

The GRANDVIEW

RESTAURANT

APPETIZERS

Charcuterie Board \$18 Artisan Meats and Cheese • Cherry Bacon Jam • Flatbread Crackers	Fried Calamari \$18 Buttermilk Marinated • Mixed Greens • Wasabi Caviar • Sweet Chili Aioli
Short Rib Flatbread \$20 Cheddar • Butternut Squash • Short Rib • Olive Oil	Gf Shrimp Cocktail \$20 Shrimp • Parsley • Lemon Wedge • Cocktail Sauce
V Artichoke Dip \$14 Artichoke • Cream Cheese • Sour Cream • Heavy Cream • Pita Bread + Add Crab \$8	Crab Cakes \$24 Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive • House Mayo • Panko • Jalapeño Rémoulade

SOUPS AND SALADS

Add your choice of protein to any salad + Chicken \$10 • Shrimp \$12 • 4 ounce Filet \$20 • Salmon \$16

Soup of the Day \$6	Gf House \$7 \$14 Arugula • Butternut Squash • Onions • English Cucumber • Cherry Tomato • Blueberry Vinaigrette
Gf Caesar Wedge \$7 \$14 Halved Heart of Romaine • Parmesan • Crumbled Crouton • House Caesar Dressing	Gf Brussels Sprout \$8 \$15 Shredded Brussels Sprouts • Craisens • Red Onion • Bacon • Tomato • Pepitas • Bleu Cheese • Warm Bacon Dressing

STEAKS

Make Any Steak Oscar Style \$18
Blue Crab • Asparagus • Béarnaise

Gf Petit Filet Mignon \$48 6oz Tenderloin • Cipolini Onions • Mustard Fingerling Potatoes • Herb Compound Butter • Demi-Glace + Add Bleu Cheese Fondue \$18	Gf Queen Filet Mignon \$60 8oz Tenderloin • Cipolini Onions • Mustard Fingerling Potatoes • Herb Compound Butter • Demi-Glace + Add Bleu Cheese Fondue \$18
Gf New York Strip \$58 12oz Prime New York Strip • Cipolini Onions • Mustard Fingerling Potatoes • Herb Compound Butter • Demi-Glace + Add Bleu Cheese Fondue \$18	Gf Ribeye \$70 16oz Prime Boneless Ribeye • Cipolini Onions • Mustard Fingerling Potatoes • Herb Compound Butter • Demi-Glace + Add Bleu Cheese Fondue \$18

SEA

Gf Trout \$38 8oz Sautéed Whole Trout • Roasted Red Pepper Cream • Brocolini	Creole Red Snapper \$40 9oz Blackened Red Snapper • Apple-Carrot Potato Pancakes • Cayenne Compound Butter
Gf Salmon \$39 10oz Seared Salmon • Warm Potato-Smoked Salmon & Arugula Salad • Mustard Vinaigrette	Seafood Radiatori \$40 House-Made Radiatori • Lobster • Shrimp • Chef's Choice Fish • Chili Flakes • San Marzano Tomatoes + Served with Toasted Garlic Bread. Gluten Free noodles available upon request.

LAND

Gf Roasted Chicken \$29 10oz Roasted Airline Chicken Breast • Andouille Sausage • Crawfish Tail • Creole Rice • Demi-Glace	Weinerschnitzel \$34 Breaded Veal • Brocolini • Fingerling Potatoes • Porcini Demi-Glace
Gf Braised Lamb Shank \$39 Braised Lamb Shank • Braising Liquid • Fingerling Potatoes • Mint Chimichurri	Radiatori Ragu \$32 House-Made Radiatori • Chuck Short Rib • Wild Mushroom • Celery • Onion • Carrot • Demi-Glace • Pecorino + Served with Toasted Garlic Bread. Gluten Free noodles available upon request.
V Gnocchi \$28 Potato Dumpling • Vegetable Ragout • Pesto • Goat Cheese • Roasted Pine Nuts	

SIDES & ACCOMPANIMENTS

Gf Creole Rice \$5	Gf Sautéed Mushrooms \$6
Gf Asparagus \$6	Gf Roasted Fingerling Potatoes \$5
Gf Brocolini \$6	Gf 8 oz. Lobster Tail \$35

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.