

The
GRANDVIEW
RESTAURANT
and Supper Club

Dinner

SMALL PLATES

Calamari	\$18
Lightly battered and fried, topped with sesame seeds and tobiko with a sweet chili sauce	
Shrimp Cocktail	\$15
Five jumbo tiger shrimp, served with house-made cocktail sauce and a lemon wedge	
★ Mediterranean Burrata	\$18
Burrata cheese served over a bed of arugula, pesto and heirloom tomatoes, drizzled with olive oil, balsamic reduction, maldon sea salt, served with toasted baguette points	
Escargot Forestiere	\$20
Butter, cremini mushrooms, garlic and fine herbs, served with toasted baguette points	

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

SOUPS AND SALADS

Available half or full size, add chicken (\$8), shrimp (\$10), steak (\$12) or salmon (\$14)

Grandview Soups	\$6
Seafood Bisque, Baked French Onion, or New England Clam Chowder	
House Salad	\$8 \$12
Mixed greens, shaved white onion, toasted almonds, tossed with sweet garlic vinaigrette	
Geneva Wedge Salad	\$10 \$14
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	\$10 \$14
Chopped romaine lettuce, Wisconsin sarVecchio parmesan cheese, house-made croutons tossed with creamy Caesar dressing	
Greek Salad	\$10 \$14
Chopped romaine hearts, sliced heirloom tomatoes, sliced cucumber, artichoke hearts, shaved red onion, kalamata olives and feta cheese tossed in a Greek dressing	

Entrées

★ New Zealand Lamb Rack	\$32	★ Twin Lobster Tails	\$48
Grass-fed lamb rack served with aligot potatoes, haricots verts, and a chocolate infused demi glace		Two 4 oz cold water lobster tails served with a truffle twice baked potato, asparagus and drawn butter	
8 oz Scottish Salmon Picatta	\$28	Rushing Waters Trout	\$30
Fresh caught Scottish Salmon pan seared and baked, served with wild rice, sautéed tomato, onion and zucchini		Local Rushing Waters trout, pan seared and served with a Sweet carrot emulsion, haricots verts, toasted almonds and brown butter	
Scallops with Saffron Beurre Blanc	\$32	The Grandview Burger	\$20
Five Jumbo sea scallops and an herbed mushroom arancini, served with saffron beurre blanc		Our signature 8 oz grass fed beef blend, served on a brioche bun with a truffle infused Demi aioli and apple wood smoked bacon, arugula, confit mushrooms and confit onions. Topped with melted Gruyere cheese and served with our garlic Parmesan fries	
Shrimp Scampi	\$28	▼ Stuffed Seasonal Squash	\$22
Five tiger shrimp served over linguine tossed in a lemon, garlic and butter white wine sauce		Roasted acorn squash stuffed with red quinoa, sweet corn, black beans, red onion and goat cheese, drizzled with brown butter and served on a bed of haricots verts	
Friday Fish Fry	\$22		
Lightly battered fried cod, served with fries, coleslaw, a charred lemon wedge and house-made tartar sauce			

Grandview Steaks

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

8 oz Prime Filet
\$50

6 oz Prime Filet
\$45

20 oz Prime Bone in Dry Aged Rib Eye
\$68

12 oz Prime New York Strip
\$52

Signature Black Peppercorn Filet \$58
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 aligot potatoes and asparagus

STEAK ACCOMPANIMENTS

4 oz Cold Water Lobster Tail \$20

3 Seared Jumbo Sea Scallops \$15

3 Sautéed Tiger Shrimp \$12

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

\$35 PRIX 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

Berkshire Pork Chop

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

Pot Roast

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

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

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.