



GRAND VIEW

- LODGE -

SPA & GOLF RESORT

TASTE OF GRAND VIEW LODGE

COCKTAILS

Tawny Old Fashioned / 15

Four Roses Bourbon, Orange Bitters, Simple Syrup, Tawny 10 Year Port

Cucumber Cooler / 18

Prairie Cucumber Vodka, Roses Lime Juice, Soda Water, Fresh Lime and Cucumber Garnish

TUESDAY DINNER

Minnesota Sushi / 20

Smoked Walleye, Sushi Rice, Nori, Cream Cheese, Eel Sauce, Avocado, Sriracha Mayo Fried Onions, Seaweed Salad, Tempura Battered and Deep Fried

WEDNESDAY LUNCH

Duck Wild Rice Soup / 7

Braised Duck, Minnesota Wild Rice, Celery, Onion, Carrots, Wild Rice Croutons

Tater Tot Hotdish / 16

Ground Beef, Roasted Corn, English Peas, Creamy Cheese Sauce, Seasoned Tater Tots

WEDNESDAY COWBOY COOKOUT

50 Adults / 25 Kids

These items are in addition to everything at the cowboy cookout.

Sunfish Fish Fry

Remoulade, Charred Lemons

Cilantro Slaw

CHEF BRYAN

I grew up in the Stillwater, Minnesota area and began my culinary journey in 2017 at the Water Street Inn, where I discovered my passion for food. Over the years, I've had the opportunity to work at a variety of hotels and country clubs across Minnesota and North Dakota, including the Westin Minneapolis in 2021 and the Minikahda Club in 2023. Each experience has allowed me to learn from talented chefs and hone my skills, shaping me into the chef I am today. These experiences have deepened my appreciation for the craft and continue to inspire my pursuit of culinary excellence.”



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