

# Salads

## **G - BLACK AND BLEU SALAD - 13\***

BLACKENED RIBEYE, MIXED GREENS, DICED TOMATOES, CRISPY ONIONS, WITH BLEU CHEESE CRUMBLES AND BALSAMIC VINAIGRETTE

## **WARM GOAT CHEESE - 12**

HERB CRUSTED GOAT CHEESE MEDALLIONS ON ROASTED GARLIC LOAF TOPPED WITH ROASTED RED PEPPER ROMESCO OVER BABY SPINACH TOSSED WITH BALSAMIC DRESSING AND TOMATO BASIL CHUTNEY

## **G - SALMON SALAD - 13\***

GRILLED SALMON, FIELD GREENS, GOLDEN RAISINS, CANDIED PECANS, TOMATO, BLEU CHEESE, WITH SWEET BASIL VINAIGRETTE

## **NICOISE SALAD - 12**

FIELD GREENS, FRENCH BEANS, RED POTATOES, HARD EGG, TOMATO, BLACK OLIVES, BALSAMIC VINAIGRETTE, AND FRESH ALBACORE TUNA

SUBSTITUTE SEARED AHI-TUNA \$3.95\*

## **CAESAR SALAD - 9\***

ROMAINE LETTUCE WITH OUR CAESAR DRESSING, CROUTONS, PARMESAN CRISPS AND FRESH ANCHOVIES

ADD CHICKEN OR ALBACORE TUNA \$3.95\*

ADD SEARED AHI-TUNA \$5.95\*

## **SPINACH SALAD - 11**

TOPPED WITH HARD COOKED EGG, TOMATOES, CRISPY FRIED ONIONS, BLEU CHEESE CRUMBLES, APPLES & CANDIED PECANS. TOSSED WITH WARM BACON VINAIGRETTE.

## **COBB SALAD - 11**

CHOPPED GREENS, GRILLED CHICKEN, TOMATO, AVOCADO, BACON, EGG, JACK AND CHEDDAR CHEESE WITH RANCH DRESSING

**HOUSE DRESSING - SWEET BASIL VINAIGRETTE**

**DRESSINGS - BLEU CHEESE, BUTTERMILK RANCH, HONEY DIJON, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE**

# Steaks, Chops & Seafood

## **TAVERN RIBEYE - 25\***

BROILED 12OZ. RIBEYE, ROASTED GARLIC MASHED POTATOES, CARMELIZED BRUSSEL SPROUTS, WITH A PEPPERCORN DEMI GLACE

## **FILET MIGNON - 29\***

8 OZ. FILET WITH AUGRATIN POTATOES, WILTED SPINACH FINISHED WITH ROSEMARY DEMI GLACE

## **OSCAR STYLE - \$7.95**

SERVED WITH WARM CRAB MEAT AND BERNAISE

## **CHEF STYLE - \$7.95**

SERVED BLACKENED WITH SHRIMP ETOUFFE

## **NEW YORK STRIP - 26\***

14 OZ. NEW YORK STRIP, HERB ROASTED REDSKINS, WITH GRILLED ASPARAGUS & WHITE TRUFFLE HERB BUTTER

## **OVEN ROASTED SEABASS - 29\***

APPLE BARLEY RISOTTO, WITH CARMELIZED BRUSSEL SPROUTS AND A SWEET POTATO VINAIGRETTE

## **DUROC PORK CHOP - 24\***

12 OZ. GRILLED BONE IN CHOP, HERB ROASTED REDSKINS, SAUTEED GREEN BEANS, WITH SWEET ONION APPLE JAM

**EVENING SPECIAL- MARKET PRICE**

ASK YOUR SERVER ABOUT TONIGHT'S SPECIAL

# Specialties

## **TAVERN MEATLOAF - 19**

INDIVIDUALLY BAKED MEATLOAF WITH CREAMY MASHED POTATOES, FRENCH BEANS AND BABY CARROTS AND FINISHED WITH A BOURBON BROWN GRAVY

## **GRANDVIEW CHICKEN - 22\***

PAN SEARED CHICKEN BREAST WITH WILD MUSHROOM RISOTTO, GRILLED ASPARAGUS AND LEMON CAPER BEURRE BLANC

## **PISTACHIO CRUSTED TILAPIA - 23\***

CARMELIZED SHALLOT AND BLEU CHEESE RISOTTO, SAUTEED FRENCH BEANS, MARSALA BEURRE BLANC, CRISPY PROSCUITTO AND CHERRY TOMATO RELISH

## **BRAISED SHORT RIB - 24\***

HORSERADISH SMASHED REDSKIN POTATOES, CARMELIZED BRUSSEL SPROUTS, BRAISED SWEET ONIONS

## **CHICKEN POT PIE - 19\***

CRISPY FLAKEY CRUST, CHOPPED CHICKEN BREAST, ROASTED VEGETABLES IN A CREAMY CHICKEN BROTH

## **PASTA DIAVOLO - 23\***

LAGANE PASTA NOODLES, FOUR BLACKENED SHRIMP, BANANA PEPPERS, SPINACH, BLACK OLIVES, ROASTED RED PEPPERS, TOSSED WITH TOMATO BASIL SAUCE

## **OVEN ROASTED TURKEY BREAST - 22\***

SWEET POTATO GNOCCHI WITH CARMELIZED ONIONS AND BACON, SAUTEED GREEN BEANS, MAPLE SAGE VINAIGRETTE AND CRANBERRY ORANGE CHUTNEY

## **BBQ BABY BACK RIBS - 22\***

GLAZED WITH OUR HOUSE MADE BBQ SAUCE, SERVED WITH CHEDDAR GRITS AND JALAPENO SLAW

## Sides - \$3.95

BAKED POTATO - CREAMY AUGRATIN POTATOES - GARLIC MASHED POTATOES - SAUTÉED MUSHROOMS - CHEDDAR GRITS  
CARMELIZED BRUSSEL SPROUTS - ROASTED REDSKINS - GRILLED ASPARAGUS - SPINACH - FRENCH BEANS - WILD MUSHROOM  
RISOTTO - BLEU CHEESE RISOTTO - BABY CARROTS

\*CONSUMING RAW OR UNDER COOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
THE GRANDVIEW WILL MAKE EVERY EFFORT TO CATER TO ANY ALLERGY ISSUES OUR GUESTS MAY HAVE PLEASE INFORM YOUR SERVER.