

The
GRANDVIEW
RESTAURANT

Dinner Menu

Appetizers

- Charcuterie Board** \$18
Artisan Meats and Cheese • Fig Compote • Flatbread
Crackers
- Wisconsin Cheese Curds** \$13
Wisconsin White Cheddar Curds • Beer Batter • Bacon
Jam • Southwest Ranch
- Prosciutto Flatbread** \$16
Prosciutto de Parma • Alfredo • Shallot • Fresh
Mozzarella • Arugula • Truffle Oil

- Crab Cakes** \$24
Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive
• House Mayo • Panko • Jalapeño Rémoulade
- Fried Calamari** \$18
Buttermilk Marinated • Southern Seasoned • Breaded •
Sweet Chili Aioli
- Hummus Plate** \$15
Hummus • Naan • Marinated Olives and Feta •
Roasted Red Pepper Puree

Soups and Salads

Grandview Soups \$6

Chicken & Wild Rice | Wild Mushroom Truffle | Soup of the day

Add your choice of protein to any salad + Chicken \$8 • Shrimp \$12 • 4 ounce Filet \$14 • Ora King Salmon \$14

- Gf House** \$14
Mixed Greens • Sweet Onion • English Cucumber •
Wild Wonder Grape Tomato • Champagne Vinaigrette
- Gf Prosciutto & Mango** \$14
Mixed Greens • Prosciutto di Parma • Sliced Mango •
Fresh Mozzarella • Toasted Pine Nuts • Champagne
Vinaigrette

- Gf Caesar Wedge** \$14
Halved Hearts of Romaine • Parmesan • Crumbled
Crouton • House Caesar Dressing
- Gf Geneva Chopped** \$15
Butter Bibb • Applewood Bacon • Wild Wonder Grape
Tomato • Egg • Blue Cheese • Roquefort Dressing •
Balsamic Reduction

Handhelds

Served with Truffle Fries

- Vinotok Fried Chicken Sandwich** \$20
Pickle Infused Buttermilk Brined Chicken Breast • Applewood Smoked Bacon • Roasted Tomato Aioli • Fig Compote •
Arugula • Fontina • Potato Bun
- Crab and Lobster Roll** \$28
Lobster Claw and Knuckle • Jumbo Lump Blue Crab • House Mayo • Chive • Shallot • Scallion • Boursin • New England
Style Roll
- The Grandview Classic Burger** \$22
Wagyu Beef • Applewood Bacon • Butter Bibb Lettuce • Tomato • Red Onion • Hooks' Shard Cheddar • House Mayo •
Potato Bun

House-Made Pastas

Served with Toasted Garlic Bread. Gluten Free noodles available upon request.

- Radiatori Ragu** \$28
House-Made Radiatori • Chuck Short Rib • Wild
Mushroom • Celery • Onion • Carrot • Demi-Glace •
Pecorino
- Chicken Milanese Fettuccine Alfredo** \$24
House-Made Fettuccine • Alfredo • Pancetta • Lightly
Breaded Chicken Milanese • Parmesan

- Seafood Scampi** \$36
House-Made Linguini • Jumbo Shrimp • Scallops •
Mussels • Garlic • Parsley • Chili Flake • Olive Oil •
Parmesan
- Bolognese** \$23
House-Made Linguini • Beef and Pork Bolognese •
Pecorino

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Land

Wiener Schnitzel\$30
Lightly Breaded Veal • Mustard Spaetzle • Haricots
Verts • Bavarian Red Cabbage • Fried Capers • Lemon
Gastrique

Gf Chicken Marsala\$28
Twin Frenched Chicken Breast • Wild Rice • Brussels
Sprouts • Mushroom Marsala

Gf Pork Tenderloin\$34
Rosemary Marinated Pork Tenderloin • Rainbow Baby
Carrots • Caramelized Onion • Mashed Potato •
Demi-Glace

Gf Lamb Shank\$36
16oz Braised Lamb Shank • Rosemary Mint
Demi-Glace • Carrot Coulis • Mashed Potatoes

== **STEAKS** ==

Make Any Steak Oscar Style \$15
Fresh Colossal Blue Crab • Jumbo Asparagus • Béarnaise

Gf Petit Filet Mignon\$40
6oz Tenderloin • Marble Roasted Potatoes • Jumbo
Asparagus • Demi-Glace

Gf New York Strip\$48
12oz Prime New York Strip • Marble Roasted Potatoes
• Jumbo Asparagus • Demi-Glace

Gf Queen Filet Mignon\$50
8oz Tenderloin • Marble Roasted Potatoes • Jumbo
Asparagus • Demi-Glace

Gf Ribeye\$60
16oz Prime Boneless Ribeye • Marble Roasted
Potatoes • Jumbo Asparagus • Demi-Glace

Sea

Gf Halibut\$39
8oz Alaskan Halibut • Butternut Squash • Granny
Smith Apple • Applewood Bacon • Shallot • Lemon •
Chive

Gf Cioppino\$38
Shrimp • Scallop • Mussels • San Marzano Tomato •
Leek • Garlic • Red Pepper Flakes

Gf Salmon\$36
8oz Ora King Salmon • Grilled Scallion • Herb Risotto •
Pomegranate Beurre Blanc

Walleye\$35
Beer Battered Walleye • Jalapeño Rémoulade •
Mashed Potato • Grilled Lemon • Slaw

SIDES & ACCOMPANIMENTS

Gf Haricots Verts\$5

Gf Herb Risotto\$7

Gf Rainbow Baby Carrots\$6

Gf Jumbo Shrimp\$12

Gf Asparagus\$6

Gf Roasted Garlic Mash\$5

Gf Scallops\$18

Gf Wild Rice\$5

Gf Brussel Sprouts\$6

Gf 6 oz. Lobster Tail\$25

VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE UPON REQUEST

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.