

GRANDVIEW

ESTABLISHED 1884

GrandView Farms Featured Cocktails

Lambretta	17
Hennessy Privilege, Sicilian blood orange liqueur, Grandview Farms lavender bitters and Meyer Lemon	
Genepi	15
Handcrafted libation featuring fresh GrandView Farms citrus and herbs	
Barrel Aged Manhattan	15
American and Canadian premium whiskeys, handcrafted and barrel aged to perfection	
Limoncello Drop	15
Tito's vodka, fresh squeezed Meyer Lemon juice, GrandView Farms Meyer Lemon Limoncello, fresh raspberries	
Mango Cosmo	15
Ciroc mango Vodka, fresh squeezed lime, agave nectar, cranberry juice	
French 75	15
Hendricks Gin, freshly squeezed Meyer Lemon juice, agave nectar, Prosecco	
Mr. Slick	16
Buffalo Trace whiskey, Bordeaux cherries, splash of agave nectar, Angostura bitters	
Grand Mule	15
Stoli Vodka, Domaine De Canton Ginger Liqueur, Fever Tree ginger beer, fresh squeezed lime	
Gatsby	16
Templeton Rye whiskey, splash of honey, rinse of Absinthe, Peychaud's bitters	

Draft Beer

Elysian Brewery, Space Dust IPA, WA State	9
Sierra Nevada, Summer Fest Lager, Chico, CA	9
Golden Road Brewery, Hefewiezen, L.A, CA	9

Bottle Beer

Peroni Euro Pale Lager, Rome, Italy	8
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Italian Sodas

Blood Orange, Pomegranate, or Peach	6
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Premium Wines by the Glass

	Half	Full
Rodney Strong, Symmetry, Alexander Valley	12	24
Paraduxx, Proprietary Red Blend, 2015	15	30
Belle Glos, Las Alturas Pinot Noir, Santa Lucia, 2016	17	34
Justin, Isosceles, Paso Robles CA 2013	18	36
Silverado Geo, Cabernet, Coombsville, CA 2012	19	38
Grgich Hills, Estate, Cabernet, Yountville, CA 2012	19	38
Bella Union by Far Niente, Cabernet, Napa 2015	20	40
Chappalet, Pritchard Hill, Cabernet, 2015	60	120

Wines by the Glass

Red	
Rocca, Primitivo, Italy 2013	14
Enodelta Aglianico, Sannio, Italy 2014	15
Skyfall, Merlot, Columbia Valley, WA 2015	16
Lyric by Etude, Pinot Noir, Santa Barbara, 2015	16
Boen, Pinot Noir, Russian River, CA 2015	16
Beaulieu Vineyards, Cabernet, Napa, CA 2015	15
Frog's Leap, Zinfandel, Napa, CA 2017	16
White	
Ruffino, Il Ducale, Pinot Grigio, Italy 2016	14
Leonessa, Pinot Grigio, Italy 2015	14
Wither Hills, Sauvignon Blanc, New Zealand, 2017	15
Dutton, Kylie's Cuvee, Sonoma, Sauv Blanc 2016	16
Hess, Shirtail Vineyard Chardonnay, Monterey	15
Frog's Leap, Sauvignon Blanc, Rutherford 2017	16
Failla, Chardonnay, Sonoma Coast, 2015	17
Duckhorn, Chardonnay, Napa Valley, 2015	19

Sparkling

Segura Viudas, Brut, Cava, Spain	14
Villa Carlotti, Prosecco, Veneto, Italy	14
Scharffenberger, Brut, Rose, Mendocino County	17
Louis Roederer, Champagne, France, N.V.	25
Dom Perignon, Champagne, France, 2005	60

Dessert Wine

2014, Kracher Riesling Auslese	14
Dows Fine Ruby	14
Dows Fine Tawny	15
Grgich Hills, Violetta, Napa Valley, CA	16
Dows 20 Year	20
Dows 40 Year	40
2012, Dolce by Far Niente, late harvest Semillon	25

Ice Teas (2 1/2 Glasses)

The Republic of Tea Blackberry Sage	8
The Republic of Tea Darjeeling	8

Eat. Love. Celebrate.

