

New Years Eve at The Grandview

Appetizers

Charcuterie Board

Artisan Meats and Cheese • Cherry Bacon Jam •
Flatbread Crackers

Fried Calamari

Buttermilk Marinated • Mixed Greens • Wasabi
Caviar • Sweet Chili Aioli

* Scallops

Seared Scallops • Lemongrass Salad • Soy-Thai Basil Vinaigrette

Salads

Caesar Salad

Heart of Romaine • Parmesan • Crumbled Crouton
• House Caesar Dressing

Brussels Sprout Salad

Shredded Brussels Sprouts • Craisins • Red Onion •
Bacon • Tomato • Pepitas • Warm Bacon Dressing

* Winter Salad

Candied Apples • Kale • Rum-Raisin Vinaigrette

Steaks

Make Any Steak Oscar Style

Blue Crab • Asparagus • Béarnaise

New York Strip

12oz Prime New York Strip • Cipolini Onions •
Mustard Fingerling Potatoes • Herb Compound
Butter • Demi-Glace
+ Add Bleu Cheese Fondue +

* 21 Day Dry Aged Ribeye

21 Day Dry Aged Ribeye • Fingerling Potatoes &
Onions • Porcini Mushroom Sauce

Queen Filet Mignon

8oz Tenderloin • Cipolini Onions • Mustard
Fingerling Potatoes • Herb Compound Butter •
Demi-Glace
+ Add Bleu Cheese Fondue +

* Prime Rib Crown Pinwheel

Aged Prime Rib Crown • Seafood Duxelle Stuffing •
Red Wine Demi-Glace • Mashed Potatoes



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Sea

Salmon

10oz Seared Salmon • Warm Potato, Smoked Salmon & Arugula Salad • Mustard Vinaigrette

Creole Red Snapper

9oz Blackened Red Snapper • Apple-Carrot Potato Pancakes • Cayenne Compound Butter

* Swordfish

Seared Swordfish • Apple-Wild Rice Pilaf • Mustard Hollandaise • Fried Brussels Sprout Leaves

Land

Roasted Chicken

10oz Roasted Airline Chicken Breast • Andouille Sausage • Crawfish Tail • Creole Rice • Demi-Glace

Gnocchi

Potato Dumpling • Vegetable Ragout • Pesto • Goat Cheese • Roasted Pine Nuts

Sides & Accompaniments

Creole Rice

Sautéed Mushrooms

Mustard Fingerling Potatoes

Asparagus

Roasted Fingerling Potatoes

8 oz. Lobster Tail

* SPECIAL MENU SELECTIONS AVAILABLE

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.

