped with roasted red peppers, melted provolone and a splash of our signature basil pesto, this upscale creation is set atop a grilled telera roll to complete a unique and one of a kind offering. Perfect for the veggie lover and sure to please all discerning palates. \$11.99

## \*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, pepper jack 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 barbecue sauce and topped with cheddar cheese. \$9.99

# Desserts

## 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 BRULEE

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



## CHOCOLATE OVERLOAD CAKE

Chocolate mousse layered between chocolate decadence cake, finished off with chocolate ganache. Served with whipped cream. \$5.99 Upgrade to à la mode \$9.99 extra

## WOOD-FIRED APPLE COBBLER

**LOCAL FAVORITE!**

Freshly sliced apple 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

## WOOD-FIRED BERRY COBBLER

A truly fruitful offering of fresh blackberries, blueberries and strawberries topped off with our signature homemade oatmeal crisp baked to perfection in our wood oven. With French vanilla ice cream as the icing on the cake, this one is sure to please. \$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.