BEGINNINGS

RAW OYSTERS ON THE HALF SHELL GF DF 29/ 58 dz
Mignonette, Lemon, Tabasco

BIG EYE TUNA GF 24
Avocado, Roasted Minnesota Corn, Micro Greens, Soy Glaze,
Wasabi Aioli, Seaweed Salad, Sesame Crisps

PAN-ROASTED BRUSSEL SPROUTS GF 19
Candied Bacon, Toasted Pecans, Pecorino Cheese, Honey Maple Glaze

MISO-GLAZED CHARRED GARDEN CARROTS DF V 19
Pecorino Cheese, Herb Oil

CRAB CAKES 28
Lump Jumbo Crab, Mustard Aioli, Pepper Salsa

SHRIMP COCKTAIL GF DF 31
Six Chilled Shrimp, House Made Cocktail

SEARED SCALLOPS GF 24
Parsnip Puree, Crispy Prosciutto

SOUP AND SALADS

Add Seared Chicken Breast 8 / or Shrimp (3) 15 / to any salad

FRENCH ONION SOUP 13
Elephant Garlic, Fontina and Gruyere, Truffle Garlic Crouton

CHAR SALAD GF DF V VG 8 / 15
Local Greens, Tomatoes, Pickled Red Onions, Shredded Carrots, Charred Fennel

GRAND CAESAR SALAD GF 8 / 15
Local Romaine, House-Made Dressing, Parmesan Croutons, Anchovies

HARVEST SALAD GF 16
Arugula, Mixed Greens, Maple Balsamic Yogurt, Tomatoes, Toasted Hazelnuts, Feta Cheese, Roasted Brussel Sprouts and Sweet Potatoes

WEDGE SALAD 10 / 16
Iceberg Wedge, Crispy Bacon, Pickled Red Onions, Cherry Tomatoes and House-Made Bleu Cheese Dressing

SHAREABLES 15 ea

ROASTED GARLIC MASHED POTATOES GF V

GRAND VIEW SIGNATURE BACON AND POTATO AU GRATINS GF

TRUFFLE MAC-N-CHEESE V +5

BROCCOLINI GF V

HERB BUTTERED WILD MUSHROOMS GF V

CHARRED ASPARAGUS GF V
Hollandaise +4

GF Gluten Friendly | DF Dairy Free | V Vegetarian | VG Vegan

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

SIMPLY CHAR GRILLED

5 oz PETITE FILET GF DF 49

8 oz FILET MIGNON GF DF 69

14 oz PRIME NY STRIP GF DF 73

16 oz RIBEYE STEAK GF DF 78

20 oz PORTERHOUSE STEAK GF DF 89

24 oz BONE-IN RIBEYE GF DF 92

PRIME RIB GF DF*

16 oz PAUL BUNYAN CUT 59

20 oz BABE BLUE OX CUT 68

* *Creamy Horsey Sauce served on the side is not dairy free.*

ADD-ONS

COLD WATER LOBSTER TAIL GF Market Price

1 lb ALASKAN KING CRAB GF Market Price
Lemon, Drawn Butter

SEARED JUMBO SHRIMP (3) GF 18

STEAK SAUCES 5 ea
Chef's Recipe Steak Sauce GF DF / Bordelaise GF DF / Hollandaise GF / Béarnaise GF

TOPPERS GF 5 ea
Blue Cheese / Truffle Butter / Crab Oscar - 12 / Herb Wild Mushroom GF DF V - 5

COMPOSED ENTREES

INSPIRED BY CHEF JUSTIN

BLACK TRUFFLE-STUFFED BEEF RIBEYE GF 98
Garlic Mashed Potatoes, Seasonal Vegetables, Truffle Demi-Glace, Herb Oil, Red Wine Reduction

COTE FAMILY WALLEYE 43
Pan Fried, Blackened or Broiled, Wild Rice, Broiled Asparagus, Bacon Braised Sweet Corn

