

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

Stuffed Calamari

Tempura • 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

Gf 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

Gf Fall Salad \$10 \$14

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

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 \$22

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

Vinotok Fried Chicken Sandwich

Pickle Infused Buttermilk Brined Chicken Breast • Duck Bacon • Roasted Tomato Aioli • Fig Compote • Arugula • Fontina • Brioche Bun
\$20

From the Sea

Halibut

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

Gf Sea Trout

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

Gf Stuffed Lobster Tail

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

Lobster Ravioli

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

Pumpkin Risotto

Pumpkin Risotto • Sea Scallops • Fried Fennel • Mushroom
Cream Sauce • Sage
\$30

The GRANDVIEW

RESTAURANT

Land

Tomahawk Rib Pork Chop

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

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

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) Mushroom Cream Sauce (\$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 Grandview Style

Lobster Knuckle and Claw • Broccolini • Béarnaise
\$15

STEAK ACCOMPANIMENTS

the perfect compliment to any of our steaks

3 Jumbo Shrimp \$12

3 Sea Scallops \$15

6 oz Cold Water Lobster Tail \$25

SIDES

Broccolini

\$6

Roasted Garlic Mash

\$5

Confit Mushrooms

\$5

Confit Pearl Onions

\$4

Maple Bourbon Glazed Carrots

\$5

 Gluten Free

 Nut Free

 Vegetarian

 Vegan

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.