

Formal Dining Menu

SAMPLE MENU To view current menus for the restaurants located within Grandview Terrace, please call (623) 975-8014 to reserve a time to come dine with us!

ENTRÉES

Grilled Herb Crusted Filet Demi Sauce

Atlantic Salmon Fillet Poached, Grilled, or Sautéed

Apricot Glazed BBQ Pork Loin

Cheeseburger Cheddar Cheese, Lettuce, & Tomato

Meatloaf

Chicken Pad Thai

Southwest Chicken Wrap Grilled Chicken, Shredded Romaine, Cheddar, Avocado, Pico, Corn, Black Beans, & Chipotle Ranch

Shrimp Scampi Over Linguine

Garden Vegetable Risotto Broccoli, Mushrooms, Roasted Red Peppers, Shallots

Mediterranean Salad Hummus & Pita Bread, Mixed Greens, Kalmata Olives, Red Onion, Feta, Tomato, Cucumbers

SIDES

Baked Potato

Smashed Potatoes & Leeks

Calico Baked Beans

Poblano Macaroni & Cheese

Potato & Vegetable Hash

Asparagus & Buttered Corn

Sautéed Spinach

Braised Red Cabbage & Apples

Roasted Tomatoes with Wild Mushrooms

Ratatouille

Always in relentless pursuit of quality, our Chef makes all dishes from scratch and from time-to-time the wait may exceed 30 minutes. We greatly appreciate your patience. Please let your server know if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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SALADS

Garden Salad

Caesar Salad

Orange Jicama Slaw

Mango, Oranges, Jicama,
Homey & Mint

Seasonal Fresh Fruit Plate

Gazpacho with Feta

Tomato, Green Pepper, Cucumber,
Red Onion, Garbanzo Beans & Feta

Peach & Pineapple Gelatin

FEATURED DESSERTS

Peach Pie

Chocolate Five Layer Cake

New York Cheesecake with Berries

Strawberry Mousse

Chocolate Peanut Butter Pie

NO SUGAR ADDED DESSERTS

Peach Pie

Cheesecake

Chocolate Mousse

Mixed Berries

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WEEK 5 SOUPS / CHEF SPECIALS

MONDAY

Broth
Spicy Spanish Style Tomato Soup
Cream
Curries Corn with Chicken
Chef Special
Lobster Roll

WEDNESDAY

Broth
Chicken Ravioli
Cream
Cream of Potato & Ham
Chef Special
Pork Carnitas Rice Bowl

FRIDAY

Broth
Chicken Farro
Cream
Fish Chowder
Chef Special
Pecan Crusted Trout

TUESDAY

Broth
Beef Vegetable
Cream
Macaroni & Cheese
Chef Special
Veal & Mushroom Paprikash

THURSDAY

Broth
Tomato Basil
Cream
Golden Mushroom
Chef Special
Ginger Orange Chicken Stir Fry

SATURDAY

Broth
Sweet Potato Bisque
Cream
Roasted Garlic & Potato

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SUNDAY BRUNCH MENU WEEK 5

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Scrambled Eggs with Home Fries

Spinach, Tomato, Avocado Eggs Benedict

Honey French Toast

Corned Beef Hash with Two Over Easy Eggs

Egg Salad Sandwich with Smoked Trout

Carved Herb Crusted Prime Rib with Au Jus & Horseradish

Grilled Striped Sea Bass with Apricot Glaze

SIDES

Bacon

Sausage

Rice Pilaf

Baked Sweet Potato & Pecan Butter

Green Beans Amandine

Broccolini & Roasted Mushrooms

Fresh Fruit Plate

House Salad

BLT Pasta Salad

Muffin

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