

*The*  
**GRANDVIEW**  
RESTAURANT  
*and Supper Club*

*Dinner*

**SMALL PLATES**

<b>Calamari</b> .....	\$18
Flashed fried with sesame seeds, caramelized onion and a sweet chili sauce	
<b>Shrimp Cocktail</b> .....	\$15
Five jumbo tiger shrimp, served with house-made cocktail sauce and a lemon wedge	
<b>★ Mediterranean Burrata</b> .....	\$18
Fresh mozzarella filled with heavy cream, served over a bed of arugula, pesto and heirloom tomatoes, drizzled with olive oil, balsamic reduction, maldon sea salt, served with toasted baguette points	
<b>Escargot Forestiere</b> .....	\$20
Butter, cremini mushrooms, garlic and fine herbs, served with toasted baguette points	

<b>Cheese Board</b> .....	\$14
Chef's selection of cheeses, sliced sopressata, served with crackers and grapes	
<b>Spinach Artichoke Dip</b> .....	\$14
Mix of spinach, artichoke hearts, garlic and Parmesan cheese, served with toasted baguette points	
<b>Oysters</b> .....	\$18 \$30/dozen
Half a dozen oysters shucked to order and served with cocktail sauce and a lemon wedge	
<b>Oysters Rockefeller</b> .....	\$22
Spinach, shallots and bacon lardons sautéed in white wine sauce and topped with Hollandaise, baked and garnished with fine herbs	

**SOUPS AND SALADS**

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

<b>Grandview Soups</b> .....	\$6
Seafood Bisque, Baked French Onion, or New England Clam Chowder	
<b>House Salad</b> .....	\$7 \$11
Mixed greens, shaved white onion, toasted almonds, tossed with sweet garlic vinaigrette	
<b>Geneva Wedge Salad</b> .....	\$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	
<b>★ Caesar Salad</b> .....	\$8 \$12
Chopped romaine lettuce, Wisconsin sarVecchio parmesan cheese, house-made croutons tossed with creamy Caesar dressing	
<b>Greek Salad</b> .....	\$8 \$12
Chopped romaine hearts, sliced heirloom tomatoes, sliced cucumber, artichoke hearts, shaved red onion, kalamata olives and feta cheese tossed in a Greek dressing	

*Entrées*

<b>8 oz Scottish Salmon Picatta</b> .....	\$26
Scottish line-caught salmon, pan seared and baked, served with wild rice, tomato, onion and zucchini	
<b>★ New Zealand Lamb Rack</b> .....	\$28
Grass-fed lamb rack served with aligot potatoes, haricots verts, and a chocolate infused demi glace	
<b>Scallops with Saffron Beurre Blanc</b> .....	\$32
5 Jumbo sea scallops and an herbed mushroom arancini, served with saffron beurre blanc	
<b>Shrimp Scampi</b> .....	\$27
5 tiger shrimp served over linguine tossed in a lemon, garlic and butter white wine sauce	
<b>Friday Fish Fry</b> .....	\$18
Available Fridays only. Lightly battered fried cod, served with fries, coleslaw, a charred lemon wedge and house-made tartar sauce	

<b>★ Twin Lobster Tails</b> .....	\$45
Two 4 oz cold water lobster tails served with a truffle twice baked potato, asparagus and drawn butter	
<b>Rushing Waters Trout</b> .....	\$28
Local Rushing Waters trout, pan seared and served with a Sweet carrot emulsion, haricots verts, toasted almonds and brown butter	
<b>📍 Stuffed Seasonal Squash</b> .....	\$22
Roasted acorn squash stuffed with red quinoa, sweet corn, black beans, red onion and goat cheese, drizzled with brown butter	
<b>Weekly Dinner Special</b>	
Ask your server about this week's dinner special!	

## Grandview Steaks

Locally sourced USDA prime. Hand picked by our chef for your table. Served with aligot potatoes, truffled demi glaze, and asparagus  
Substitute truffled demi glaze for béarnaise (\$4) or bleu cheese crumble (\$4)

**8 oz Prime Filet**  
\$48

**6 oz Prime Filet**  
\$40

**20 oz Prime Bone in Dry Aged Rib Eye**  
\$64

**12 oz. Prime New York Strip**  
\$52

**Signature Black Peppercorn Filet** ..... \$68  
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 glaze infused with white truffle and port wine, garnished with micro arugula and served with aligot potatoes and asparagus

### STEAK ACCOMPANIMENTS

**4 oz Cold Water Lobster Tail** ..... \$20

**3 Seared Jumbo Sea Scallops** ..... \$12

**3 Sautéed Tiger Shrimp** ..... \$9

### SIDES

**Confit mushrooms** ..... \$4

**Dijon garlic herbed fingerling potatoes** ..... \$5

**Lobster Mac and Cheese** ..... \$10

**Haricots Verts** ..... \$5

**Jumbo Asparagus** ..... \$5

**Roasted Mediterranean spiced cauliflower** ..... \$5

## Supper Club

**\$30 PRE FIXE**

No Substitutions Please

### FIRST COURSE

SELECT ONE

#### Grandview Soup

Seafood bisque, baked French onion, or New England clam chowder

#### Supper Club Salad

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

### SECOND COURSE

SELECT ONE

#### 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 and asparagus

#### Pot Roast

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

#### Berkshire Pork Chop

Served with a mustard cream sauce and dijon garlic herbed fingerling potatoes

#### Roasted Half Chicken

Pan roasted half chicken, served with a white wine pan sauce, garnished with fine herbs and served with dijon garlic herbed fingerling potatoes

### THIRD COURSE

SELECT ONE

#### Passion Fruit Brûléed Tart

Passion fruit curd topped with caramelized sugar served in a buttered tart shell

#### Capannari Ice Cream

Assorted flavors of Chicago's Capannari Ice Cream. Ask your server for flavors available

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.