

The
GRANDVIEW
RESTAURANT

APPETIZERS

Charcuterie Board	\$20	Fried Crab Cakes	\$24
Artisan Meat and Cheese • Homemade Cherry Jam • Rosemary Crackers • Dried Fruit		Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive • Mayo • Panko • Sweet & Spicy Chili Sauce	
Seafood Cevice	\$22	Smoked Duck Crostini	\$18
Fresh Fish & Seafood • Lemon & Lime Juice • Bell Pepper • Onion • Tomato • Fresh Chiles • Fried Naan Bread • Homemade Tortilla Chips		Toasted Baguette • Cherry Goat Cheese Spread • Smoked Duck Breast • Homemade Cherry Jam	
Burrata Flatbread	\$16	Smoked Salmon Puffs	\$18
Baked Naan Bread • Basil Pesto • Arugula • Topped with Burrata		House Smoked Salmon • Cream Cheese • Onion • Capers • Garlic • Puff Pastry • Sweet & Spicy Chili Sauce	

SOUPS AND SALADS

Add your choice of protein to any salad: 6 oz Chicken \$10 • (3) Grilled Shrimp \$15 • (3) Scallops \$18 • 4 oz Filet \$20

Soup of the Day	\$6	Grilled Escarole Salad	\$8	\$16
Caesar	\$7	Grilled Escarole • Blueberries • Goat Cheese • Fresh Lemon • Blueberry Vinaigrette		
Hearts of Romaine • Parmesan • Crouton • House Caesar Dressing		Teriyaki Shrimp Salad	\$26	
Summer House	\$7	Romaine & Napa Cabbage • Radish • Sliced Carrot • Shitake Mushrooms • Grilled Teriyaki Shrimp • Sesame- Wasabi-Ginger Dressing		
Spring Mix • Roasted Red Pepper • English Cucumber • Sliced Carrot • Radish • Celery • Hummus • Olive Oil				

SEASONAL SELECTIONS

BBQ Chicken	\$32
House Smoked Airline Chicken Breast • Loaded Polenta • Chef's Choice Vegetable • Smoky BBQ Glaze	
Spring Scallops	\$42
Seared U10 Scallops • Red Lentils • Mushrooms • Sweet Pea Puree • Grilled Green Onion	
Almond Crusted Grouper	\$48
Seared Almond Crusted Grouper • Loaded Polenta • Chef's Choice Vegetable • Caramelized Onion Beurre Blanc	
Seared Halibut	\$45
Seared Halibut • Orzo Salad w/ Kalamata Olive, Green Olive, Tomato, Onion & Peppers • Chef's Choice Vegetable • Lemon Gastrique	
Tomato Linguini	\$29
Spring Peas • Asparagus • Tomato Sauce • Homemade Linguini • Topped with Ricotta + Can be made vegan by omitting the cheese • Choice to add chicken \$10 • Grilled Shrimp \$15	
Vegetarian Noodles	\$29
Zucchini & 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 • Grilled Shrimp \$15	

FROM THE GRILL

Served with Fresh Chef's Choice Vegetable

Grilled Hangar Steak	\$40
Herb & Lime Marinade with Chimichurri Fries	
10 oz Filet Mignon w/ Red Wine Demi-Glace	\$60
with Loaded Polenta	
12 oz New York Strip w/ Red Wine Demi-Glace	\$58
with Loaded Polenta	
Braised Lamb Shank	\$39
with Loaded Polenta & Strawberry Demi Glace	
Grilled Yellowfin Tuna Steak	\$42
with Summer Orzo Salad & Sesame Ginger Wasabi Reduction	
Veal Porterhouse Chop	\$42
with Chimichurri Fries & Strawberry Demi Glace	

SIDES

Loaded Polenta	\$7
Summer Orzo Salad	\$7
Asparagus	\$6
Sautéed Mushrooms	\$6
Chimichurri Fries	\$6

ENHANCE YOUR ENTRÉE

Oscar Style	\$18
Blue Crab • Asparagus • Béarnaise	
8 oz. Lobster Tail	\$35
Sea Scallops (3)	\$18
Béarnaise	\$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.