

# The GRANDVIEW

RESTAURANT

## APPETIZERS

<b>Charcuterie Board</b> ..... \$18	<b>Gf Shrimp Cocktail</b> ..... \$20
Artisan Meats and Cheese • Apple, Pear & Port Wine Jam • Rosemary Crackers • Autumn Fruit	Jumbo Shrimp • Lemon Wedge • Cocktail Sauce
<b>Fried Crab Cakes</b> ..... \$24	<b>Baked Brie</b> ..... \$16
Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive • Mayo • Panko • Sweet & Spicy Chili Sauce	Baked Brie • Puff Pastry • Apple, Pear & Port Wine Compote • Rosemary Crackers
<b>Ratatouille Flatbread</b> ..... \$16	<b>Warm Smoked Salmon Dip</b> ..... \$18
Warm Naan Flatbread • Chunky Ratatouille Sauce • Feta Cheese	Smoked Salmon • Cream Cheese • Onion • Capers • Garlic • Rosemary Crackers • Naan Bread

## SOUPS AND SALADS

Add your choice of protein to any salad : 6 oz Chicken \$10 • (3) Jumbo Shrimp \$12 • 4 oz Filet \$20

<b>Soup of the Day</b> ..... \$6	<b>Gf V House</b> ..... \$7	\$14
<b>V Baba Ghanoush Salad</b> ..... \$8	Spring Mix • Onions • English Cucumber • Cherry Tomato • Basil Vinaigrette	
Mixed Greens • Homemade Baba Ghanoush • Olive Oil • Preserved Lemons • Feta Cheese • Flatbread Crouton	<b>Caesar</b> ..... \$7	\$14
	Hearts of Romaine • Parmesan • Crouton • House Caesar Dressing	

## SEASONAL SELECTIONS

<b>Deconstructed Pot Pie</b> ..... \$32
Roasted Chicken • Carrot • Onion • Celery • Peas • Parsnip • Voluté • Mashed Potato • Puff Pastry Topper
<b>Gf Arctic Char</b> ..... \$34
Fresh Pan-Seared Arctic Char • Wild Rice • Pomegranate- Saffron Cream Sauce • Chef's Choice Vegetable
<b>Halibut Caprese</b> ..... \$45
10oz. Fresh Pan-Seared Halibut • Housemade Linguine • Basil Pesto • Roasted Tomatoes • Mozzarella Cheese
<b>Gf Shrimp Gumbo</b> ..... \$34
Jumbo Shrimp • Andouille Sausage • Gumbo Sauce with Peppers, Okra, Onion & Celery • Wild Rice
<b>V Gf Eggplant Lasagna</b> ..... \$29
<u>Eggplant "Noodles" • Chunky Ratatouille Sauce • Melted Feta Cheese • Chef's Choice Vegetable</u>
<small>+ Can Be Made Vegan By Omitting The Cheese</small>

## FROM THE GRILL

Served with Fresh Chef's Choice Vegetable & Choice of Starch  
Garlic Mashed Potato • Wild Rice • Parmesan Truffle Fries

<b>Gf 8 oz Queen Filet Mignon w/ Red Wine Demi-Glace</b> ..... \$60
<b>Gf 12 oz New York Strip w/ Red Wine Demi-Glace</b> ..... \$58
<b>Gf 16 oz Ribeye w/ Red Wine Demi-Glace</b> ..... \$70
<b>Gf Lamb Loin w/ Olive Oil &amp; Herb Marinade &amp; Pomegranate Yogurt Sauce</b> ..... \$38
<b>Gf Venison Chops w/ Blueberry - Lingonberry Sauce</b> ..... \$42
<b>Gf 12 oz Pork Chop w/ Apple - Pear Port Jam &amp; Cornbread Crumble</b> ..... \$42

## UPGRADE YOUR MEAL

<b>Gf Make Any Steak Oscar Style</b> ..... \$18	<b>Gf Asparagus</b> ..... \$6
Blue Crab • Asparagus • Béarnaise	<b>Gf Sautéed Mushrooms</b> ..... \$6
<b>Gf 8 oz. Lobster Tail</b> ..... \$35	<b>Gf Garlic Mashed Potatoes</b> ..... \$6
<b>Gf Jumbo Shrimp (3)</b> ..... \$12	<b>Gf Wild Rice</b> ..... \$6
<b>Gf Blue Cheese Crust</b> ..... \$5	<b>Parmesan Truffle Fries</b> ..... \$6
<b>Gf Béarnaise</b> ..... \$5	

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.