



The
GRANDVIEW
RESTAURANT

Restaurant Week: Lunch Menu \$15

April 24th - May 2nd

1ST COURSE

Proscuitto and Mango Salad

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

2ND COURSE

Steak Bao Buns

Marinated Prime Flat Iron • Kimchi • Honey-Sriracha Mayo • Garlic &
Ginger Glaze • Micro Cilantro • Lime • Sesame Vinaigrette Dressed
Greens

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.



The
GRANDVIEW
RESTAURANT

Restaurant Week: Dinner Menu \$30

April 24th - May 2nd

1ST COURSE

Moody Mushroom Salad

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

2ND COURSE

Chicken Milanese Fettuccine Alfredo

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

3RD COURSE

Marilyn's Key Lime Pie

Pâté Sucre • Key Lime
Filling • Toasted Meringue

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.