



We hope that you enjoy your dining experience.



Please inform your server of any food allergy before ordering.

Appetizers

GV Almond Crusted Goat Cheese

Creamy goat cheese encrusted with sliced almonds, pan fried to a golden brown, on a bed of field greens drizzled with raspberry vinaigrette & served with pita crisps. \$9

Margherita Flatbread

Italian flatbread drizzled with our own garlic & herb sauce, topped with thin sliced tomatoes, mozzarella & parmesan cheese, baked golden brown, finished with an infused basil oil. \$8

Seafood Flatbread

Golden brown flatbread topped with our signature garlic scampi sauce, shrimp, bay scallops, fresh baby spinach, & a blend of romano & mozzarella cheeses. \$9

Bangin' Shrimp

Beer battered shrimp deep fried golden brown topped with our zesty sauce & scallions. \$9

Sesame Chicken Fillets

Crispy breaded chicken fillets, lightly tossed with toasted sesame dressing; served with crisp oriental style noodles, mandarin orange sections, & aged bleu cheese crumbles over a bed of field greens. \$9

Shrimp Cocktail

Jumbo Gulf coast shrimp poached with our blend of aromatic herbs, quick-chilled & served with our zesty horseradish cocktail sauce & lemon wedges. **For One** \$8, **For Two** \$12

Sautéed Mussels

New Zealand Green Mussels, sautéed in garlic & white wine, with baby spinach, red onion & tomatoes. Served with basil pesto toast. \$10

Banana Peppers Marinara

Fresh banana peppers filled with our signature Italian pork sausage mix, slow baked in rich tomato sauce, topped with mozzarella & romano cheeses. Served with garlic toast. \$9

GV House Favorites

**In accordance with the "Consumer Advisory Law": We must inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



Chicken Entrées

Entrées are served with your choice of a house salad or a cup of soup du jour.

Classic Chicken Parmesan

Tender breaded chicken breast, pan fried & topped with marinara sauce, parmesan cheese, & finished in our oven. Served over spaghetti with garlic toast. \$16

Chicken Piccata

Tender chicken breast, sautéed with capers, artichokes, fresh lemon juice, & white wine. Served with your choice of starch & fresh vegetables. You can also choose this entrée over your favorite pasta. \$18

Chicken Romano

Romano cheese encrusted boneless, skinless chicken breast finished with a sauté of baby spinach, roasted tomatoes, garlic & white wine. Served over rice noodles. \$19

GV Grilled Chicken Carbonara

Tender grilled chicken, red onion, bacon, sundried tomatoes, spring peas, & penne pasta, tossed with our creamy asiago Alfredo sauce, seasoned with fresh cracked black pepper & parmesan cheese. \$18

Chicken & Pesto Linguine

Grilled chicken breast tossed with freshly made basil pesto, roasted red peppers, baby spinach, & linguine pasta. \$16

Chicken Marsala

Sautéed chicken breast with red onion, sliced button mushrooms, a Marsala wine demi-glace, & finished with whole butter. Served with your choice of starch & fresh vegetables. You can also choose this entrée over your favorite pasta. \$19

Chicken & Banana Peppers

Penne pasta, julienned chicken breast, & stuffed banana peppers with a rich three cheese Alfredo sauce. \$19

Sandwich Selections

Fresh Catch Fish

10 oz. of hand breaded cod fillet, deep fried & served on a hoagie roll. Served with French Fries, coleslaw, & a side of tartar sauce. \$12

Godfather Hoagie

Mrs. B's Stuffed Banana Pepper, served in a hoagie roll, with marinara & mozzarella cheese. Served with French Fries & an Italian side salad of mixed greens, olives, tomatoes, red onion, herb vinaigrette, & parmesan cheese. \$12

Blackened Chicken Sandwich

Tender chicken breast, blackened on a cast iron skillet, on a toasted Kaiser roll with cheddar cheese, lettuce, tomato, & side of mayo. Served with French Fries. \$11

