

*The*  
**GRANDVIEW**  
RESTAURANT

*Dinner*

**SMALL PLATES**

- Calamari** ..... \$18  
Lightly battered and fried, topped with sesame seeds and wasabi tobiko
- Gf Shrimp Cocktail** ..... \$15  
Five jumbo Gulf of Mexico shrimp, served with our house-made cocktail sauce and a lemon wedge
- Gf Oysters** ..... \$18 \$30/dozen  
Oysters shucked to order and served on the half shell with cocktail sauce and a lemon wedge
- ★ Lobster Cakes** ..... \$22  
Pan seared and baked trio of knuckle and claw lobster cakes served with a lemon gastrique and New Orleans style remoulade

- 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
- ★ 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
- ★ Baked Brie** ..... \$16  
Cranberry orange chutney and a roasted garlic puree, served with a baked brie wedge and toasted baguette points

**SOUPS AND SALADS**

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

- Grandview Soup** ..... \$6  
Butternut Squash Bisque, Wild Mushroom Beef Barley, or New England Clam Chowder
- Gf House Salad** ..... \$8 \$12  
Mixed greens, shaved white onion, toasted almonds, tossed with sweet garlic vinaigrette
- Gf 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
- Deconstructed Caesar Salad** ..... \$10 \$14  
Trimmed romaine hearts, split and served with sarVecchio parmesan cheese, house-made croutons and our house-made Caesar dressing
- ★Gf 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*

- ★ New Zealand Lamb Rack** ..... \$32  
Grass-fed lamb rack served with aligot potatoes, haricots verts, and a chocolate infused demi glace
- Scallops with Saffron Beurre Blanc** ..... \$32  
Five Jumbo sea scallops and an herbed mushroom arancini, served with saffron beurre blanc
- Gf Rushing Waters Trout** ..... \$30  
Local Rushing Waters trout, pan seared and served with a sweet potato puree, haricots verts, toasted almonds and brown butter
- ★ Twin Lobster Tails** ..... \$52  
Two 6 oz cold water lobster tails, served with a truffle twice baked potato, haricots verts and drawn butter
- Lobster Cheese Sacchetti** ..... \$35  
Cheese filled sacchetti pasta tossed together with fresh lobster knuckle and claw meat, hearts of palm, heirloom tomatoes and shallots in a white wine butter sauce garnished with sarVecchio Parmesan cheese and fried capers

- ★ Teriyaki Ora King Salmon** ..... \$28  
Pan seared and baked fresh New Zealand Ora King salmon served over wasabi mashed potatoes and topped with an Asian slaw and finished with a Teriyaki drizzle
- ★ Butternut Squash Ravioli** ..... \$22  
Sage infused ravioli filled with butternut squash, amaretto and brown sugar tossed together with brown butter, rainbow Swiss chard, pine nuts, and sarVecchio Parmesan cheese
- 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
- ★ Chilean Seabass** ..... \$40  
Pan seared Chilean sea bass served with haricots verts and aligot potatoes with a lemon butter caper sauce
- Friday Fish Fry** ..... \$22  
Lightly battered fried cod, served with fries, coleslaw, a charred lemon wedge and house-made tartar sauce

## *Grandview Steaks*

Local USDA prime. Hand picked by our Chef for your table. Served with aligot potatoes, truffled demi glace and maple bourbon glazed carrots  
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 maple bourbon glazed carrots

### STEAK ACCOMPANIMENTS

- Gf 6 oz Cold Water Lobster Tail** ..... \$25      **Gf 3 Sautéed Jumbo Gulf of Mexico Shrimp** ..... \$12
- Gf 3 Seared Jumbo Sea Scallops** ..... \$15

### SIDES

- Gf Confit Mushrooms** ..... \$4      **Gf Dijon Garlic Rosemary Fingerling Potatoes** ..... \$5
- Lobster Mac and Cheese** ..... \$10      **Gf Maple Bourbon Glazed Baby Carrots** ..... \$5
- Gf Roasted Brussels sprouts with garlic, bacon, balsamic glaze** ..... \$5

## *Three Course Dinner*

**\$35 PRIX FIXE**  
No Substitutions Please

### FIRST COURSE

SELECT ONE

**Grandview Soup**

Butternut Squash Bisque, Wild Mushroom Beef Barley, or New England Clam Chowder

**Gf Supper Club Salad**

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

### SECOND COURSE

SELECT ONE

**Gf Seafood Platter**

Two sautéed 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 haricots verts

**Gf Bone-In Pork Tenderloin**

Twin grilled 5 oz bone-in pork tenderloin filets, Dijon garlic rosemary fingerling potatoes and haricots verts served with an herbed cream sauce

**Gf Pot Roast**

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

**Gf The Statler Chicken**

Originating from the Statler Hotel in Boston, two frenched chicken breasts in a mushroom cream sauce, served with sweet potato puree and haricots verts

### THIRD COURSE

SELECT ONE

**Pumpkin Tarts**

Buttered tart shell filled with white chocolate pumpkin ganache topped with vanilla bean Chantilly cream and candied pepitas

**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.