



At Grand View Lodge's steakhouse, CHAR, you will experience classic traditions seared with flavors that sizzle. Committed to excellence, we source only the finest ingredients. Here you will find premium craft steaks, along with local fish and produce—prepared with care. CHAR also features Minnesota beer, spirits, and a unique selection of Old World, New World, and Minnesota wines. Smoked, seared, roasted, or grilled; we let our craft speak for itself.



## **BEGINNINGS** GREAT FOR SHARING!

**WALLEYE WILD RICE CAKE** GF Hemp Seed Tabbouleh, Lemon Caper Remoulade | 13

**ARTISAN CHEESE PLATTER** Chef's Selection of Three Artisan Cheeses | 18

**WARM CRAB DIP** Grilled French Bread | 13

**SHRIMP COCKTAIL** Traditional Cocktail Sauce, Fresh Lemon | 14

**FLATBREAD** Grilled Flatbread, Asparagus, Sun-dried Tomato Spread, Shaved Parmesan, Baby Arugula, Pine Nuts | 11



## **SOUP AND SIDE SALAD**

**CHEF'S SOUP OF THE DAY** | 6

**CHICKEN WILD RICE** | 7

**NORTHWOODS SALAD** GF Mixed Greens, Apples, Dried Cranberries, Red Onions, Goat Cheese, Cranberry Pear Vinaigrette | 7 | Add Chicken - 3



## **SPECIALTY SALADS**

**POACHED SHRIMP CAESAR** Romaine, Croutons, Kalamata Olives, Heirloom Tomatoes, Red Onions, Shaved Parmesan, Caesar Dressing | 17

**SHAVED STEAK SALAD** GF Winter Greens, Roasted Pepitas, Orange Segments, Blue Cheese, Red Onion, Balsamic Vinaigrette | 17



## FROM THE GRILL SERVED WITH GRILLED ASPARAGUS

**WHOLE ROAST PRIME RIB** (Friday & Saturday Only) **GF**  
Certified Piedmontese Garlic Au Jus, Horseradish Cream | 12oz - 32 | 16oz - 38\*

**10oz TOP SIRLOIN** **GF** Certified Prime Black Angus | 32

**7oz FILET OF BEEF** **GF** Certified Black Angus | 38\*

**16oz BONE-IN STRIP STEAK** **GF** Certified Piedmontese | 46\*

**16oz PAN-SEARED VEAL CHOP** | 46\*

**TANQUE VERDE RIBEYE** **GF** Certified Black Angus 22oz Dry Aged Ribeye | 56\*\*

**TOPPERS** | 2 ea

Smoked Blue Cheese, Cognac Sauce, Truffle Butter, Grilled King Oyster Mushrooms, Chimichurri, GVL IPA BBQ



## FIELD AND STREAM SERVED WITH GRILLED ASPARAGUS

**PAN-SEARED RAINBOW TROUT** *Driftless Fisheries - Austin, Minnesota* Oven-charred Tomatoes,  
Lemon Caper Remoulade | 25

**COTE WALLEYE** *Red Lake, Minnesota* Pan-fried, Broiled, or Blackened, Bacon-braised Sweet Corn | 27

**CAVATAPPI ALLA VODKA** Tomatoes, Baby Arugula, Mushrooms, Asparagus, Cavatappi Pasta,  
Tomato Vodka Cream Sauce | 20 | Add Chicken - 3 | Add Shrimp - 6

**BBQ BABY BACK RIBS** **GF** Grand View Dry Rub, Side of Hole in the Day IPA BBQ Sauce | 23

**HALF ROASTED CHICKEN** Lemon Chive Cream | 24



## SIDES GREAT FOR SHARING! | 7 ea

**MINNESOTA WILD RICE PILAF** **GF V**  
Green Onions, Cranberries, Toasted Almonds

**GRILLED KING OYSTER MUSHROOMS** **GF V**  
Garlic, Chives, Balsamic Reduction

**LOADED BAKED POTATO**

**SMOKED CHEDDAR MAC AND CHEESE**

**TWICE-BAKED POTATO AU GRATIN**

**ROAST CAULIFLOWER**  
Brie Cheese Sauce

**GF** Gluten Free | **V** Vegetarian

\* \$10 upcharge for MAP guests. \*\* \$15 upcharge for MAP guests.

**MAP GUESTS:** Please note, server gratuities are not included in your package.

No split checks on groups of 10 or more. We can accept multiple payments on one check. Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Vegetarian options available upon request.



IN ORDER TO PROTECT THE ENVIRONMENT,  
STRAWS ARE ONLY PROVIDED UPON REQUEST.

## 25 FOR \$25

Complete your meal with one of our specially selected wines offered at the value price of \$25.

### REDS

- 183 **Toschi Pinot Noir** *California, 2016*
- 160 **J Lohr Falcon's Perch Pinot Noir** *Monterey, 2016*
- 518 **La Maialina Chianti** *Tuscany, 2016*
- 326 **7 Deadly Zins Zinfandel** *Lodi, 2015*
- 528 **Campofiorin Masi Red Blend** *Italy, 2013*
- 201 **Wente, Sandstone Merlot** *Livermore, 2014*
- 407 **Bodega Fina la Estacada Petit Verdot** *Spain, 2015*
- 304 **Kaiken Malbec** *Argentina, 2017*
- 357 **Silk & Spice Syrah Blend** *Portugal, 2016*
- 376 **Smashberry** (Merlot, Cabernet, Petite Sirah) *California, 2016*
- 226 **Darcie Kent Merlot** *Livermore, 2013*
- 408 **Domaine Rouge Bleu Dentelle** (Carignan-Grenache) *France, 2012*
- 399 **Murphy Goode Red Blend** *California, 2013*
- 520 **Cantina Zaccagnini Montepulciano** *Abruzzo, 2013*
- 006 **Barnard Griffin Cabernet Sauvignon** *Washington, 2015*
- 049 **Wente Southern Hills Cabernet Sauvignon** *Livermore, 2016*
- 035 **Joel Gott Cabernet Sauvignon** *California, 2015*

### WHITE, ROSÉ & SPARKLING

- 569 **Blue Prosecco** *Italy, NV*
- 761 **Rosa dei Masi Rosé** *Italy, 2016*
- 580 **Centorri Moscato** *Italy, 2017*
- 708 **Charles & Charles Riesling** *Washington, 2016*
- 737 **Cadonini Pinot Grigio** *Italy, 2016*
- 670 **Honig Sauvignon Blanc** *Napa, 2017*
- 613 **Noble Vines 446 Chardonnay** *Monterey, 2016*
- 602 **Louis Latour Ardeche Chardonnay** *France, 2016*