GV House Favorites

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Beef Entrées

*We take pride in serving Angus Reserve Beef.
Entrées are served with your choice of a house salad or a cup of soup du jour.*

GV Petite Filet Oscar*

Filet tenderloin-medallions served along with our signature mini crab cakes, asparagus spears, and Béarnaise Sauce. Served with your choice of starch. \$32

Filet Burgundy*

Filet Tenderloin-Medallions, sautéed with button mushrooms, caramelized onions, cracked black pepper, & a rich burgundy demi-glace. Served with your choice of starch & fresh vegetables. \$30

Ribeye*

14 oz. Angus Ribeye steak char-grilled to your liking. Served with your choice of starch & fresh vegetables. \$29 Add sautéed mushrooms and/or onions for \$1.50

Steak & Shrimp*

A grilled 6 oz. Angus Sirloin Steak prepared to your liking, topped with six tender sautéed shrimp, tossed in our rich scampi sauce. Served with your choice of starch & fresh vegetables. \$24

Inn Sirloin*

A grilled 6 oz. Angus Sirloin Steak prepared to your liking, topped with Whiskey Onion Rings. Served with your choice of starch & fresh vegetables. \$18

House Favorite Entrées

Entrées are served with your choice of a house salad or a cup of soup du jour.

Peppers & Pasta

Fresh Italian banana peppers, filled with our signature spicy Italian sausage mix, slow baked in rich tomato sauce, topped with mozzarella & romano cheeses. Served over angel hair pasta with garlic toast. \$18

Short Rib Ravioli

Short rib-stuffed ravioli with sautéed spinach, sweet Vidalia onion, button mushrooms, & diced tomatoes in a light demi-glace. \$16

GV Jack Daniel's Pork Chop

Applewood smoked pork chop with fresh apples sautéed in our Jack Daniel's bourbon sauce. Served with your choice of starch & fresh vegetables. \$22

Danish Baby Back Ribs

Super tender Danish center cut 1 lb. of ribs slow cooked to perfection, brushed with barbeque sauce. Served with your choice of starch & fresh vegetables. \$18

GV House Favorites



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Seafood Entrées

Entrées are served with your choice of a house salad or a cup of soup du jour.

GV Maryland Style Crabcakes

Two jumbo homemade crabcakes, pan fried golden brown & served with Béarnaise sauce, your choice of starch, and fresh vegetables. \$21

Pan Seared Salmon Two Ways*

We start with a fresh Norwegian Salmon fillet pan-seared, prepared either Almond Crusted with orange sauce or Bourbon Glazed. Served with your choice of starch & fresh vegetables. \$21

Blackened Salmon*

Fresh Norwegian Salmon blackened in a cast iron skillet. Served with your choice of starch & fresh vegetables. \$21

Salmon Au Gratin*

Fresh Norwegian Salmon, skillet roasted, topped with Boursin Cheese & served over garlic-wilted baby spinach. Served with your choice of starch. \$22

Lemon Butter Crumb Cod

Flaky cod fillet baked with lemon buttered bread crumbs & finished with a light citrus butter. Served with your choice of starch & fresh vegetables. \$19

Seafood Pasta

Mussels, baby shrimp, and baby scallops sautéed in a white wine, lemon, basil, and garlic sauce with tomatoes and spinach all tossed in linguine pasta. \$21

GV Smoked Salmon Carbonara

Smoked Salmon, red onion, bacon, sundried tomatoes, spring peas, & penne pasta tossed with our creamy asiago Alfredo sauce, seasoned with fresh cracked black pepper & parmesan cheese. \$20

Shrimp Scampi

Jumbo Gulf coast Shrimp, sautéed to perfection in our own garlic-butter & white wine sauce. Served over angel hair pasta. \$19