DUO LOBSTER TAIL GF Market Price
Wild Rice, Drawn Butter, Broiled Asparagus

STEAK OSCAR GF 80
8 oz Grilled Filet Mignon, Crab Oscar, Roasted Garlic Mashed Potatoes, Broiled Asparagus, Hollandaise Sauce

HALF ROASTED CHICKEN GF 42
Garlic Mashed Potatoes, Seasonal Vegetables, Pan Jus

CHILEAN SEA BASS 59
Chorizo-Almond Crumble, Saffron Cream, Seasonal Vegetable, and Wild Rice

ALASKAN HALIBUT GF 51
Butter Poached and Herb Crusted with Parsnip Chips

WILD MUSHROOM PASTA V 30
Locally harvested wild mushrooms pasta linguine, tossed in a truffle mushroom cream sauce
Steak Tips 15 / Seared Chicken 8 / Seared Shrimp (3) 18

No split checks on groups of 10 or more. We can accept multiple payments on one check.

18% gratuity automatically added to groups of 10 or more. All to-go orders will have a 10% charge added.

BOURBONS & WHISKEYS

ROTATING AND LIMITED AVAILABILITY

FourRoses Small Batch
Angel's Envy Bourbon
Blanton's Bourbon
Keeper's Heart American Irish Whiskey
Knob Creek Rye
Michter's Straight Rye
Michter's Small Batch Bourbon
Woodford Reserve Bourbon

TEQUILA

Clase Azul Platinum
Clase Azul Reposado
Don Julio 1942
Don Julio Rosado Reposado

MARTINIS

THE VESPER 18
Aviation Dry Gin, Vodka, Lillet Blanc, Lemon Twist

BLACK CHERRY LEMON DROP 18
Pearl Lemon Vodka, Maraschino Liqueur,
Fresh Lemon Juice, and Cointreau

THE LAST WORD 18
Aviation Gin, Izarra Green Chartreus,
Luxardo Liqueur, Lime Juice

COCONUT ESPRESSO MARTINI 18
Libelula Tequila, Kalani Coconut Liqueur,
Fever-Tree Expresso Martini, Mr. Black Coffee Liqueur

LYCHEE MARTINI 14
Haiken Lychee Vodka, Fresh Lemon Juice,
Suro Elderflower Liqueur

COCKTAILS

PERFECT PEAR 17
Grey Goose La Poire Vodka, Domaine de Canton Ginger
Liqueur, Fresh Lemon Juice, Ginger Beer, and Soda Water

SOUL TRAIN 17
Haiken Lychee, Kettle Vodka, Lemon Juice, Club Soda

WALNUT OLD FASHIONED 17
Old Scout Bourbon, Simple Syrup, and Walnut Bitters

SCOFFLAW 17
Sazerac Rye, Dry Vermouth, Orange Bitters,
and Fresh Lemon Juice

ELDERFLOWER RASPBERRY GIN RICKEY 17
Roku Gin, Raspberry Fruitful, Suro Elderflower Liqueur,
Soda Water, and Fresh Lime

BEER

Coors Light
Michelob Ultra
Stella Artois
Guinness
Summit EPA
Fashion Mullet IPA
Modelo
Nutrl Seltzer

PREMIUM WATER

Still or Sparkling in Liters 8

ZERO-PROOF

Athletic Upside Dawn Golden
Go Hazy IPA 0.0
Ultra Zero
Guinness 0.0

LAPOS NEGRONI 8
Bold, Bitter Non-Alcoholic Negroni made with All-Natural
Ingredients and Low Sugar

APLÓS UME SPRITZ 8
Sparkling Cocktail featuring Aplos Ease Functional
Spirit, Ume Plum, Grapefruit, White Tea, Lion's Mane

DR. THANISCH ALCOHOL-REMOVED RIESLING 10

CRANBERRY ROSEMARY SPRITZER 8
Cranberry Juice, Soda Water, and Fresh Rosemary

WHITE SANGRIA 10
Riesling, Apple Cider, and Fresh Seasonal Fruit