

The
Grandview Saloon
& COAL HILL STEAKHOUSE

Appetizers

Crab Hoelzel

Colossal crab meat, fresh grape tomatoes, lemon, tarragon vinaigrette, served over ice. 27

Calamari

Point Judith Rhode Island Calamari breaded rings and tentacles, served with marinara. 18

Mezze Platter

Oregano potatoes, assortment of stuffed garlic olives, roasted red pepper hummus, other seasonal Mediterranean antipasto selections, tomatoes, cucumbers, and feta, tzatziki sauce and grilled Kefte served with warm Naan bread.

Small 16 Large 26

Cheese Plate

A delicious assortment of imported cheeses, caper berries, and mini sweet peppers, served with a coulis and crackers.

Small 16 Large 26

Pesto Caprese

Our house made pesto, mozzarella, and grape tomatoes, served with warm Naan bread and aged balsamic. 16

Flatbread Pizza

Topped with fire roasted tomatoes, basil, oil, marinara sauce, pepperoni and parmesan cheese. 14

Short Rib Nachos

Our house nachos, covered in our 48 hour sous-vide short rib, cheese sauce, tomatoes, sweet jalapeno relish, bacon, covered in a rice wine crema. 22

Spinach Artichoke Dip

A mixture of garlic, cheese, artichokes and spinach, served hot with our house crispy pita. 16

Buffalo Chicken Dip

Free range chicken, slow cooked in a buffalo ranch sauce, served with our house crispy pita. 16

Coconut Shrimp

Five coconut battered, deep-fried colossal shrimp, served with Thai chili sauce. 26

Soups (Cup or Bowl)

French Onion Soup 7

Soup of the Day 6/8

Tomato Basil Bisque 6/8

Italian Wedding Soup 6/8

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Saloon's Seafood (served with two sides)

***Sea Scallops**

8 oz. of fresh domestic scallops sautéed, basted with lemon herb butter, Romesco sauce. 35

***Twin Crab Cake Dinner**

Our homemade colossal crabmeat recipe, served with our spicy remoulade. 35

***Seared Red Snapper**

Seared red snapper, served with a house citrus vinaigrette and topped with fresh citrus. 29

***Ahi Tuna**

8oz Ahi Grade Tuna, blackened OR grilled, served with wasabi and a homemade tare sauce. 28

***Norwegian Salmon**

8oz Salmon grilled and drizzled with lemon dill cream sauce. 26

Cod Plaki

Baked Cod Filet topped with olives, artichokes, spinach, tomato, feta & oregano. 32

Pasta Selections (served with one side)

Seafood Scampi

Colossal crabmeat, Scallops, Shrimp tossed in a house scampi sauce atop linguini. 36

Chicken Parmesan

Seared chicken breast, served over of linguini, covered in a homemade marinara and quattro formaggi. 27

Carbonara

A classic presentation with Applewood smoked bacon, topped with crispy pork belly, Parmesan Reggiano. 26

Pesto Caprese

House made Pesto sauce with blistered grape tomatoes and buffalo mozzarella, served over penne pasta. 24

Short Rib

Penne pasta with our 48 hour sous-vide short rib in a beef mushroom sauce. 26

Alfredo

Garlic, fresh cream, parmesan reggiano tossed with linguini. 20

***Add to any pasta: Chicken \$9, Salmon \$15, Ahi Tuna \$15**

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Grandview Steak & More
(served with two sides)

All steaks are served with roasted garlic herb compote and demi glaze
on a sizzling cast iron plate

***8 oz. Prime Filet Mignon 49**

***1 lb. Prime New York Strip 47**

***1 lb. Prime Ribeye 47**

***Wagyu Seasonal Steak**

market price

* Surf and turf options - signature Colossal Crab Cake (1), Scallops(3), Tuna (1) or Shrimp (3). 16

The Grandview Chicken

Joyce Farms half chicken, slow cooked with a rich honey glaze. 29

Berskshire Heritage Pork Chop

12 oz. single bone-in chop, grilled and topped with smoky apple bacon butter. 30

Side Choices

*** Seasonal Vegetable * Mashed Potatoes**

***French Fries *Sweet Potato Fries * Onion Rings**

***House made Chips * Coleslaw *House Salad * Caesar Salad**

Sharing any entrée or steak will include a \$12 fee.

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Grandview Saloon Feature Menu

Appetizers

Cream Cheese Stuffed Soft Pretzel

Served with Millers Mustard

\$6

Parmesan Cauliflower

Deep fried encrusted parmesan cauliflower served with marinara sauce

\$12

PEI Mussels

1 lb. of PEI mussels steamed in a garlic lemon white wine sauce serve with fresh bread

\$15

Blackened Shrimp Skewers

Two blackened shrimp skewers drizzled with house made chive chimichurri sauce

\$18

Entrees (served with two sides)

Berkshire Heritage Pork Loin

Lightly fried and topped with house made chicken gravy

\$30

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Lamb Chop Dinner

Seared lamb rack served medium rare, basted with black pepper and mint butter
\$32