

The
GRANDVIEW
RESTAURANT

APPETIZERS

<p>V Hummus Platter \$14 Tahini Hummus • Fresh Vegetables • Rosemary Crackers</p> <p>Charcuterie Board \$18 Artisan Meats and Cheese • Cherry Bacon Jam • Rosemary Crackers • Pickled Vegetables</p> <p>Fried Crab Cakes \$24 Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive • House Mayo • Panko • Jalapeño Rémoulade • Chorizo Tomato Sauce</p>	<p>Gf Shrimp Cocktail \$20 Jumbo Shrimp • Lemon Wedge • Cocktail Sauce</p> <p>V Fruit Bruschetta \$14 Arugula • Goat Cheese • Bourbon Peach Jam • French Bread Crostini</p> <p>Baked Brie \$16 Baked Brie • Puff Pastry • Melon Reduction • Crispy Prosciutto • Rosemary Crackers</p>
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SOUPS AND SALADS

Add your choice of protein to any salad + 6 oz Chicken \$10 • (3) Shrimp \$12 • 4 oz Filet \$20 • 10 oz Salmon \$16 • (3) Scallops \$14

<p>Soup of the Day \$6</p> <p>Chilled Beet Soup \$6</p> <p>Gf Mozzarella & Berry Salad \$8 \$16 Marinated Mozzarella • Arugula • Cherry Tomato • English Cucumber • Fresh Berries • Balsamic Vinegar & Olive Oil Dressing</p>	<p>Gf House \$7 \$14 Spring Mix • Onions • English Cucumber • Cherry Tomato • Grilled Celery Vinaigrette</p> <p>Caesar \$7 \$14 Hearts of Romaine • Parmesan • Crumbled Crouton • House Caesar Dressing</p>
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SEASONAL SELECTIONS

<p>Chefs Seafood Special Market Price</p> <p>Gf Roasted Chicken Picatta \$29 10oz Roasted Airline Chicken Breast • Loaded Mashed Potatoes • Fresh Chef's Choice Vegetable</p> <p>Gf Salmon \$39 10oz Seared Salmon • Herb & Fennel Risotto • Roasted Pickled Beets</p> <p>Gf Scallops \$40 (5) Seared Scallops • Wild Rice Risotto • Fresh Chef's Choice Vegetables • Chorizo Tomato Sauce</p> <p>V Radiatori Alfredo \$28 Radiatori Pasta • Alfredo Sauce • Fresh Chef's Choice Vegetables • Served with Toasted Garlic Bread <small>+ Choice to Add • 6 oz Chicken (\$38) or • (3) Shrimp (\$40) or • (3) Scallops (\$42)</small></p> <p>V Vegetable Gratin \$30 Fresh Vegetable Gratin • Cauliflower Cream • Parmesan Breadcrumbs • Served with Chef's Choice Vegetable</p>	
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FROM THE GRILL

Served with Fresh Chef's Choice Vegetable & Choice of Additional Side • Garnished w/ Crispy Fennel

8 oz Queen Filet Mignon w/ Red Wine Demi-Glace	\$60
10 oz Top Sirloin w/ Ox-Tail Sauce	\$40
12 oz Prime New York Strip w/ Red Wine Demi-Glace	\$58
16 oz Prime Ribeye w/ Red Wine Demi-Glace	\$70
12 oz Pork Chop w/ Red Wine Demi-Glace	\$36
9 oz Swordfish w/ Bearnaise	\$36

Sides

Loaded Mashed Potatoes • Asparagus • Sautéed Mushrooms • Wild Rice Risotto • Parmesan Truffle Fries

ACCOMPANIMENTS

<p>Gf 8 oz. Lobster Tail \$35</p> <p>Gf (3) Seared Scallops \$14</p> <p>Asparagus \$6</p> <p>Sautéed Mushrooms \$6</p>	<p>Gf Make Any Steak Oscar Style \$18 Blue Crab • Asparagus • Béarnaise</p> <p>Bleu Cheese Fondue \$12</p> <p>Gf Loaded Mashed Potatoes \$6</p>
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Consumer Advisory: Thoroughly cooking foods of animal origin such as beef, 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.