

Appetizers

Crab Hoelzel

Colossal crab meat, fresh grape tomatoes, lemon, tarragon vinaigrette. **34**

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. **19**

Flatbread Pizza

Topped with blistered grape tomatoes, oregano, oil, marinara sauce, and parmesan cheese. **14**
Add Pepperoni or Spicy Italian Sausage. **3**

Short Rib Nachos

Our house nachos, covered in our 48-hour sous vide short rib, cheese sauce, tomatoes, sweet jalapeno relish, bacon, and pickled onions covered in a rice wine crema. **25**

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. **28**

Cream Cheese Stuffed Soft Pretzel

Served with Millers Mustard **6**

Parmesan Cauliflower

Deep fried parmesan- encrusted 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 **17**

Soups (Cup or Bowl)

French Onion Soup 9

Tomato Basil Bisque 6/8

Soup of the Day 6/8

Italian Wedding Soup 6/8

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Brunch (Served until 4 p.m.)

Grandview Steak & Eggs

Your choice of Prime steak, served with your choice of eggs and breakfast potatoes.

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

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

***1 lb. Prime Ribeye 47**

French Toast

Battered, with fresh berries and whipped cream. **16**

Cracked Egg Brioche Sandwich

Egg, choice of meat and American cheese on brioche bun with breakfast potatoes. **14**

Greek Frittata

Egg, feta, tomato, spinach, onion, chive served with choice toast. **17**

Grandview Breakfast

Eggs, choice of meat, toast and breakfast potatoes. **19**

Belgium Waffles

3 waffles topped with whipped cream, served with eggs and choice of meat. **19**

Pancakes

House made buttermilk batter, topped with butter. **15**

Add Chocolate Chips or Fresh Berries **2**

Breakfast Side Options

Bacon * Sausage * Turkey Sausage * Breakfast Potatoes * Fresh Fruit*White/Rye Toast

Salads

Poached Pear Salad

Chambord-poached pears, pecans, gorgonzola cheese, over a bed of spring greens, served with a white balsamic dressing. **14**

*Grandview Bistro Steak Salad

House salad served with bistro steak, topped with roasted potatoes, grilled mushroom, tomato, and onions. **28**

Pittsburgh Chicken Salad

House salad with grilled chicken, cucumber, tomato, onion, pepperoncini, kalamata olives, French fries, cheese. **19**

Yianni's Grecian Village Salad

Kalamata olives, roasted red peppers, artichokes, red potatoes in olive oil and minced garlic, spring greens, pepperoncini, cucumbers, tomatoes, topped with feta cheese, served with a side of warm Naan bread. **19**

Classic Caesar Salad

Romaine hearts, topped with croutons, parmesan, asiago cheese, tossed in Caesar dressing. **12**

Classic House Salad

Mixed field greens, tomatoes, red onion, cucumber, kalamata olives. **11**

***Add Chicken 9, Salmon 15, Tuna 15**

Sandwiches (served with one side)

Steak Burger

Our 8oz. Prime Steak patty with your choice of add-ons, with lettuce, tomato and onion. 14

American, Cheddar, Provolone or Pepperjack **1**

Banana peppers, sauteed onions, or sauteed mushrooms **1**

Bacon, Egg, or Pork Belly **2**

*Grandview Bistro Steak Sandwich

Prime Filet tips with grilled mushrooms and onions, chive chimichurri sauce, served on a toasted baguette. **28**

The Colossal Crab Cake Sandwich

Made with colossal crabmeat, served with a house remoulade. **20**

Grandview Reuben

Thinly sliced corned beef piled high, with sauerkraut and melted Swiss cheese on marble rye bread. **14**

Grandview Cheesesteak

Prime sirloin, onions, mushrooms, and American cheese served on a fresh baguette. **16**

Short Rib Sandwich

Our 48-hour sous vide short rib, aged cheddar, pickled onions. **25**

Grandview Gyro – Lamb or Chicken

Leg of lamb/chicken breast, roasted rosemary, house spring mix, topped w/ tomatoes and onions, in a garlic wrap with tzatziki sauce. **15**

Grilled Cheese and Tomato Bisque

Sourdough bread, and Vermont white cheddar, served with a cup of our tomato basil bisque. **14**

***no additional side**

Fish and Chips

Beer batter deep fried Cod, alongside fries with English malt vinegar. **17**

Buffalo Chicken Wrap

Fried chicken, buffalo sauce, ranch, pepper jack cheese, tomato, onion, and coleslaw. **14**

Chicken Caesar Wrap

Grilled chicken breast, romaine hearts, tomato, onion, w/freshly shaved parmesan, tossed in our Caesar dressing served in an herb wrap. **14**

Side Choices* French Fries *Sweet Potato Fries * Onion Rings *House made Chips * Coleslaw

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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**

Taonga Sauvignon Blanc 2017, New Zealand 12/50

*Twin Crab Cake Dinner

Our homemade colossal crabmeat recipe, served with our spicy remoulade. **37**

Gen 5 Chardonnay 2016, California 10/40

*Alaskan King Crab

1lb. of Alaskan Crab legs w/drawn butter. **38**

Preston Farm and Winery Sauvignon Blanc 2017, California -/65

*Ahi Tuna

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

Chris James Pinot Noir Rose 2017, Oregon -/50

*Norwegian Salmon

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

Terre Gaie "Stema" Pinot Noir 2017, Italy 11/45

Cod Plaki

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

Domaine Michaelidi Pyli White Blend 2015, Greece 11/45

Sea Bass

8oz. filet of Chilean Sea Bass, seared, and served over serrano mango chutney. **35**

Zolo Signature White, Spain 10/40

Pasta Selections (served with one side)

Seafood Scampi

Colossal crabmeat, Scallops, and Shrimp tossed in a house scampi sauce atop fettuccini. **36**

Via Veneto "La Corona" Pinot Grigio 2017, Italy 10/40

Chicken Parmesan

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

Three Wives Remy's Red 2016, Oregon -/55

Carbonara

Black pepper, parmesan reggiano, egg, applewood smoked bacon, and Berkshire Heritage pork belly served atop fettuccini. **29**

Chris James Pinot Noir 2016, Oregon -/65

Alfredo

Garlic, fresh cream, parmesan reggiano tossed with fettuccini. **22**

Domaine Le Croix Belle Chardonnay 2017, France -/50

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

Sharing any entrée will include a \$12 fee.

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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**

Fattoria Muro Spigallo Chianti 2016, Italy -/50
X Winery Big Gun Red Blend 2013, California 12/50
Crooked Path Zinfandel 2015, California 13/55
Poggio Landi Rosso di Montalcino 2015, Italy -/65

*Surf and turf options - signature Colossal Crab Cake (1), Tuna (1),
Scallops (4oz), or Shrimp (4oz). **16**

48 Hour Ribs

Full rack of Berkshire Heritage baby back ribs, sous vide for 48 hours w/house made BBQ sauce.

X Winery Big Gun Red Blend 2013, California 12/50

The Grandview Chicken

Joyce Farms half chicken, slow cooked with a rich honey glaze. **32**

Chateau Mosse Cotes du Roussillon 2016, France -/55

Berskshire Heritage Pork Chop

12 oz. single bone-in chop, grilled and topped with smoky apple bacon butter. **33**

Chris James Pinot Noir 2016, Oregon -/65

Lamb Chop Dinner

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

Chris James Pinot Noir 2016, Oregon -/65

Sharing any steak/pork/chicken will include a \$12 fee, \$16 for Wagyu.

Side Choices

*** Seasonal Vegetable * Mashed Potatoes**

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

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

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