

# The Grandview Saloon

## Starters

### Colossal Crab Hoelzel

Lightly tossed in a tarragon vinaigrette \$18

### Coconut Shrimp

Jumbo coconut shrimp and sweet Thai dipping sauce \$16

### Colossal Crab Scampi \$18

### Shrimp and Scallops Scampi \$16

### Grilled Mini Skewer

Your choice- chicken \$12, steak \$14 or seafood \$16

### Calamari

Served with marinara sauce \$14

### Roasted Red Pepper Hummus

Served with warm pita, kalamata olives, cucumber and feta \$12

### Jalapeno Crab Dip

Served with crispy pita \$14

### Spinach Artichoke Dip

Served with crispy pita \$12

### Buffalo Chicken Dip

Spicy and cheesy, served with crispy pita \$12

### Pulled Pork Nachos

Smothered in cheddar jack cheese, jalapenos, tomatoes and sour cream \$15

### Mezze Platter

Roasted Red Pepper Hummus and Skordalia (garlic dipping sauce) served with tomatoes, Greek olives, cucumbers, feta and warm pita \$18

Enough to Share

## Soups

### Exotic Cream of Mushroom Soup

Our famous award-winning five blend mushroom soup \$7

### Soup of the Day \$7

## Coal Hill Salads

### Poached Pear Salad

Chambord-poached pears, pecans and gorgonzola cheese served atop spring greens \$12

### Grecian Village Salad

Kalamata olives, roasted red peppers, artichokes, Grecian potatoes, arugula, pepperoncini, cucumbers and tomatoes, topped with feta cheese \$13

### Grandview Prime Salad

Our traditional house salad topped with the finest steak available- an 8 ounce U.S.D.A. Prime Center Cut New York Strip Steak -french fries and cheese \$25

### Pittsburgh Chicken Salad

Our traditional house salad topped with grilled chicken, french fries and cheese \$18

### Yianni Salad

Roasted mixed veggies tossed in a Grecian vinaigrette, served over spring greens topped with feta cheese \$15

### Classic Caesar Salad

Romaine hearts, croutons and parmesan cheese \$8

### Add to any salad:

Grilled or blackened chicken \$6

Grilled or blackened tuna or salmon \$8

## Sandwiches and Burgers

All sandwiches served with lettuce, tomato and onion and choice of french fries, homemade chips or coleslaw

### Grandview Prime Steak Sandwich

The finest steak available! 8 ounce U.S.D.A. Prime Center Cut New York Strip Steak served on a toasted hoagie bun \$25

### Black and Blue Prime Steak Sandwich

Blackened and topped with blue cheese crumbles \$27

### The Killer Crab Sandwich

Our house recipe made with jumbo lump crabmeat and served with a spicy remoulade \$16

### The Whaler

An enormous offering of fried or baked cod with tartar sauce \$12

### Loaded Buffalo Chicken

Fried chicken, buffalo sauce provolone cheese and coleslaw \$12

### Pulled Pork Sandwich

Slow-smoked pork with our signature sauce, grilled onions and pepper jack cheese on a Kaiser roll \$12

### Eggplant Parmesan Hoagie

Thinly sliced eggplant, marinara and cheese on a hoagie bun \$11

### The Ultimate Sirloin Burger

Our ½ pound, freshly made 90/10 ground sirloin hamburger with your choice of cheese \$12

### Black and Blue Sirloin Burger

Blackened and topped with blue cheese crumbles \$14

### Grilled Grecian Chicken Wrap

Marinated with olive oil, lemon and Mediterranean spices, served on warm pita topped with feta and a side of Skordalia (garlic dipping sauce) \$11

### BBQ Chicken Deluxe

Grilled chicken, fried onions, BBQ sauce, bacon and provolone cheese \$12

### Grilled Polish Kielbasa

Grilled Polish Kielbasa sausage and onions with sauerkraut \$11

### Grandview Gyro

Unlike any you've ever tried! Thinly sliced, rosemary marinated lamb top round with spring greens and feta cheese, served with tzatziki sauce \$13

### Veggie Pita Wrap

Assorted roasted veggies tossed in a Grecian vinaigrette with feta cheese \$11

20% gratuity added to parties of 8 or more, also all on one check.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# The Grandview Saloon

## Coal Hill Grilled...

All steaks are Center Cut U.S.D.A. Prime -- the finest available—  
seasoned and char-grilled (Rare, Medium or Well Done) to your liking.  
Served with choice of two sides

<b>Filet Mignon</b>	8 oz.	\$39
<b>Porterhouse</b>	24 oz.	\$49
<b>New York Strip</b>	12 oz.	\$35
<b>Delmonico</b>	12 oz.	\$27
<b>Veal Chop</b>	12 oz.	\$39

Pittsburgh Rare available by special order only.

## Coal Hill Seafood...

All seafood selections are offered baked, grilled or blackened to your liking  
and served with choice of two sides.

<b>Atlantic Cod</b>	\$20	<b>Ahi Grade Tuna Steak</b>	\$25
<i>Baked or Blackened</i>		<b>Shrimp or Scallops</b>	\$26
<b>Mahi Mahi</b>	\$24	<i>Colossal Shrimp or Jumbo Sea Scallops</i>	
<b>Atlantic Salmon</b>	\$24		

### **Twin Crab Cake Dinner**

Our homemade jumbo lump crabmeat recipe  
served with spicy remoulade \$27

**Colossal Crab Scampi** \$24

### **Grilled Skewer**

Your choice of steak, chicken, scallops or shrimp  
\$24

### **Cod Plaki**

Parmesan encrusted cod with fresh tomatoes,  
spinach, red onion, Greek olives and garlic,  
topped with feta cheese \$24

### **Chicken Chesapeake**

Baked chicken breast, stuffed with our  
signature jumbo lump crabmeat mixture and  
topped with Old Bay cream sauce \$27

## Pasta Selections

Served with house or Caesar salad

### **Seafood Scampi**

Colossal crabmeat, jumbo scallops and shrimp, tossed in garlic scampi butter with linguini \$26

### **Linguini Ala Greque**

Marinated artichoke hearts, fresh tomatoes, Greek olives, red onion, spinach and garlic, topped  
with feta cheese \$15

### **Baked Eggplant Parmesan**

Breadcrumb crusted eggplant with a ricotta, parmesan, mozzarella cheese mixture, served with  
tomato sauce \$20

### **Chicken Parmesan**

Covered in marinara and provolone cheese over linguini \$20

## Sides

**Roasted Potato Wedges**  
**Roasted Redskin Mashed Potatoes**  
**Seasoned French Fries**  
**Sweet Potato Fries**

**Seasonal Vegetables**  
**Side House or Caesar Salad**  
**Cous Cous**

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