



Appetizers

Grilled Jumbo Prawn Cocktail 24 horseradish cocktail sauce, lemon herb aioli	Fritto Misto 23 calamari, baby artichoke, fennel, meyer lemon aioli, cocktail sauce	Bruschetta del Giorno (v) 16 detroit beets, ricotta salata, citrus vinaigrette
Salmon Carpaccio 22 cured salmon, asparagus panna cotta, citrus evoo	GrandView Farms Deviled Eggs 19 mt hamilton grass fed beef tartare, fried spanish capers, shallots, truffle aioli	Melenzane al'Aceto (v) 16 gv farms eggplant, garlic, oregano, ricotta salata, aged balsamic reduction
Baked Oysters 19 fresh market oysters, citrus garlic butter, parmigiano, gv farms micro greens	Truffle Arancini (v) 17 arborio risotto fritters, buffalo mozzarella, porcini mushrooms, truffle cream	Burrata Di Bufula (serves 2) 30 Morsey's Farm burrata Di Bufula, black mission Figs, prosciutto di Parma, wild arugula, aged balsamico

Insalata

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

Watermelon and Beet Salad 17 gv farms detroit beets, watermelon, balsamic glazed figs, crispy prosciutto, herbed goat cheese, raspberry vinaigrette dressing	Whole Leaf Caesar Salad 16 crisp romaine hearts, roasted garlic dressing, herbed focaccia croutons, sicilian white anchovies	GrandView Farmers Salad (v) 16 gv farms summer crisp and muir greens, sora radish, grilled mokum carrots, sweet red onion, citrus balsamic vinaigrette
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GrandView Pastas

Tagliatelle alla Bolognese 42 mt. hamilton grass fed beef, aged parmigiano	Carrettiera Cacio e Pepe 34 bucatini, toasted black pepper, parmigiano, cured gv farms egg yolk	Gigli Contadino (v) 36 sautéed gv farms heirloom cherry tomatoes, eggplant, basil, buffalo mozzarella, roasted garlic pomodoro sauce
Fresh Maine Lobster Lasagna 72 Hand rolled pasta, Maine lobster, shrimp, fine herbs, GV Farms tomato emulsion, creamy béchamel	Squid ink Pasta and Prawns 45 gv farms heirloom cherry tomatoes, lemon zest, jumbo prawns, sautéed scallions and garlic	Pasta Sinatra 38 gigli pasta, handmade italian sausage, gv farms tuscan kale, garlic, cherry tomato

add jumbo prawns-24 add lobster-44

GrandView Signature Dishes

Prosciutto Wrapped Salmon 48 Wild salmon, crispy prosciutto, cannellini beans, cannellini beans, GV Farms swiss chard, slow roasted GV Farms tomatoes	Veal Chop 65 pan seared, porcini rosemary butter, gv farms herb sauce	Herb Crusted Rack of Lamb 72 gv farms beet puree, garden chimichurri, garlic roasted yukon potatoes
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Steaks

(served à la carte)

*GV Prime Rib • 21-Day Aged, Prime 16oz 56 22oz 72 certified angus beef, whipped horseradish, au jus	*Blackened Ribeye 12oz 56 certified angus beef pan seared with cajun spices whipped horseradish	*American Kobe N.Y. Strip 16oz 85 snake river farms, red wine reduction
	*Filet Mignon • USA 8oz 65 certified angus beef, citrus herb butter	

Seafood Additions

New England Lobster 44 8-10oz, drawn butter, lemon	Grilled Jumbo Prawns 24 lemon butter fried capers
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Sides

(Choice of \$14 each)

Daily Roasted GV Farms Vegetables (v) detroit beets, mokum carrots, sora radish, green machine zucchini, maldon salt	Shishito Peppers blistered pardon peppers, pistachios, lemon, fennel aioli
Truffle Potato Puree (v) black truffle, chive	Roasted Mokum Carrots(v) mt hamilton honey, evoo, toasted almonds, calabrian chili oil
	Garlic Potato Puree (v) roasted garlic confit

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

Sweet Lucy vodka, blue curacao, rum, coconut, pineapple, lemon, lavender spritz	17	Bourbon's Coop redemption bourbon, lemon, gv farms egg whites	16
Verbina Limone absolut mango vodka, fresh squeezed lime, lemon verbena syrup	16	Lambretta hennessy privilege, sicilian blood orange liqueur, gv farms lavender bitters, meyer lemon	17
GV Farms Gimlet gin, lime, gv farms cucumbers and rosemary	16	Grand Vesper vodka, gin, lillet, st. germaine,	17
Barrel Aged Manhattan premium whiskeys, handcrafted and barrel aged to perfection	17	GrandView Lavender Collins gin, mt hamilton lavender, dry vermouth, chambord, lemon, prosecco	16

GrandView Wines by the Carafe

	Glass	Carafe
GV Chardonnay, Santa Barbara, 2017	16	41
GV Sauvignon Blanc, San Martin 2018	15	39
GV Merlot, San Martin, 2017	15	39
GV Cabernet, San Martin, 2017	16	41
GV Big Red Blend, San Martin 2017	16	41
GV Syrah Blend, Mount Hamilton, 2018	16	41
GV Pinot Noir, Santa Barbara, 2018	18	

Premium Wines by the Glass

	Half	Full
Double Diamond by Schaffer, Cab, Oakville, 2016	21	42
Opus One, Cabernet, Napa Valley, 2016	90	175
Mt. Brave, Merlot, Mt. Veeder District, 2015	22	44
Belle Glos, Las Alturas Pinot Noir, Santa Lucia, 2016	17	34
Quintessa, Napa Valley, 2016	45	90
Sterling Vineyard, Merlot, Winery Lake, Napa Valley 1987	15	30
Bella Union by Far Niente, Cabernet, Napa 2015	20	40
Chappalet, Pritchard Hill, Cabernet, 2015	60	120
Beringer, Merlot, Howell Mtn, Bancroft Vin. 1987	25	50

Wines by the Glass

Red		White	
Belle Glos, Clark & Telephone, Santa Barbara 2017	19	Leonessa, Pinot Grigio, Italy 2015	14
Napa Cellars, Cabernet, Napa Valley 2016	16	Benzinger, Sauv Blanc, North Coast 2016	16

Sparkling

Villa Carlotti, Prosecco, Veneto, Italy	15	G.H. Mumm Brut, Champagne, France, N.V.	25
Scharffenberger, Brut, Rose, Mendocino County	18	Dom Perignon, Champagne, France, 2005	60

Draft Beer

Elysian, Super Fuzz Pale Ale, Seattle, WA. 9 Stella Artois, Pilsner, Belgium 9 Sierra Nevada, Hazy IPA, Chico, CA 9

Bottle Beer

Peroni Euro Pale Lager, Rome, Italy 8

Italian Sodas

Blood Orange, Pomegranate or Peach 6

Iced Tea

Republic of Tea – Blackberry, Sage, Darjeeling 9

Eat. Love. Celebrate.

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