

# The GRANDVIEW

RESTAURANT

## Starters

- v BURRATA FLATBREAD** . . . . . \$16  
*Baked Naan Bread • Basil Pesto • Arugula • Topped with Burrata & Cherry Tomato*
- CHARCUTERIE BOARD** . . . . . \$20  
*Artisan Meat and Cheese • Homemade Cherry Jam • Rosemary Crackers • Dried Fruit*
- SMOKED SALMON PUFFS** . . . . . \$18  
*House Smoked Salmon • Cream Cheese • Onion • Capers • Garlic • Puff Pastry • Sweet & Spicy Chili Sauce*
- \*SEAFOOD CEVICHE** . . . . . \$22  
*Fresh Fish & Seafood • Lemon & Lime Juice • Bell Pepper • Onion • Tomato • Fresh Chiles • Fried Naan Bread • Homemade Tortilla Chips*
- FRIED CRAB CAKES** . . . . . \$24  
*Jumbo Lump Blue Crab • Shallot • Red Pepper • Chive • Mayo • Panko • Sweet & Spicy Chili Sauce*
- SMOKED DUCK CROSTINI** . . . . . \$18  
*Toasted Baguette • Cherry Goat Cheese Spread • Smoked Duck Breast • Homemade Cherry Jam*

## Salads

- GF v SUMMER HOUSE** . . . . . \$7 \$14  
*Spring Mix • English Cucumber • Sliced Carrot • Radish • Celery • Lemon-Poppyseed Dressing*
- CAESAR SALAD** . . . . . \$7 \$14  
*Hearts of Romaine • Parmesan • Crumbled Crouton • House Caesar Dressing*
- GF POACHED PEAR SALAD** . . . . . \$8 \$16  
*Arugula • Riesling Poached Pears • Crushed Raw Pecans • Goat Cheese • Apple Cider Vinaigrette*
- GF TERIYAKI SHRIMP SALAD** . . . . . \$26  
*Romaine & Napa Cabbage • Radish • Sliced Carrot • Shitake Mushrooms • Grilled Teriyaki Shrimp • Sesame-Wasabi-Ginger Dressing*

## Entrées

- \*THE GENEVA BURGER** . . . . . \$22  
*½lb Ground Beef Patty • Sautéed Onion & Mushrooms • Arugula • Fontina • Chimichurri Aioli • Truffle Fries*
- GF ROASTED CHICKEN PICATTA** . . . . . \$32  
*2- 6oz. Roasted Chicken Breasts • Potato purée • Sautéed Fennel & Green Beans • Picatta Sauce*
- GF PORK CHOP** . . . . . \$39  
*12oz Bone In Berkshire Pork Chop • Summer Potato Salad • Raspberry BBQ • Summer Corn Relish*
- GF \*8 OZ. LINZ HERITAGE RESERVE FILET** . . . . \$60  
*Potato Puree • Sautéed Fennel & Green Beans • Mushroom Maître d'Butter • Red Wine Demi Glace + Oscar Style \$18*
- GF \*12 OZ. LINZ HERITAGE PRIME NEW YORK** . . . . . \$65  
*Potato Puree • Sautéed Mushroom & Onion • Red Wine Demi Glace + Oscar Style \$18*
- \*FAROE ISLAND SALMON** . . . . . \$32  
*Bed of Wild Rice • Sautéed Mushroom, Onion & Fennel • Herb Supreme Sauce*
- GF SUMMER SCALLOPS** . . . . . \$42  
*Seared U10 Scallops • Wild Rice with Carrot, Onion & Corn • Red Berry Chutney*
- GF SEA BASS** . . . . . \$42  
*8oz Seared Chilean Sea Bass • Spanish Herbed Salsa Verde • Charred Oranges • Elote Corn Salad*
- GF v 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*

## Accompaniments

- GF GRILLED ASPARAGUS** . . . . . \$5
- TRUFFLE FRIES** . . . . . \$6
- GF LOADED BAKED POTATO** . . . . . \$10
- GF 8 OZ. LOBSTER TAIL** . . . . . \$35

\*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.