

The GRANDVIEW

RESTAURANT

Starters

- V MARGHERITA FLATBREAD** \$16
Baked Naan Bread • Basil Pesto • Sliced Tomato • Arugula • Mozzarella
- CHARCUTERIE BOARD** \$20
Artisan Meat and Cheese • Homemade Cherry Jam • Rosemary Crackers • Dried Fruit
- GF SHRIMP SKEWERS** \$18
4 Jumbo Grilled Shrimp • Bed of Asian Slaw • Remoulade • Sweet & Spicy Chili Sauce
- CHORIZO SLIDERS** \$18
Hawaiian Brioche • Spanish Chorizo • Mango Pico de Gallo • Pickled Onion • Mojo Mayo
- FRIED CRAB CAKES** \$24
Jumbo Lump Blue Crab • Shallot • Mayo • Panko • Sweet & Spicy Chili Sauce
- SMOKED SALMON CROSTINI** \$18
Toasted Baguette • Spinach & Artichoke Spread • Smoked Salmon • Fried Capers • Dill • Red Pepper Sauce

Salads

*Add Chicken to any salad \$10 • 3 Grilled Shrimp \$15
 • Salmon \$16 • 4oz Filet \$20*

- GF V AUTUMN HOUSE** \$7 \$14
Spring Mix • English Cucumber • Cherry Tomato • Carrot • Honey Mustard Vinaigrette
- CAESAR SALAD** \$7 \$14
Mix of Red & Classic Romaine • Parmesan Chips • Homemade Crouton • House Caesar Dressing
- GF BRUSSELS SPROUT SALAD** \$8 \$16
Shaved Brussel Sprouts • Sliced Pumpkin • White Onion • Craisins • Asiago Cheese • Chorizo Vinaigrette
- GF V POACHED PEAR SALAD** \$8 \$16
Arugula • Riesling Poached Pears • Spiced Candied Pecans • Goat Cheese • Apple Cider Vinaigrette
- GF TERIYAKI SHRIMP SALAD** \$26
Bok Choy & Red Cabbage • Radish • Shredded Carrot • Shitake Mushrooms • Edamame • Grilled Teriyaki Shrimp • Sesame- Wasabi-Ginger Dressing

Entrées

- *THE GENEVA BURGER** \$22
½lb Ground Beef Patty • Spanish Chorizo • Pepper Jack • Mango Pico de Gallo • Mojo Mayo • Asiago Truffle Fries
- GF PORK CHOP** \$39
12oz Bone In Berkshire Pork Chop • Apple Bourbon Glaze • Carrot Pureé • Spiced Parsnip Batonnet
- GF *8 OZ. LINZ HERITAGE RESERVE FILET** \$60
*Herb Mashed Potato • Dill Haricot Verts • Mushroom Maître d'Butter • Espresso Demi Glace
 + Oscar Style \$18*
- GF *12 OZ. LINZ HERITAGE PRIME STRIP** \$65
*Herb Mashed Potato • Sautéed Mushroom & Onion • Espresso Demi Glace
 + Oscar Style \$18*
- GF CHICKEN ROULADE** \$30
Chicken Breast Stuffed with Mushroom & Onion Duxelle, Red Pepper Sauce and Asparagus, then sliced. Served with Wild Rice and Marsala Sauce
- *FAROE ISLAND SALMON** \$32
Wild Rice with Golden Raisins • Roasted Pumpkin & Butternut Squash • Herb Supreme Sauce
- SHRIMP & MEDITERRANEAN PANZANELLA** .. \$32
5 Jumbo Shrimp • Sliced Bread mixed with Olive Oil, Tomato, Cucumber, Kalamata Olives & Onion • Red Pepper Sauce • Fresh Basil
- GF BARRAMUNDI** \$42
8 oz. Seared Barramundi • Spanish Rice • Creamy Aji Amarillo Sauce • Orange Basil Mojo
- GF V VEGETARIAN NOODLES** \$29
*Zucchini, Carrot & Yellow Squash Zoodles • Tomato Sauce • Fresh Mixed Vegetables • Topped With Feta Cheese
 + Can be made vegan by omitting the cheese • Choice to add Chicken \$10 • 3 Grilled Shrimp \$15*

Accompaniments

- GF GRILLED ASPARAGUS** \$5
- ASIAGO TRUFFLE FRIES** \$6
- GF LOADED BAKED POTATO** \$10
- GF 8 OZ. LOBSTER TAIL** \$35

*Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish 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.