

The
GRANDVIEW
RESTAURANT

Dinner Menu

Appetizers

- Charcuterie Board** \$18
Artisan Meats and Cheese • Fig Compote • Flatbread Crackers
- Hummus Plate** \$15
Hummus • Naan • Marinated Olives and Feta • Roasted Red Pepper Puree
- Short Rib Flatbread** \$20
White Cheddar • Roasted Tomato • Short Rib • Olive Oil
- Gf Shrimp Cocktail** \$18
Shrimp • Parsley • Lemon Wedge • Cocktail Sauce
- Fried Calamari** \$18
Buttermilk Marinated • Southern Seasoned • Breaded • Sweet Chili Aioli
- Crab Cakes** \$24
Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive • House Mayo • Panko • Jalapeño Rémoulade

Soups and Salads

Grandview Soups \$6

Crab Gazpacho | Soup of the Day

Add your choice of protein to any salad + Chicken \$8 • Shrimp \$12 • 4 ounce Filet \$14 • Ora King Salmon \$14

- Gf House** \$14
Mixed Greens • Sweet Onion • English Cucumber • Wild Wonder Grape Tomato • Champagne Vinaigrette
- Gf Caesar Wedge** \$14
Halved Hearts of Romaine • Parmesan • Crumbled Crouton • House Caesar Dressing
- Gf Geneva Chopped** \$15
Butter Bibb • Applewood Bacon • Wild Wonder Grape Tomato • Egg • Blue Cheese • Roquefort Dressing • Balsamic Reduction

== **STEAKS** ==

Make Any Steak Oscar Style \$15

Fresh Colossal Blue Crab • Jumbo Asparagus • Béarnaise

- Gf Petit Filet Mignon** \$40
6oz Tenderloin • Roasted Red Potatoes • Cipollini Onions • Demi Glace
- Gf New York Strip** \$48
12oz Prime New York Strip • Roasted Red Potatoes • Cipollini Onions • Demi Glace
- Gf Queen Filet Mignon** \$50
8oz Tenderloin • Roasted Red Potatoes • Cipollini Onions • Demi Glace
- Gf Ribeye** \$60
16oz Prime Boneless Ribeye • Roasted Red Potatoes • Cipollini Onions • Demi Glace

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Entrées

Salmon	\$36
10oz Ora King Salmon • Pineapple Orzo • Roasted Onion & Tomato • Sambuca	
Gf Cioppino	\$38
Shrimp • Chef's Choice Seafood Medley • San Marzano Tomato • Leek Garlic • Red Pepper Flakes	
Sea Bass	\$39
10oz Seared Sea Bass • Thyme Reduction • Mashed Yukon Gold Potatoes • Saffron Cream	
Gf Kurobuta Pork Chops	\$40
Grilled Pork Chop • Mashed Yukon Gold Potato • Brown Sugar • Peach Demi Glace	
Chicken Vesuvio	\$28
Twin Frenched Chicken Breast • Yukon Gold Potatoes • Garlic • Chili Flake • Asparagus	
V Mushroom Risotto	\$22
Mushroom Risotto • Fresh Vegetable Ragout • Roasted Red Pepper • Vinegar	

House-Made Pastas

Served with Toasted Garlic Bread. Gluten Free noodles available upon request.

Chicken Milanese Fettuccine Alfredo	\$24
House-Made Fettuccine • Alfredo • Pancetta • Marinated Grilled Chicken • Parmesan	
Shrimp Scampi	\$36
House-Made Linguini • Jumbo Shrimp • Garlic • Parsley • Chili Flake • Olive Oil • Parmesan	
Radiatori Ragu	\$28
House-Made Radiatori • Chuck Short Rib • Wild Mushroom • Celery • Onion • Carrot • Demi-Glace • Pecorino	

SIDES & ACCOMPANIMENTS

Gf Herb Risotto	\$7	Gf Mashed Yukon Gold Potatoes	\$5
Gf Jumbo Shrimp	\$12	Gf Sautéed Mushrooms	\$6
Gf Asparagus	\$6	Gf 6 oz. Lobster Tail	\$25