

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 Rémoûlade

**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.

**Chicken Milanese Fettuccine Alfredo** ..... \$24

House-Made Fettuccine • Alfredo • Pancetta • Lightly Breaded Chicken Milanese • Parmesan

**Bolognese** ..... \$23

House-Made Linguini • Beef and Pork Bolognese • Pecorino

**Radiatori Ragu** ..... \$28

House-Made Radiatori • Chuck Short Rib • Wild Mushroom • Celery • Onion • Carrot • Demi-Glace • Pecorino

**Seafood Scampi** ..... \$36

House-Made Linguini • Jumbo Shrimp • Scallops • Mussels • Garlic • Parsley • Chili Flake • Olive Oil • Parmesan

**VEGAN Pasta Primavera** ..... \$22

House-Made Fettuccine • Asparagus • Butternut Squash • Garlic • Olive Oil • Herbs • Red Pepper

*The*  
**GRANDVIEW**  
RESTAURANT

*Land*

- Gf Chicken Marsala** ..... \$28  
Twin Frenched Chicken Breast • Wild Rice • Brussels Sprouts • Mushroom Marsala
- Wiener Schnitzel** ..... \$30  
Lightly Breaded Veal • Mustard Spaetzle • Haricots Verts • Bavarian Red Cabbage • Fried Capers • Lemon Gastrique
- 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
- VEGAN Kimchi Fried Rice** ..... \$22  
Jasmine Rice • Onion • Carrot • Scallion • Kimchi

== 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 Queen Filet Mignon** ..... \$50  
8oz 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 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 Salmon** ..... \$36  
8oz Ora King Salmon • Grilled Scallion • Herb Risotto • Pomegranate Beurre Blanc
- Gf Cioppino** ..... \$38  
Shrimp • Scallop • Mussels • San Marzano Tomato • Leek • Garlic • Red Pepper Flakes
- Walleye** ..... \$35  
Beer Battered Walleye • Jalapeño Rémoulade • Mashed Potato • Grilled Lemon • Slaw

**SIDES & ACCOMPANIMENTS**

- Gf Haricots Verts** ..... \$5
- Gf Roasted Garlic Mash** ..... \$5
- Gf Herb Risotto** ..... \$7
- Gf Scallops** ..... \$18
- Gf Rainbow Baby Carrots** ..... \$6
- Gf Wild Rice** ..... \$5
- Gf Jumbo Shrimp** ..... \$12
- Gf Brussel Sprouts** ..... \$6
- Gf Asparagus** ..... \$6
- Gf 6 oz. Lobster Tail** ..... \$25

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.