Shrimp Diablo

Jumbo shrimp, sautéed with fresh garlic, banana peppers, spinach, spicy tomato sauce, & tossed with penne pasta. \$21

Haddock Platter

Fresh hand-breaded Haddock fillet, deep fried golden brown. Served with your choice of starch & fresh vegetables. \$14

Crab Stuffed Cod

Fresh White Cod Fillet filled with crabmeat stuffing over a bed of sautéed spinach, topped with lemons & citrus butter. Served with your choice of starch. \$24

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Gourmet Greens

Add sautéed mushrooms and/or onions for \$1.50

GV Grand Filet Salad*

Petite tenderloin mignonettes, char-grilled to your preference, served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, & seasonal vegetable garnishes. \$16

Sirloin Salad*

Grilled Angus Sirloin Steak, prepared to your liking, served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, & seasonal vegetable garnishes. \$14

Sirloin Steak* & Grilled Chicken Combination Salad

Grilled Angus Sirloin Steak & julienne strips of char-grilled chicken breast served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, & seasonal vegetable garnishes. \$18

Grilled Chicken Salad

Julienne strips of char-grilled chicken breast, served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, & seasonal vegetable garnishes. \$13

Grilled Salmon Salad*

Fresh Norwegian Salmon, grilled & served over fresh mixed greens, with almond slivers, roasted red pepper & artichoke relish, capers, havarti cheese, & seasonal vegetable garnishes. \$14

Fresh Catch Salad

Fresh hand-breaded Haddock sections, deep fried golden brown, served over fresh mixed greens with crisp whole potatoes, cheddar cheese, croutons, hard cooked egg, ripe olives, & seasonal vegetable garnishes. \$13

Crab Cake Salad

A pair of pan fried crab cakes, served over fresh mixed greens with cucumber, onion, sundried tomato, olives, & goat cheese. Served with balsamic vinaigrette. \$15

Oriental Chicken Salad

Crispy breaded chicken fillets, lightly tossed with toasted sesame dressing, served over fresh mixed greens with crispy oriental style noodles, chopped bacon, crumbled Bleu cheese, Mandarin orange sections, & seasonal vegetable garnishes. \$13

Your dressing choices are:

House-Herb Vinaigrette, Lite Italian, Balsamic, Bleu Cheese, French, Ranch, Raspberry Vinaigrette, Oriental Sesame, Honey Mustard, Sweet & Sour, Caesar

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Side Salads

Add bleu cheese crumbles to any side salad for \$0.75

Side Salad

Mixed greens topped with seasonal vegetable garnishes & croutons. A la carte \$4.50

Upgrade to a **Caesar Salad** for \$1.00 with your meal. Chopped romaine lettuce, hard cooked egg, black olives, parmesan cheese, & croutons. A la carte \$5.25

Upgrade to a **Grand Side Salad** for \$2.99 with your meal. Our side salad topped with Mandarin oranges, raisins, sunflower seeds, & crumbled bleu cheese. A la carte \$7.50



Choice of Starch

Baked Potato

Sweet Potato

Rice Pilaf

French Fries

Onion Rings

Seasoned Potato Wedges

Pasta Marinara or Alfredo

Penne, Linguine, Angel Hair, or Spaghetti

Mashed Potatoes & Gravy (when available)

Sweet Potato Waffle Fries

Sides

Applesauce

Coleslaw

Fresh Vegetable Du Jour

Cup of Soup Du Jour

Bowl of Soup Du Jour

Garlic Toast

Don't Forget Dessert!

Mrs. B starts early in the morning to create our fresh homemade desserts.

Ask your server what she has created for you today!



Thank you for dining with us!

We would like to take this opportunity to say a very special thanks to **YOU**, our valued customer.

Each & every one of our guests is important to us.
Our main goal is to make your dining experience
with us as enjoyable as it can be.

Sincerely,

Kristyn Stiteler, Chief Operating Officer

&

The Grand Valley Inn Staff