

The
GRANDVIEW
RESTAURANT

Dinner

Appetizers

The Local Cheese Board

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

🍷 **Mediterranean Burrata**

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

🌿 **Shrimp Cocktail**

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

🍷 **Baked Brie**

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

Soups and Salads

Grandview Soups

Butternut Squash Bisque • Manhattan Clam Chowder
\$6

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

🌿 **Caesar Salad** \$10 \$14

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

🌿 **Geneva Wedge Salad** \$10 \$14

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

🌿 **Brussel Sprout Salad** \$10 \$14

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

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 • Truffle Ketchup

Vinotok Fried Chicken Sandwich

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

From the Sea

Halibut \$34

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

🌿 **Ora King Salmon** \$32

Wild Caught Ora King Salmon • Sweet Potato Puree • Wilted Escarole • Wilted Spinach • Brown Butter • Beurre Blanc • Tobiko

Lobster Ravioli \$35

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

The
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Land

Gf Da Grandview Pork Chop

"Ditka's" Bone In Double Cut Rib Duroc Pork • Sweet Potato Mash • Roasted Brussel Sprouts • Maple Bourbon Glaze
\$35

Wiener Schnitzel

Lightly Breaded Veal • Mustard Spatzle • Roasted Brussel Sprouts • Bavarian Red Cabbage • Fried Capers • Lemon Gastrique
\$22

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 glaze

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

Gf Prime 12 oz New York Strip

Snake River Farms
\$54

Gf Prime 8 oz Filet

Snake River Farms
\$50

Gf Prime 14 oz Delmonico Ribeye

Snake River Farms
\$58

STEAK ACCOMPANIMENTS

the perfect compliment to any of our steaks

Gf Make Any Steak Grandview Style

Lobster Knuckle and Claw • Broccolini • Béarnaise
\$15

Gf Canadian Lobster Tail \$25

6 Ounces

SIDES

Gf Broccolini

\$6

Gf Roasted Garlic Mash

\$5

Gf Confit Mushrooms

\$5

Gf Confit Pearl Onions

\$4

Gf Maple Bourbon Glazed Carrots

\$5

Gf Gluten Free

V Vegetarian

VEGAN 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.