

The
GRANDVIEW
RESTAURANT
and Supper Club

Dinner

SMALL PLATES

- Shrimp Cocktail** \$15
Five jumbo tiger shrimp, served with a house-made cocktail sauce and a lemon wedge
- Stuffed Cheese Bread** \$12
French loaf, stuffed with butter, Gorgonzola, garlic, parsley and Gruyere topped with Parmesan and baked in the oven
- Harvest Sliders** \$14
Three Angus beef sliders with sweet garlic aioli, arugula, pickled fennel, red onion and Gruyere cheese
- Classic Bruschetta** \$15
Diced tomatoes, red onion, garlic, basil and Parmesan topped with balsamic drizzle
- Pear Gorgonzola Salad** \$12
Mixed greens with Gorgonzola, candied walnuts and dried cranberries tossed with a champagne vinaigrette and topped with a spiced poached pear
- Pimento Cheese Puffs** \$10
Five pimento balls covered in a puff pastry and baked

- ★ Crab Cake** \$15
Fried Maryland blue crab, served with lemon puree, piquillo vinaigrette and piment d'esplette
- Roasted Vegetable Salad** \$12
Roasted zucchini, red pepper, garlic and barley tossed in a Greek vinaigrette
- Calamari** \$18
Lightly breaded fried squid served with a sweet chili sauce and garnished with sesame seeds and tobiko
- Wisconsin Cheese Curds** \$10
Wisconsin white cheddar curds in herbed batter served with a side of ranch dressing
- Autumn Piccalilli** \$14
Toasted Baguettes, chive and shallot aged white cheddar with sides of pickled cauliflower, banana peppers, carrots, golden beats and sliced soppressata salami

SOUPS AND SALADS

Available half or full size, add chicken (\$6), shrimp (\$8), steak (\$10) or salmon (\$12)

- Soup du Jour** \$6
Chef's selection made daily
- House Salad** \$7 \$11
Mixed greens, shaved white onion, toasted almonds, tossed with sweet garlic vinaigrette
- Geneva Wedge Salad**
Iceberg lettuce wedge, diced apple-wood smoked bacon, sliced heirloom cherry tomatoes topped with bleu cheese dressing and a balsamic reduction drizzle

- Fall Salad**
Shredded Brussels sprouts, diced apple-wood smoked bacon, red quinoa, tomatoes, shaved red onion, diced avocado, cranberries, and pumpkin seeds tossed in an apple cider vinaigrette
- ★ Caesar Salad** \$8 \$12
Chopped romaine lettuce, Wisconsin sarVecchio parmesan cheese, white anchovies, house-made croutons tossed with creamy Caesar dressing

Entrées

- ▼ Eggplant Parmigiana**
Locally grown eggplant, lightly breaded, layered with ricotta cheese and topped with mozzarella, served over fettuccine tossed in a house-made tomato sauce
- Maple Leaf Farms Duck Breast** \$30
Seared duck breast with wild rice and wild mushroom topped with Door county cherry compote
- Fettuccine Alfredo** \$24
Fettuccine pasta tossed with a creamy alfredo sauce and your choice of Chicken or Shrimp served with a toasted baguette
- Seafood Newburg** \$34
Seared scallops, New Zealand green lipped mussels and tiger shrimp served over saffron risotto with seafood Newburg sauce

- Rushing Waters Farm Rainbow Trout** \$24
Seared rainbow trout, sweet purple carrot puree, sautéed green beans, garnished with toasted almonds, drizzled with brown butter
- Salmon Quenelles**
A poached mixture of salmon and herbs served over a bed of tarragon Parisian gnocchi topped with parsnips, butter poached sliced radishes and a white wine cream sauce
- Potato Crusted White Fish** \$26
Herb potato baked halibut with tomato sauce, roasted zucchini and squash
- Braised Buffalo Short Ribs** \$28
Braised buffalo short ribs served over garlic herb whipped potatoes and tri-colored carrots topped with a chocolate infused demi-glace

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Grandview Steaks

Signature Black Peppercorn Filet \$58

8 oz center cut prime filet mignon crusted with a black peppercorn wand herb rub, set on a bed of butter braised red onions, with sides of pickled mustard seed, whipped horseradish cream and a demi glace infused with white truffle and port wine, garnished with micro arugula

8 oz Prime Filet
\$48

6 oz Prime Filet
\$40

20 oz Bone in Rib Eye
\$56

14 oz Bone in New York Strip
\$52

Served with matri d' butter, garlic herbed baby red potatoes and seasonal vegetables (selected daily from a local farm)
Other sauces: bordelaise (\$4), bleu cheese crumble (\$4)

SIDES

- Confit mushrooms \$5
- Garlic herb baby red potatoes \$6
- Wild rice \$6

- Garlic herb whipped potatoes \$6
- Seasonal local vegetables \$6
- Ask your server for selections

Supper Club

\$30 Pre Fixe
No Substitutions Please

First Course

SELECT ONE

Soup of the Day
Chef's selection made daily

Supper Club Salad
House mixed greens, white onion and toasted almonds
tossed with sweet garlic vinaigrette

Second Course

SELECT ONE

Served with your choice of: truffle fries, whipped potatoes or garlic herbed baby red potatoes

Seafood Platter
Three sautéed tiger shrimp, two scallops and local perch,
served on a bed of mixed greens, with a side of piment
d'esplette aioli

Berkshire Pork Chop
Pan roasted Berkshire pork chop, topped with mustard
cream sauce, garnished with fine herbs

Roasted Half Chicken
Pan roasted half chicken, served with a white wine pan
sauce, garnished with fine herbs

Pot Roast
Braised beef with fresh vegetables, herbs and potatoes in a
succulent braising gravy

Third Course

SELECT ONE

Apple Pie Tart
Spiced apple compote, served in a buttered tart shell, topped with cinnamon streusel

Scoop of Ice Cream
Vanilla or chocolate ice cream topped with your choice of caramel or chocolate drizzle

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef eggs, fish, lamb, pork, poultry or shell fish reduces the risk of food-borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or under cooked. Contact your physician or local health department for more information.