



Appetizers

Grilled Jumbo Prawn Cocktail horseradish cream, cocktail sauce	24	Fritto Misto calamari, baby artichoke, fennel, Meyer lemon aioli, cocktail sauce	23
Diver Scallops pan seared, roasted GV Farms radish romesco, aged balsamic	24	GrandView Farms Deviled Eggs Mt. Hamilton grass fed beef tartar with fried Spanish capers, shallots, truffle aioli	19
Baked Oysters fresh market oysters, citrus-garlic butter, parmigiano, GV Farms micro greens	19	Truffle Arancini (v) Arborio risotto fritters, mozzarella di Bufala, porcini mushrooms, saffron, truffle cream	17
Caprese Con Burrata di Bufala (serves 2) heirloom tomatoes, GV Farms basil, aged balsamico	30	Grilled Octopus roasted marble potatoes, cannellini beans, agrodolce	24

Bruschetta del Giorno (v) 16

Insalata

We invite you to enjoy one of our seasonal GrandView Farms salads

GV Farms Baby Kale (v) beets, avocado, pickled red onions, pistachios, avocado pistachio vinaigrette	18	GrandView Farmers Salad (v) GV Farms arugula and Muir greens, Sora radish, grilled Mokum carrots, sweet red onion, citrus balsamic vinaigrette	16
Whole Leaf Caesar Salad shaved parmigiano, garlic crosstoni, Sicilian white anchovies	16	Wedge Salad Iceberg lettuce, candied bacon, GV Farms eggs, cherry tomatoes, sweet red onions, blue cheese crumbles, creamy blue cheese dressing	19

GrandView Pastas

add jumbo prawns-24 shaved blacktruffles-35 add lobster-75

Angelotti slow barolo braised short rib, parmigiano, reggiano cream	42	Calamarata Pasta Italian sausage, charred broccolini, Calabrian chilies, white wine	38
Bucatini Carbonara Guanciale, garlic, english peas, GV Farms egg yolk parmigiano, pecorino romano	39	Lamb Osso Buco Ragù Pappardelle pasta, soffritto, Chianti braised New Zealand Lamb	48
Gnocchi Del Bosco (v) slow roasted wild mushroom ragu, parmigiano reggiano	42	Tagliatelle alla Bolognese Mt. Hamilton grass fed beef bolognese, aged parmigiano	44
Frutti Di Marre housemade squid ink spaghetti alla chitarra, calamari, prawns, scallops, oven dried tomatoes, fresco chilies, toasted almonds, sicilian pesto	49	Mamma's Canneloni (v) house made pasta sheets filled with New York ricotta, sautéed GV Farms baby spinach, tomato cream	38

25 Layer Lasagna della Montagna 52
pasta sheets layered with fresh mozzarella, english peas, ricotta,
besciamella, parmigiano, Mt Hamilton beef bolognese sauce, tre colori

GrandView Signature Dishes

Salmon Crocante alla Primavera pan seared wild salmon, farro, GV Farms spring vegetables, salsa verde, romesco	59	Pollo Parmigiano Cooks Venture pasture-raised chicken breast, focaccia crusted with GV Farm herbs, mozzarella di Buffalo, Sicilian marinara, pesto bucatini	44
Rack of Lamb garlic herb crispy yukon potatoes, GV Farms citrus herb salsa verde	72	Short Rib C.A.B. Chianti braised short rib, creamy polenta, gremolata	52

Pork Chop 65

14oz char grilled bone in kurobuta pork chop GV Farms radish leaves, midollo di barolo

Steaks

served à la carte

*GV Prime Rib • 21-Day Aged, Prime certified Angus beef, au jus, whipped horseradish	16oz 22oz	*Filet Mignon • USA 8oz certified Angus beef, black truffle porcini butter <i>Shaved black truffles - supplement 35</i>	56 72	85
*Blackened Ribeye 14oz certified Angus beef pan seared with Cajun spices whipped horseradish	56	*American Kobe N.Y. Strip 16oz Snake River Farms, midollo di Barolo, Porcini, GV herb rub reduction	85	

