

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	17
American and Canadian premium whiskeys, handcrafted and barrel aged to perfection	
Limoncello Drop	16
Tito's vodka, fresh squeezed Meyer Lemon juice, GrandView Farms Meyer Lemon Limoncello, fresh raspberries	
Mango Cosmo	16
Absolut 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

Grandview, IPA, San Jose, CA	9
Sierra Nevada, Summer Oktoberfest, Chico, CA	9
Golden Road Brewery, Hefewiezen, LA, 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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Grandview Wines

	Glass	Caraffe
GV Chardonnay, Santa Barbara, 2017	15	38
GV Sauvignon Blanc, San Martin 2018	14	36
GV Merlot, San Martin, 2017	14	36
GV Cabernet, San Martin, 2017	15	38
GV Big Red Blend, San Martin 2017	15	38
GV Syrah, Mt Hamilton 2017	16	
GV Pinot Noir, Santa Barbara, 2018	16	

Premium Wines by the Glass

	Half	Full
Double Diamond by Schaffer, Cab, Oakville, 2016	21	42
Hess, Lion Tamer, Red, Napa Valley, CA 2016	13	26
Arrowood, Merlot, Sonoma County, 1988	22	44
Belle Glos, Las Alturas Pinot Noir, Santa Lucia, '16	17	34
Silver Oak, Cabernet, Alexander Valley, CA 2014	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	
Lyric by Etude, Pinot Noir, Santa Barbara, 2015	16
Napa Cellars, Cabernet, Napa, CA 2016	15
Frog's Leap, Zinfandel, Napa, CA 2017	16

White

Leonessa, Pinot Grigio, Italy 2015	14
Giesen, Sauvignon Blanc, New Zealand, 2017	15
Frog's Leap, Sauvignon Blanc, Rutherford 2017	16
Ferari-Carano, Chardonnay, Sonoma County, 2015	14

Sparkling

Villa Carlotti, Prosecco, Veneto, Italy	14
Scharffenberger, Brut, Rose, Mendocino County	17
G.H. Mumm Brut, 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

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

Eat. Love. Celebrate.

Chef's Playground

Late Summer Grilled Peach Salad Shaved fennel, toasted hazelnut, ricotta salata, dry cherry vinaigrette	16
18oz Bone-In Ribeye Charred radicchio, cippolini, pancetta jus	72
Grilled Garlic Stuffed Squid Anchovy, pinenut, pecorino, GV Farms pepperonata	32
Crispy Squash Blossoms Calabrian chili aioli	12
Grilled GV Farms Padron Peppers Charred lemon, maldon salt	12
Chocolate Cannoli Whipped ricotta, pistachio, grand marnier caramel	14

Five Course GrandView Tasting Menu

Menu is for the participation of the entire table

Pan-Seared Jumbo Scallop

Fennel pollen risotto fritter, crispy prosciutto,
garlic white wine beurre blanc

GrandView Heirloom Tomato Salad

Compressed watermelon, bufala mozzarella, pistachio, vanilla vinaigrette

Seasonal Intermezzo

Lobster Ravioli

Maine lobster filled pasta, Meyer lemon basil lobster butter sauce

Filet Mignon • C.A.B. Center Cut

Tender and buttery filet, red wine reduction

Tiramisu

Whipped mascarpone, coffee cream, cacao, crumbled lady fingers

115 per person

Wine Pairing 1

45

Villa Carlotti Prosecco
Leonessa, Pinot Grigio
Grandview Chardonnay
Napa Cellars Cabernet Sauvignon
Dows 20 year Fine Tawny Port

Wine Pairing 2

90

Dom Perignon
Giesen Sauvignon Blanc
Duckhorn Chardonnay
Silver Oak Cabernet Sauvignon
Dows 40 year Fine Tawny Port

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Appetizers

***Oysters on the Half Shell**

Chefs choice fresh oysters, ½ doz 22
Raspberry mignonette 1 doz 40

***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, panko

***Calamari Con Limone**

19
Lightly floured local squid and Meyer lemons, house made cocktail and tartar sauce

Charcuterie Plate (serves 2)

