

The
GRANDVIEW
RESTAURANT

Dinner

Appetizers

The Local Cheese Board \$16

Local Wisconsin Cheese • Tuscano • Sturgeon Caviar •
Creme Fraiche • Crostinis

Gf Seafood Cocktail \$25

Gulf Shrimp • Pacific Crab Claws • Cocktail Sauce •
Lemon Wedges • Horseradish • Parsley

Calamari \$18

Lightly Battered and Fried Squid • Wasabi Tobiko •
Sweet Chili Aioli

V Baked Brie \$16

Peach & Bourbon Chutney • Garlic Puree • Baked Brie
• Toasted Baguette Points

Wisconsin Cheese Curds \$13

Wisconsin White Cheddar Curds • Beer Batter • Bacon
Jam • Southwest Ranch

Ricotta and Prosciutto Crostinis \$18

Arugula • Ricotta Cheese • Prosciutto di Parma •
Peach Compote • White Balsamic & Summer Truffle
Glaze • Toasted Baguette Points

V Hummus Plate \$14

Hummus • Grilled Naan • Marinated Olives & Feta
Cheese • Carrots • Cucumbers • Red Peppers • Olive
Oil • Paprika • Lemon Wedge

Soups and Salads

Grandview Soups \$6

Summer Corn Chowder • Chilled Gazpacho • Lemon Chicken & Orzo

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

Gf Moody Mushroom Salad \$10/\$14

Curly Endive • Wild Mushrooms • Smoked Moody Bleu
Cheese • Pecorino • Pancetta • Bacon & Shallot
Vinaigrette

Gf Prosciutto & Mango Salad \$10/\$14

Mixed Greens • Prosciutto di Parma • Sliced Mango •
Fresh Mozzarella • Toasted Pine Nuts • Champagne
Vinaigrette

VEGAN Ginger Marinated Tofu Salad \$18

Ginger Marinated Tofu • Spring Mix • Asparagus •
Shiitake Mushroom • Jalapeño • Soy Sauce Reduction •
Hoisin Sauce • Watermelon Radish • Sesame Seeds

Gf Caesar Salad \$10 / \$14

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

Gf Geneva Wedge Salad \$10 / \$14

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

Handhelds

New England Blue Crab Roll \$25

Fresh Colossal Blue Crab • Aioli • Parsley • New
England Style Bun • Beer Battered Truffle Fries
• Lemon Wedge

Vinotok Fried Chicken Sandwich \$20

Pickle Infused Buttermilk Brined Chicken Breast •
Applewood Smoked Bacon • Roasted Tomato Aioli •
Fig Compote • Arugula • Fontina • Potato Bun • Beer
Battered Truffle Fries

The Grandview Classic Burger \$20

Wagyu Beef • Thick Cut Peppered Bacon • Butter Bib
Lettuce • Tomato • Red Onion • James Farm Sharp
Cheddar • House-made Mayonnaise • Beer Battered
Truffle Fries

House-Made Pastas

Served with Toasted Garlic Bread. All pastas are available gluten free

Chicken Milanese Fettuccine Alfredo \$24

House-made Fettuccine • Alfredo Sauce • Pecorino •
SarVecchio Parmesan • Pancetta • Chicken Milanese

V Ricotta Radiatori \$18

House-made Radiatori • Ricotta Cheese • Pecorino • Fresh
Basil • Cracked Black Pepper • Alfredo Sauce

Frutti di Mare \$28

House-made Linguine • Neapolitan Sauce • Shrimp • Crab
Claws • New Zealand Green Lipped Mussels • Lemon
Gastrique

Linguine Bolognese \$20

House-made Linguine • Beef Bolognese • Pecorino

The
GRANDVIEW
RESTAURANT

Land

Wiener Schnitzel \$26
Lightly Breaded Veal • Mustard Spatzle • Haricots
Verts • Bavarian Red Cabbage • Fried Capers • Lemon
Gastrique

Gf Tomahawk Pork Chop \$35
14 oz Center Cut Long Bone Berkshire Pork Chop •
Sunchoke & Wild Mushroom Puree • Corn Relish •
White Balsamic and Summer Truffle Glaze

Chicken Picatta \$24
Twin Frenched Chicken Breast • Orzo Pilaf • Haricots
Verts • Picatta Sauce

Gf Oscar Style Veal Chop \$42
14 oz bone in Veal Chop • Fresh Colossal Blue Crab •
Jumbo Asparagus • Béarnaise • Marble Roasted
Potatoes

FLAME GRILLED PRIME STEAKS

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

Petite Filet Mignon \$30
6 oz. Prime Tenderloin • Confit Beech Mushrooms •
Haystack Fennel • Sauce Chasseur
+ Béarnaise \$3, Bleu Cheese Crumbles \$3

Gf Filet Mignon \$40
8 oz. Prime Tenderloin • Marbled Roasted Potatoes •
Jumbo Asparagus • Sauce Chasseur
+ Béarnaise \$3, Bleu Cheese Crumbles \$3

Gf New York Strip \$38
12 oz. Prime New York Strip • Marbled Roasted
Potatoes • Jumbo Asparagus • Sauce Chasseur
+ Béarnaise \$3, Bleu Cheese Crumbles \$3

Gf Steakhouse Ribeye \$50
16 oz. Prime Boneless Ribeye • Marbled Roasted
Potatoes • Jumbo Asparagus • Sauce Chasseur
+ Béarnaise \$3, Bleu Cheese Crumbles \$3

Sea

Scallops Provençal \$33
Sea Scallops • Garlic • Shallots • White Wine • Butter •
Orzo Pilaf • Jumbo Asparagus

Shrimp Florentine \$26
Wild Caught Shrimp • Roasted Tomato Orzo Pilaf •
Spinach and Tomato Cream Sauce • Summer Truffle
Oil

Salmon Succotash \$30
Ora-King Salmon • Sweet Corn • Lima Beans • Citrus •
Asparagus • Saffron Sauce Supreme

Gf Chilean Seabass Moqueca \$28
Seabass • Saffron Risotto • Coconut Milk • Red Pepper
• Green Pepper • Carrots • Onion • Lime • Micro
Cilantro

SIDES & ACCOMPANIMENTS

Gf Haricots Verts \$5

Gf Marble Roasted Potatoes \$5

Gf Confit Pearl Onions \$4

Gf Jumbo Shrimp \$10

Gf Canadian Lobster Tail \$25
6 Ounces

Orzo Pilaf \$5

Gf Confit Beech Mushrooms \$5

Gf Roasted Garlic Mash \$5

Gf Jumbo Asparagus \$6

Gf Sea Scallops \$15

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.