



At Grand View Lodge's new 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

GRILLED BBQ SHRIMP Fresh Buttermilk Biscuit, Smoked Tomato Aioli | 13

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

SMOKEHOUSE BACON Candied Thick-cut Smoked Pork Belly, Prickly Pear BBQ Sauce | 10

STEAK TARTARE Garlic, Stone-ground Mustard, Grilled French Bread | 19

WARM CRAB DIP Grilled French Bread | 13

HARVEST OF THE SEA Served Chilled with Cocktail Sauce and Lemon Caper Remoulade
Jumbo Prawns - 7 ea | Jumbo Scallop - 5 ea | Snow Crab Cluster | 24 ea



SOUP AND SIDE SALAD

WILD MUSHROOM BISQUE V | 8

SPRING MIXED GREEN SALAD GF V Mixed Greens, Apples, Dried Cranberries, Red Onions, Champagne Vinaigrette | 8

CHAR SALAD GF Baby Iceberg Lettuce, Grape Tomatoes, Julienne Carrots, Green Onions, Smokehouse Bacon, Rogue River Smokey Blue Cheese Dressing | 9



SPECIALTY SALADS

CHOPPED SALAD GF Smoked Wild Acres Chicken, Romaine, Smoked Pork Belly, Roast Corn, Shaved Red Onion, Grape Tomatoes, Crumbled Blue Cheese, Creamy Dijon Dressing | 12

SPINACH SALAD GF Grape Tomatoes, Mushrooms, Red Onions, Bacon, Crumbled Goat Cheese, Apple Bacon Vinaigrette | 11



FROM THE GRILL SERVED WITH GRILLED ASPARAGUS

WHOLE ROAST PRIME RIB **GF** *Certified Piedmontese* Garlic Au Jus, Horseradish Cream | 12oz - 32 | 16oz - 38*

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

6oz FILET OF BEEF **GF** *Certified Black Angus* | 38*

12oz STRIP STEAK **GF** *Certified Piedmontese* | 42*

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

SURF 'N TURF Add Snow Crab Cluster | 24 ea

TOPPERS | 2 ea

Smoked Blue Cheese Crust, Green Peppercorn Sauce, Truffle Butter, Grilled King Oyster Mushrooms, Chimichurri



FIELD AND STREAM SERVED WITH GRILLED ASPARAGUS

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

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

BBQ BABY BACK RIBS **GF** | 22

ROASTED LOCAL HEN **GF** *Wild Acres - Pequot Lakes, Minnesota* Lemon Chive Cream | 24

DOUBLE BONE PORK CHOP 14oz Duroc Chop, Blueberry Ginger Compote | 38*



SIDES GREAT FOR SHARING! | 7 ea

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

OVEN-ROASTED ASPARAGUS

SPAGHETTI SQUASH AU GRATIN

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

SMOKED CHEDDAR MAC AND CHEESE

PARMESAN CRUSTED TOMATOES

CREAMED SPINACH

TWICE-BAKED POTATO AU GRATIN

LOADED BAKED POTATO

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. 25 for \$25 is a CHAR feature you are sure to appreciate.

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*