Chef's Playground

Grandview Farms Sage Crusted Crab Cake Black bean puree, chipotle aioli	23
Sous Vide Grandview Farms Herb & Dijon Crusted Lamb Chops, Pomegranate Molasses Demi Glace Grandview Farms snap pea, spinach & orange carrot risotto, pomegranate pips	58
10oz SNAKE RIVER FARMS "Eye of the Ribeye" Top American Wagyu, Oscar Style This char-grilled, brilliantly marbled cut is served over grilled asparagus then topped with lump crab and bernaise	85
Alaskan Halibut, Vegetable Succotash, Caper Beurre Blanc Grandview Farms Orange carrots snap peas & spinach, squash, corn, bell peppers, zucchini and cherry tomato succotash	53
Crispy Brussel Sprouts With Balsamic Glaze And Shaved Ricotta Salata Split Brussel sprouts fried and tossed with a slow cooked balsamic glaze, finished with shaved ricotta salata	12
Add crispy pancetta	supplement 3
Vodka & Beer Battered Onion Rings With Gorgonzola Pancetta Sauce vodka and Sierra Nevada Pale Ale battered onion rings served with gorgonzola and pancetta dipping sauce	12
Roasted Mushrooms Grandview Farms herbs and a touch of red wine vinegar	13
Mango Panna Cotta Fresh mango, raspberries & Grandview Farms mint	14

Five Course GrandView Tasting Menu

105 per person

Pan-Roasted Scallop

Fennel arancini, crispy prosciutto, fine herbs, beurre blanc

GrandView Farms Beet Salad

Lemon agave tossed GrandView Farms roasted heirloom beets, Marcona almonds,
herb marinated chevre goat cheese and micro greens

Seasonal Intermezzo

Lobster Ravioli

Maine lobster filled pasta, Meyer lemon basil lobster butter sauce

Filet Mignon • Center Cut

Tender and buttery filet, red wine reduction

Chocolate Torte

Godiva dark chocolate liqueur, silky, rich, and decadent, walnut almond crumble

Wine Pairing 1

45

Villa Carlotti, Prosecco
Leonessa, Pinot Grigio
Failla, Chardonnay
Beaulieu Vineyards, Cabernet Sauvignon
Dows, 20 year Fine Tawny Port

Wine Pairing 2

90

Dom Perignon
Withers Hills, Sauvignon Blanc
Duckhorn, Chardonnay
Silverado Geo, Cabernet Sauvignon
Dows, 40 year Fine Tawny Port

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Antipasti & Share Plates

Oysters on the Half Shell

Blue Point Oysters, Virginia, ½ doz 18
Raspberry mignonette 1 doz 36

Oyster Rockefeller 19

Fresh market oysters baked in a rich mixture of bacon, caramelized onions, farm spinach, sambuca liquor and pepper jack cheese

Arancini Siciliani (v) 16

Arborio risotto fritters filled with mozzarella and sweet peas, pankò

Snake River American Wagyu Carpaccio 25.5

Black truffle aioli, crisp Yukon pommes frites

Calamari Con Limone 19

Lightly floured local squid and Meyer lemons, house made cocktail and tartar sauce

House Cured Charcuterie Plate (serves 2) 24.5

Hand selected artisan salumi and cheeses, pickled farm vegetables, olives, truffle mustard, fig mostarda

Pan-Seared Scallops 19.5

Winter citrus, pistachio crema

Polenta con Funghi (v) 14.5

Crispy polenta, wild mushroom ragout, truffle mascarpone

Insalata

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

Little Gems Wedge Salad, house made tarragon buttermilk 14

dressing, baby grape tomatoes, pickled red onions, toasted croutons, smoked bacon and blue cheese

Whole Leaf Caesar Salad 15

Crisp romaine hearts, our signature roasted garlic dressing, house made focaccia croutons, Sicilian white anchovies

GrandView Farms Beet Salad (v) 16

Lemon agave tossed GrandView Farms roasted heirloom beets, Marcona almonds, herb marinated chevre, micro greens

Spinachi e Funghi 15.5

GrandView Farms kookaburra spinach, sautéed field mushrooms, warm Sambuca balsamic vinaigrette, imported pancetta

Pasta Nostra

Here at GrandView we pride ourselves in serving our daily handmade pastas made with our very own GrandView Farms cage free eggs, the highest quality flour and natural Mt. Hamilton spring water

Tagliatelle alla Bolognese 32

Chianti braised ground Mt. Hamilton grass fed beef, sautéed field mushrooms, garlic, aged parmigiano

Pappardelle Genovese (v) 30

Wide egg noodles simple and delicious served with our fresh GrandView farms basil and garlic pesto, shaved parmigiano

Fresh Maine Lobster Ravioli 38

Maine lobster filled pasta, Meyer lemon basil lobster butter sauce

Fettucini alla Sinatra 30

House-made fettuccini, signature vine-ripe marinara, grated parmigiano, mild house-made Italian sausage, sweet roasted peppers, light cream