24
Hand selected artisan salumi and cheeses, pickled farm vegetables, olives, truffle mustard, fig mostarda

***Pan-Seared Jumbo Scallop**

20
Fennel pollen risotto fritter, crispy prosciutto, garlic white wine beurre blanc

***Grandview Farms Devilled Eggs** 19

Mount Hamilton beef tar tar, fried Spanish capers, shallots, truffle aioli

Farm Fresh Salads

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

Whole Leaf Caesar Salad

15
Crisp romaine hearts, our signature roasted garlic dressing, house made focaccia croutons, Sicilian white anchovies

GrandView Farms Spring Harvest Salad 14

GrandView Farms mixed greens, parsley, snap peas, carrot, radish, crisp beets, cherry tomatoes, red onion, citrus balsamic vinaigrette

Little Gem Wedge Salad 16

Pickled red onion, cherry tomato, croutons, smoked bacon, blue cheese crumbles
blue cheese dressing

Signature Pastas

Our pastas are handmade daily with GrandView Farms cage free eggs and natural mountain spring water

Tagliatelle alla Bolognese

32
Chianti braised ground Mt. Hamilton grass fed beef, sautéed field mushrooms, garlic, aged parmigiano

Pappardelle Genovese (v)

32
Wide egg noodles simple and delicious served with our fresh GrandView farms basil and garlic pesto, shaved parmigiano

Maine Lobster Ravioli

44
Maine lobster filled pasta, Meyer lemon basil lobster butter sauce

Goat Brie Mushroom Tortelloni

39
Porcini mushroom, light black truffle cream

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

Seafood & Poultry

Salmone GrandView 45

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

Pan-Seared Jumbo Scallops 49

Fennel pollen risotto fritters, crispy prosciutto, garlic white wine beurre blanc

Pollo Parmigiana • Mary's Organic Chicken 36

Focaccia crusted, fresh marinara, buffalo mozzarella, GrandView Farms pesto tagliatelle pasta

Steaks & Sides

All steaks are fire-grilled and served à la carte

21-Day Aged C.A.B Prime Rib • Prime Grade 16oz 49

Slow roasted to perfection 22oz 68

Akaushi Wagyu New York Steak • Texas 14oz 69

Grilled marbled American Wagyu, red wine reduction

Filet Mignon • C.A.B. Center Cut 8oz 55

Tender and buttery filet, red wine reduction

Fire Grilled Cowboy • Prime Grade 18oz 58

Certified Angus Beef, red wine reduction

Snake River Farms "Eye of the Ribeye" 10oz 72

American Wagyu • Loomis, Washington

Bison Ribeye • Gillette, Wyoming 14oz 62

Durham Ranch bison ribeye, herb butter

Sides

Complements for any steak

Seared Diver Scallops 19

Two each

Jumbo Prawns 22

Garlic white wine butter, two each

Oscar Style Crab 21

Béarnaise, grilled asparagus

Entrée Complements

These share plates are created for family-style dining. Try one or try them all!

Roasted Garlic Yukon Potato Puree 9

Smashed Potatoes 11

Twice baked red bliss potatoes, whipped organic chive sour cream, crispy pancetta

Crispy Brussel Sprouts 13

Balsamic reduction, grated ricotta salata

Black Truffle Yukon Potato Puree 9

Braised GrandView Farms Vegetables 9

Saba vinegar

Sautéed Wild Mushrooms 10

Aged wine vinegar, GrandView Farms shallots & crispy sage

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.

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20% Gratuity for parties of 6 or more - split plate fee of \$4

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Dolci

Vanilla Crème Brûlée	13
GV Farms egg custard, brûléed fig	
Signature Grandview Cheesecake	14
Vanilla cream cheese, berry puree, lemon crème, sweet crust	
Chocolate Torte	13
Godiva dark chocolate liqueur, walnut almond crumble	
Butterscotch Budino	13
Salted caramel custard, vanilla whip cream, candied hazelnuts	
Tiramisu	14
Whipped mascarpone, coffee cream, cacao, crumbled lady fingers	

Caffe

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

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

Digestivo e Aperitivo

Bailey's	12
Kahlua	12
Fernet Branca	12
Disaronno	13

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 Label Ghost & Rare	85
Royal Salute 21	44

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

Port

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