



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 CALAMARI STEAK** GF Smoked Tomato Aioli, Seven Pepper Relish | 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** GF Grilled French Bread | 13



## SOUP AND SIDE SALAD

**THAI CORN CHOWDER** *Contains Shellfish* Blue Crab Flan | 6

**CHAR SALAD** GF Baby Iceberg Lettuce, Grape Tomatoes, Julienne Carrots, Green Onions, Smoke House Bacon, Rouge River Smokey Bleu Cheese Dressing | 8

**WINTER SIDE SALAD** GF Mixed Greens, Apples, Red Onion, Feta Cheese, Bacon, Maple Vinaigrette | 8



## SPECIALTY SALADS

**CHOPPED SALAD** GF Smoked Wild Acres Chicken, Romaine, Smoked Pork Belly, Hard Boiled Egg, Roasted Corn, Shaved Red Onion, Grape Tomatoes, Crumbled Bleu Cheese, Creamy Dijon Dressing | 12

**ROAST BEET SALAD** V Mixed Greens, Red Onions, Crumbled Goat Cheese, Walnuts, Reduced Balsamic Vinegar | 11

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborn illness.*



## FROM THE GRILL SERVED WITH BROCCOLINI

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

**10oz TOP SIRLOIN** **GF** *Certified Prime Black Angus* | 34

**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\*\*

### TOPPERS | 2

Bleu Cheese, Green Peppercorn Sauce, Truffle Butter, Grilled King Oyster Mushrooms, Chimichurri



## FIELD AND STREAM SERVED WITH BROCCOLINI

**PAN-SEARED RAINBOW TROUT** *Driftless Fisheries - Austin, Minnesota* | 25

**MINNESOTA WALLEYE** Cote Family Crust, Broiled, or Blackened *Red Lake, Minnesota* | 27

**BBQ BABY BACK RIBS** **GF** | 22

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



## SIDES GREAT FOR SHARING! | 7

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

**ROASTED BRUSSEL SPROUTS** **GF V**

**SPAGHETTI SQUASH AU GRATIN**

**SMOKED CHEDDAR MAC AND CHEESE**

**GRILLED KING OYSTER MUSHROOMS** **GF V**

Garlic, Chives, Balsamic Reduction

**ROASTED VEGETABLE QUINOA** **GF V**

**CREAMED SPINACH**

**LOADED BAKED POTATO**

Bacon, Cheddar, Green Onion, Sour Cream

**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.

## 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, 2015*
- 160 **J Lohr Falcon's Perch Pinot Noir** *Monterey, 2015*
- 520 **Zaccagnini Montepulciano** *Italy, 2014*
- 518 **La Maialina Chianti** *Tuscany, 2015*
- 326 **7 Deadly Zins Zinfandel** *Lodi, 2013*
- 528 **Campofiorin Masi** *Italy, 2013*
- 201 **Wente, Sandstone Merlot** *Livermore, 2013*
- 407 **Bodega Fina la Estacada Petit Verdot** *Spain, 2015*
- 311 **Gauche Club Malbec** *Mendoza, 2015*
- 260 **6th Sense Syrah** *Lodi, 2013*
- 265 **Chateau L'Ermitage** *Rhone Valley, 2012*
- 226 **Darcie Kent , Big Madden Petite Sirah** *Livermore, 2015*
- 006 **Barnard Griffin Cabernet Sauvignon** *Washington, 2013*
- 056 **Hayes Ranch Cabernet Sauvignon** *California 2014*
- 049 **Wente Southern Hills Cabernet Sauvignon** *Livermore, 2013*
- 408 **Domaine Rouge Bleu Dentelle Carignan-Grenache** *France, 2012*
- 399 **Murphy Goode Red Blend** *California, 2012*

### WHITE AND SPARKLING

- 762 **Francis Ford Coppola Sophia Rose** 2016
- 706 **Chateau Ste Michelle Riesling** *Washington, 2016*
- 737 **Cadonini Pinot Grigio** *Italy, 2015*
- 670 **Honig Sauvignon Blanc** *Napa, 2016*
- 683 **Barnard Griffin Fume Blanc** *Washington, 2015*
- 638 **Hayes Ranch Chardonnay** *California 2015*
- 602 **Louis Latour Ardeche Chardonnay** *France, 2015*
- 581 **Saracco Moscato d'Asti** *Piedmont, 2015*