Lobster Carbonara 55

Tagliatelle pasta, pancetta, sweet peas, garlic, grated parmigiano, cream, GrandView Farms fresh egg, topped with a 10 oz. broiled cold-water lobster tail

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Mare

Accompanied with roasted seasonal GrandView Farms vegetables and braised farm greens

Salmone GrandView 44
Roasted fresh filet of salmon filled with sautéed kookaburra spinach, shallots, crab meat, Meyer lemon beurre blanc

Sea Scallop Scampi 49
Pan-seared day boat scallops, white wine, garlic, butter, farm fresh herbs

Twin Lobsters Tails 77
Broiled 10oz cold water lobster tails served with roasted GrandView Farms vegetables, Yukon potato purée, melted butter and fresh lemon

Terra

21-Day Aged C.A.B Prime Rib • Prime Grade 16oz 47
22oz 64

Akaushi Wagyu New York Steak • Texas 14oz 69
Grilled marbled American Wagyu, red wine reduction

Filet Mignon • Center Cut 8oz 50
Tender and buttery filet, red wine reduction

Fire Grilled Cowboy • Prime Grade 18oz 55
Certified Angus Beef, choice of green peppercorn sauce or red wine reduction

Pesto Parmigiana • Mary's Organic Chicken, Petaluma 35
Focaccia crusted, mozzarella and GrandView Farms pesto served over house made tagliatelle pasta

Bison Ribeye • Gillette, Wyoming 14oz 54
Fire grilled Durham Ranch bison ribeye, huckleberry butter

Braised Lamb Shank 18oz 43
Tender braised Australian lamb shank, tomato, mire poix, potatoes, white wine, lamb jus

Enhancements

Truffle Yukon Potato Puree 9

Pesto Yukon Potato Puree 8

Gorgonzola Yukon Potato Puree 8

House Polenta 7

Garlic Braised GrandView Farms Greens 7

Seasonal Roasted GrandView Farms Vegetables 8

Pan-Seared Scallops (lemon, garlic white wine) 21

Broiled 10 oz. Cold-Water Lobster Tail 37

We are proudly serving seasonal and all naturally grown produce from our very own GrandView Farms.

4% living wage supplement will be added to each check to help with the recent increases in minimum wage costs.
20% Gratuity for parties of 6 or more - split plate fee of \$4

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

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Dolci

Amaretto Crème Brûlée	13
Amaretto liqueur gives this traditional crème brûlée its heavenly almond flavor	
Signature Grandview Cheesecake	14
Graham cracker crust, a cream cheese layer, a layer of sour cream and sugar, specially created over a secret two-day process	
Chocolate Torte	13
Godiva dark chocolate liqueur, silky, rich, and decadent, walnut almond crumble	
Butterscotch Budino	13
Beautifully layered Italian custard, caramelized brown sugar, candied hazelnuts, salted caramel, mandarin	

Caffe

	Single	Double
Espresso	3.5	5
Cappuccino	5	6
Lattes	5	6
Hot coffee and tea	4	

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Hand Crafted Dessert Cocktails

GrandView Birthday Cocktail **14**
 Frangelico, vodka, GrandView Farms Meyer lemon juice, cream, agave

Decadent Chocolate Martini **15**
 Selvarey cacao, Kahlua, cream, shaved chocolate and a chocolate rim

Cognac

Courvoisier	14
Remy Martin VSOP	17
Remy Martin 1738	19
Hennessy Privilege	19
Remy Martin XO	50
King Louis XIII	.5 oz 80
	1 oz 150
	2 oz 280

Cordials

Drambouie	12
Bailey's	12
Kahlua	12
Frangelico	12
Disaronno	13
Chartreuse Green	12
Lillet	12
Calvado's	12

Scotch

The Macallan 12	14
The Macallan 12 Double Cask	22
The Macallan Rare Cask	40
The Macallan 18	45
Johnnie Walker Black Label	13
Johnnie Walker Blue Label	40
Johnnie Walker Blue Ghost & Rare	85
Royal Salute 21	44

Amaro

Miletti	10
Fernet Branca	12
Nardini Amaro	12
Nardini Tagliatella	12
J. Rieger Café Amaro	12
Granada-Vallet Pomegranate Amaro	14
Crème De Framboises	14

Port

Dows Fine Ruby Port	14
Dow's Fine Tawny	15
Dow's 20 Year	20
Dow's 40 Year	40