

APPETIZERS

Jumbo Lump Crab Cake \$10

Over Napa Cabbage Slaw with Golden Raisins, topped with Dijon Crème Fraiche.

Seared Blackened Jumbo Scallops \$11

*Over Spinach and Fuji Apple Salad tossed in Applewood Bacon Vinaigrette,
topped with Lime Crème Fraiche.*

Roasted Red Pepper and Cilantro Hummus \$8

Served with Fried Herbed Pita Chips.

Hot Artichoke and Lobster Dip \$9

Fresh Basil, Gruyere Cheese and Grilled Baguettes.

Kobe Beef Bruschetta \$12

*Baked Sourdough Baguettes, Chevre Cheese, Roasted Roma Tomatoes and
Balsamic Reduction.*

Shrimp Cocktail \$11

*Four Colossal Shrimp topped with Horseradish Cream
and Cocktail Sauce.*

Seared Jumbo Shrimp \$13

Over Sweet Potato Cake, Wilted Spinach and White Truffle Oil.

Creamy Mushroom Risotto \$9

Pancetta Bacon, Shiitake and Cremini Mushrooms, Baby Spinach and Sweet Butter.

Pesto Gnocchi's \$8

*Homemade Potato Dumplings, Hot Italian Sausage, Caramelized Onion and
Wild Mushroom Pomodoro Sauce.*

SALADS

Traditional Caesar \$8

Romaine Hearts, Garlic Croutons and Creamy Parmesan Dressing.

Grandover Salad \$7

*Field Greens with Belgian Endive tossed in a Vanilla Champagne Vinaigrette with
Toasted Walnuts, Crumbled Chevre, Red Onions, Dried Cherries and Roasted Plum Tomatoes.*

Greek Salad \$9.5

*Romaine, Feta Cheese, Olives, Pepperoncini, Artichokes, Red Onions, Grape Tomatoes and
Roasted Oregano Vinaigrette.*

Salad Wedge \$8.5

Iceberg Lettuce, Jalapeno Bacon, Green Onions and Maytag Blue Cheese Crumbles.

Fresh Mozzarella \$9

Marinated Baby Mozzarella, Roasted Plum Tomatoes, Bermuda Onions and Field Greens.

Fruit Salad \$8

Fresh Strawberries, Grilled Pineapple and Fuji Apples drizzled with Balsamic Reduction.

All above with Chicken, Shrimp, Grilled Tuna or Seared Salmon add \$5.00

SOUPS

Grandover's Seafood Gumbo

Cup- \$5

Bowl- \$7

Potato and Smoked Bacon Bisque

Cup- \$4

Bowl- \$6

ENTREES

Gnocchi's \$23

Homemade Potato Dumplings tossed with Lobster, Prosciutto de Parma, Baby Artichokes and Fontina Cheese in a Sherry Cream Sauce.

Angus Filet \$28

*A Grilled, Smoked Bacon Wrapped Tenderloin. Sour Cream and Chive Mashed Potatoes,
Chef's Vegetable Medley and Merlot Demi-Glace.*

Lobster and Shrimp Grits \$25

*Shelled Lobster and Jumbo Shrimp in a Tasso Ham Cream Sauce over local Stone
Ground Grits, finished with Sharp Wisconsin Cheddar.*

Mountain Trout \$14

*Stuffed with Wild Mushroom, Spinach and Parmesan Risotto. Served with White and Green
Asparagus and Cilantro Oil.*

Scottish Salmon \$19

Served over Braised Lentils with wilted Spinach and Balsamic Vinegar Reduction.

Chicken Breast \$15

*Bone in Free Range Chicken, Mushroom Duxelle stuffed, topped with Gruyere
Cheese and served over Spinach Linguini tossed in Truffle Oil with Roasted Plum Tomatoes.*

NY Strip \$24

12oz. Center cut Loin Steak. Sweet Potato Hash, Chef's Medley and Pinot Noir Horseradish Glaze.

Prime Rib \$18 & \$23

*Dijon Mustard and Rosemary crusted. Slow Roasted and served with Sour Cream and Chive Mashed Potatoes,
Chef's Vegetables and Cabernet Au Jus. Queens Cut or Kings Cut.*

Seared Ahi Tuna \$21

Sesame Crusted and Seared Rare over Fresh Baby Mozzarella, Roasted Plum Tomato and Fresh Basil Compote.

Frenched Duroc Pork Rack Chop \$23

*Dried Ancho Chili and Brown Sugar cured over Braised Lentils with Pancetta Bacon. Served with White and Green Asparagus with a
Dried Cherry and Mint Chutney.*

Chilean Sea Bass \$29

*Macadamia Nut crusted, over Creamy Black Truffle Risotto with Sautéed Baby Carrots and
Porcini Mushroom Cream Sauce.*

"ALL OF OUR STEAKS ARE HAND CUT FROM THE FINEST ANGUS BEEF"

Tony Biddle-Food and Beverage Director

Richard Zinser-Executive Chef