Seafood Additions

New England Lobster 75 14-16 oz buerre blanc poached, grilled, vellutata sauce, white truffle oil	Grilled Jumbo Prawns 24 lemon, butter, fried capers
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Sides

Smashed Yukon Potatoes (v) 22 pan fried, garlic, GV Farms herbs, shaved black truffles	Creamy Polenta (v) 14 Sicilian marinara, parmesan	GV Farms Creamed Kale (v) 14 right from our farm, sauteed
Baked Potato (v) 16 Asiago, crispy pancetta, GV Farms chives, herb sour cream	Confit Maitake Mushroom(v) 17 thyme mascarpone	Roasted GV Farms Vegetables (v) 14 this seasons harvest, olive oil, garlic, herbs

At The GrandView we pride ourselves on offering our guests only the freshest seasonal ingredients from our farm.
Cage free eggs, grass fed beef, and the blessings from our gardens to your plates-Buon Appetito

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may cause food borne illness, especially if you have certain medical conditions.



GrandView Farms Featured Cocktails

Mezcalita Espadin Mezcal, blood orange puree, Apopol, lime juice	17	The Rolling Hills GV handcrafted gin, lemon juice, house GV farms rosemary oil house simple syrup	16
Tutti Cose Seasonal fruit purée infused vodka, elderflower liquor, chambord, lemon juice, lemongrass simple syrup, prosecco float	16	Barrel Aged Manhattan Premium whiskeys, handcrafted and barrel aged to perfection	17
The Smoking Gun GV handcrafted bourbon, barrel aged old fashioned	16	The Cure GV handcrafted gin, fresh raspberry syrup, lemon juice, egg white	17

GrandView Wines

GV Chardonnay, Santa Barbara, 2017	~ Glass ~	16	~ Carafe ~	41
GV Sauvignon Blanc, San Martin 2018		15		39
GV Merlot, San Martin, 2017		15		39
GV Big Red Blend, San Martin 2017		16		41
GV Syrah Blend, Mount Hamilton, 2018		16		41

Premium Wines by the Glass

Chalk Hill Estate Red, Chalk Hill Appellation 2015	~ Half ~	21	~ Full ~	42
Opus One, Cabernet, Napa Valley, 2016		90		175
Duvergey, Clos De Vougerot, Grand Cru, 1996		30		60
Quintessa, Red Blend, Napa Valley, 2016		45		90
Chappalet, Pritchard Hill, Cabernet, 2015		60		120
Cain Cellars, Merlot, Napa Valley, 1986		20		40
Dickerson, Zinfandel, Napa Valley, 1990		20		40
Miura, Pinot Noir, Rochioli Vineyard, RRV, 2014		30		60

Wines by the Glass

Red

Belle Glos, Clark & Telephone, Santa Barbara 2017	19
Arrowood, Cabernet Sauvignon, Sonoma Valley, 2016	18
Red Schooner by Caymus, Malbec	20

White

Leonessa, Pinot Grigio, Italy 2015	14
GAWC by Rosenblum Cellars, Sauvignon Blanc, Sonoma CA, 2014	15
Trefethen, Chardonnay, Oak Knoll District of Napa, 2017	17

Sparkling

Villa Carlotti, Prosecco, Veneto, Italy	15
Roederer Estate, Brut, Anderson Valley	30
Pierre Sparr, Cremant D'Alsace, Brut Rose, France	18
G.H. Mumm Brut, Champagne, France, N.V.	25
Dom Perignon, Champagne, France, 2005	60

Bottled Beer

Peroni Euro Pale Lager, Rome, Italy	8
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Draft Beer

Full Contact, Hazy, Imperial IPA, Seattle	9
Sierra Nevada, Pale Ale, CA	9
Trumer, Pilsner, Austria	9

Iced tea & Italian Soda

Blackberry Sage or Darjeeling Iced Tea	9
Blood Orange, Pomegranate or Peach	6

Eat. Love. Celebrate.

A 5% living wage surcharge will be added to all checks to partially offset recent minimum wage increases.