

The  
**Grandview Saloon**  
& COAL HILL STEAKHOUSE

## Appetizers

### **Crab Hoelzel**

Colossal crab meat with fresh grape tomatoes in a tarragon vinaigrette, served over ice. 25

### **Calamari**

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

### **Mezze Platter**

Grecian potatoes, assortment of stuffed garlic olives, roasted red pepper hummus, other seasonal Mediterranean antipasto selections, tomatoes, cucumbers, and feta, tzatziki sauce and grilled lamb 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 dipping sauce, and crackers. Small 16 Large 26

### **Pesto Caprese**

Our house made pesto, mozzarella, and grape tomatoes, served with warm Naan bread and aged balsamic. 15

### **Flatbread Pizza**

Topped with fire roasted tomatoes, basil, oil 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

### **BBQ Grilled Chicken Nachos**

Our house nachos, topped with free range grilled chicken, smothered in cheddar Jack cheese, jalapenos, and tomatoes, served with a side of sour cream. 20

### **Jalapeno Crab Dip**

Served hot with our house crispy pita. 18

### **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. 15

### **Coconut Shrimp**

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

### **Dozen of Wings**

Choice of sauces: Buffalo, Cajun Dry Rub, or Grandview Barbeque. 16

## Soups (Cup or Bowl)

**French Onion Soup 7**

**Exotic Cream of Mushroom 6/8**

**Tomato Basil Bisque 6/8**

**Italian Wedding Soup 6/8**

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Saloon's Land & Sea (served with two sides)

**\*Sea Scallops**

8 oz. of fresh domestic scallops sautéed, basted with lemon herb butter, Romesco sauce. 34

**\*Twin Crab Cake Dinner**

Our homemade colossal crabmeat recipe, served with our spicy remoulade. 34

**\*Seared Red Snapper**

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

**\*Ahi Tuna Steak**

8oz Ahi Grade Tuna, blackened OR grilled, served with wasabi and a homemade tare sauce. 26

**\*Norwegian Salmon**

8oz Salmon, served Cajun style OR grilled and drizzled with lemon dill cream sauce. 26

**The Grandview Chicken**

1 ½ - 2 lb. Joyce Farms chicken, slow cooked and lightly fried. 29

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. 26

**Shrimp Diavolo**

Sautéed shrimp with banana peppers in a light, spicy tomato parmesan sauce. 26

**Carbonara**

A classic presentation with Applewood smoked bacon, topped with crispy pork belly, Parmesan Reggiano. 24

**Pesto Caprese Pasta**

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

**Red Pepper Pasta**

Penne pasta in a house red pepper cream sauce. 19

**Short Rib Pasta**

Penne pasta with our 48 hour sous-vide short rib in a beef mushroom sauce. 25

**Alfredo Pasta**

Garlic, fresh cream, parmesan reggiano tossed with linguini. 19

**\*Add to any pasta: Chicken \$9, Salmon & Tuna \$15, Bistro Steak \$17**

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**Grandview Prime Steak**  
(served with two sides)

Our 28 day aged steaks and filets are certified USDA Prime Beef and served immediately upon desired preparation on a sizzling HOT cast iron plate

All steaks are served with roasted garlic herb compote and demi glaze

- \*1 ½ lb. Prime Porter house (bone-in) 49
- \*8 oz. Filet Mignon 48
- \*10 oz. Ribeye Filet 47
- \*1 lb. Prime New York Strip 46
- \*1 lb. Prime Ribeye 46
- \* 8 oz. Flatiron Steak 29

*\* Surf and turf options - adding our signature Colossal Crab Cake (1), Scallops(3), Tuna or Shrimp (3) at the current market cost. 16*

**Side Choices**

- \* Seasonal Vegetable \* Mashed Potatoes
- \* Tri-Color Petite Potatoes \* French Fries
- \* Sweet Potato Fries \* Onion Rings \* House made Chips
- \* Coleslaw \* House Salad \* Caesar Salad

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

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Grandview Saloon Feature Menu

*Appelizers*

*Cream Cheese Stuffed Soft Pretzel*

Served with Millers Mustard

\$6

*Parmesan Cauliflower*

Deep fried encrusted parmesan cauliflower served with marinara sauce

\$12

*PEI Mussels*

½ lb of PEI mussels steamed in a garlic lemon white wine sauce serve with fresh bread

\$15

*Entrees (served with two sides)*

*Wagyu Steak Features: Grade A7 Japanese Wagyu Beef*

\*24 oz Porterhouse \$75

\*16 Oz Bone-In Strip \$60

*Berkshire Heritage Full Rack of Ribs*

Baby back ribs slow cooked served with our signature

Grandview Barbeque Sauce

\$40

*Berkshire Heritage Pork Chop*

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

\$29

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