

The GRANDVIEW

RESTAURANT

Appetizers

The Local Cheese Board

Local Wisconsin Cheese • Tuscano • Sturgeon Caviar • Creme Friache • Crostinis
\$16

Gf Shrimp Cocktail

Jumbo Shrimp • Cocktail Sauce • Parsley • Lemon Wedge
\$15

Gf Stuffed Calamari

Panko • Seafood Filling • Fried Squid • Wasabi Tobiko • Sweet Chili Aioli
\$18

Mediterranean Burrata

Pesto • Arugula • Heirloom Tomato • Baguette Points • Burrata • Olive Oil • Balsamic Reduction • Sea Salt Flake
\$18

Baked Brie

Apple Chutney • Garlic Puree • Baked Brie • Baguette Points
\$16

Lobster Cakes

Lobster and Knuckle Claw Meat • Lemon Gastrique • New Orleans Style Remoulade
\$22

Soups and Salads

Grandview Soups \$6

Butternut Squash Bisque • Manhattan Clam Chowder

Half or full size salad options. Add your choice of protein to any salad + Chicken \$6 • Jumbo Shrimp \$10 • 4 ounce Filet \$12 • Sea Trout \$12

Gf House Salad \$8 \$12

Mixed Greens • Shaved White Onion • Candied Pepitas • Pumpkin Vinaigrette

Gf Caesar Salad \$10 \$14

Baby Romaine Hearts • Wisconsin SarVecchio Parmesan • Parmesan Crisp • Caesar Dressing

Fall Salad \$10 \$14

Brussels Sprouts • Apple-Wood Smoked Bacon • Red Quinoa • Tomatoes • Red Onion • Avocado • Cranberries • Pumpkin Seeds • Apple Cider Vinaigrette

Gf Geneva Wedge Salad \$10 \$14

Iceberg Lettuce • Apple-Wood Smoked Bacon • Heirloom Tomato • Bleu Cheese • Balsamic Reduction • Bleu Cheese Dressing

Gf Greek Salad \$10 \$14

Romaine Hearts • Heirloom Tomatoes • Cucumber • Artichoke Hearts • Red Onion • Kalamata Olives • Feta Cheese • Greek Dressing

Handhelds

The Grandview Burger \$22

Brisket Chuck Blend • Bacon Jam • Duck Bacon • Arugula • Confit Mushrooms • Confit Pearl Onions • Gruyere Cheese • Brioche bun • Parmesan Garlic Fries • Truffle Ketchup

Lobster Roll

Lobster • Capers • Lemon • Chives • Old Bay • Aioli • New England Style Bun • Parmesan Garlic Fries

From the Sea

Halibut

Almond Crusted Halibut • Root Vegetable Puree • Cacio y Pepe Broccoli Salad • Beurre Blanc
\$34

Lobster Ravioli

Lobster • Ricotta • Hearts of Palm • Heirloom Tomatoes • Shallots • Garlic • SarVecchio Parmesan • Fried Capers • White Wine Roasted Tomato Butter Sauce
\$35

Gf Sea Trout

Wild Caught Sea Trout • Sweet Potato Puree • Wilted Escarole • Wilted Spinach • Brown Butter • Beurre Blanc • Trout Caviar
\$32

Gf Bouillabaisse

Green Lipped Mussels • Jumbo Shrimp • Scallops • Lobster Knuckle and Claw • Tomato and Saffron Seafood Consommé
\$45

Gf Stuffed Lobster Tail

10 Oz Lobster Tail • Deviled Crab • Broccoli • Bearnaise • Tarragon Oil
\$65

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Land

Tomahawk Rib Pork Chop

Bone In Center Cut Duroc Pork • Garlic Mash • Roasted Brussel Sprouts • Maple Bourbon Glaze
\$35

Gf New Zealand Lamb Rack

Lamb Rack • Sweet Corn Relish • Potato Puree • Esplette • Pistachio Powder • Mint Chimichurri
\$34

Duck Breast

Smoked Duck Breast • Sautéed Water Chestnuts • Mushroom Wild Rice • Blackberry Hoisin
\$34

Statler Chicken

Twin Frenched Chicken Breast • Pancetta Polenta • Thyme • Fried Sage • Wild Mushrooms • Chardonnay Sauce
\$24

V Sweet Potato Gnocchi

Escarole • Maple Bourbon Brown Butter • Shallots • Garlic • Sage • Butternut Squash • Sweet Corn • Pepitas
\$25

GRANDVIEW STEAKS

USDA Prime steaks hand picked by our Chef for you. Served with garlic mash potatoes, maple bourbon glazed carrots and a pearl onion and port wine infused demi glace

Substitute sauce selections include Béarnaise (\$4) Bleu Cheese Crumble (\$4) Sauce Madagascar (\$4)

6 oz Prime Filet

\$45

8 oz Prime Filet

\$50

14 oz Delmonico

\$54

12 oz Prime New York Strip

\$52

Make Any Steak Oscar Style

Lobster Knuckle and Claw • Jumbo Asparagus • Béarnaise
\$15

STEAK ACCOMPANIMENTS

the perfect compliment to any of our steaks

Gf 3 Jumbo Shrimp \$12

Gf 3 Sea Scallops \$15

Gf 6 oz Cold Water Lobster Tail \$25

SIDES

Gf Broccolini

\$6

Gf Roasted Garlic Mash

\$5

Gf Jumbo Asparagus

\$6

Confit Pearl Onions

\$4

Confit Mushrooms

\$5

Maple Bourbon Glazed Carrots

\$5

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.