

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

Classic Bruschetta \$15
Diced tomatoes, red onion, garlic, basil and Parmesan topped with balsamic drizzle and served on a toasted baguette

Wisconsin Cheese Curds \$10
Wisconsin white cheddar curds in herbed batter, served with ranch dressing

★ Crab Cake \$15
Fried Maryland blue crab, served with lemon puree, piquillo vinaigrette and piment d'espette

Calamari \$18
Lightly breaded fried squid served with a sweet chili sauce and garnished with sesame seeds and tobiko

Cheese Board \$14
Chefs selection of cheeses, sliced sopressata, served with crackers and grapes

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 \$8 \$12
Iceberg lettuce wedge, diced apple-wood smoked bacon, sliced heirloom cherry tomatoes topped with bleu cheese dressing, bleu cheese crumbles and a balsamic reduction drizzle

★ Caesar Salad \$8 \$12
Chopped romaine lettuce, Wisconsin sarVecchio parmesan cheese, house-made croutons tossed with creamy Caesar dressing

Brussels Sprouts Salad \$8 \$12
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

Entrées

v Eggplant Parmigiana \$21
Locally grown eggplant, lightly breaded, layered with ricotta cheese and topped with mozzarella, served over fettuccine tossed in a house-made sauce

Seafood Newburg \$34
Seared scallops, New Zealand green lipped mussels and tiger shrimp served over saffron risotto with seafood Newburg sauce

Fettuccine Alfredo \$24
Fettuccine pasta tossed with a creamy alfredo sauce and your choice of Chicken or Shrimp served with a toasted baguette

Scottish Salmon Piccata \$26
Scottish salmon piccata, served with sautéed zucchini, heirloom tomato, onion, garlic, served with wild rice and traditional piccata sauce

New Zealand Lamb Rack \$28
Served with mashed potatoes, haricot vert, and a chocolate infused demi glace

SPECIALS

Weekly Dinner Special
Ask your server about this week's dinner special!

Friday Fish Fry \$18
Available Fridays only. Lightly battered fried cod, served with fries, coleslaw, a charred lemon wedge and house-made tartar sauce

The GRANDVIEW

RESTAURANT

and Supper Club

Grandview Steaks

Signature Black Peppercorn Filet \$50

8 oz center cut prime filet mignon crusted with a black peppercorn herbed 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 and served with chef's choice of potatoes

8 oz Prime Filet

\$42

6 oz Prime Filet

\$38

20 oz Bone in Rib Eye

\$52

12 oz. New York Strip

\$40

Served with matri d' butter, chef's choice potatoes, vegetables

Other sauces: bordelaise (\$4), bleu cheese crumble (\$4)

SIDES

Confit mushrooms \$4

Garlic herb whipped potatoes \$5

Garlic herb baby red potatoes \$5

Seasonal vegetables \$4

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: whipped potatoes or garlic herbed baby red potatoes

Seafood Platter

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

Berkshire Pork Chop

Served with a mustard cream sauce

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 (\$4)

Capannari Ice Cream

Blackberry Chip, Vanilla, Chocolate, or Limoncello Sorbet with your choice of bourbon caramel sauce 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.