

The GRANDVIEW

RESTAURANT

and Supper Club

Dinner

SMALL PLATES

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

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

SALADS

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

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

8 oz Scottish Salmon Picatta \$28

Fresh caught Scottish Salmon pan seared and baked, served with wild rice, sautéed tomato, onion and zucchini

Scallops with Saffron Beurre Blanc .. \$32

Five Jumbo sea scallops and an herbed mushroom arancini, served with saffron beurre blanc

The Grandview Burger \$20

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

★ New Zealand Lamb Rack \$32

Grass-fed lamb rack served with aligot potatoes, haricots verts, and a chocolate infused demi glace

Shrimp Scampi \$28

Five tiger shrimp served over linguine tossed in a lemon, garlic and butter white wine 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

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 \$5

Lobster Mac and Cheese \$10

Potatoes

Jumbo Asparagus \$5

Haricots Verts \$5

Roasted Mediterranean Spiced \$5

Cauliflower

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.