# STARTERS

#### **CRISPY BOURBON BRUSSEL SPROUTS**

Crispy brussel sprouts tossed in our bourbon glaze with bacon, bleu cheese and pecans. \$11

#### **BUFFALO WINGS OR BONELESS WINGS**

A generous platter of either 8 traditional bonein wings, or 8 boneless wings fried to a golden brown & tossed in your choice of sauces, from BBQ, Chipotle BBQ, Mild, Hot, Spicy Garlic or Teriyaki Glaze. Served with Ranch or Bleu Cheese dressing. \$14

#### **BREADED WINGS**

8 Wings fried till finished and served with your choice of sauce. \$14

#### **CALAMARI**

Our hand cut calamari steak, fried golden brown, and served with a side of our house made marinara or cocktail sauce. \$13

#### **GRAND NACHOS**

Fresh tortilla chips loaded with your choice of grilled chicken or seasoned ground beef and topped with cheese, onions, tomatoes, black olives, refried beans and jalapeño peppers. Served with a side of house made salsa and sour cream. \$15

#### FRIED PICKLE SPEARS

Dill Spears lightly hand battered in our house made beer batter, then fried to perfection. Served with a side of ranch. \$9

#### BEEF, CHICKEN OR PULLED PORK SLIDERS

Ground beef sliders served with grilled onions and American cheese; pulled pork sliders topped with coleslaw and our tasty BBQ sauce; or our freshly ground chicken breast served with coleslaw and your choice of teriyaki or BBQ sauce.

3 for \$12 or 5 for \$16

#### QUESADILLAS

Flour tortilla stuffed with Mesquite Chicken or Seasoned Steak, tri-colored bell peppers and onions with a blend of cheese and garnished with salsa, sour cream, shredded lettuce & pico de gallo. Cheese \$11 • Chicken \$14 • Steak \$17

#### SPINACH ARTICHOKE DIP

A rich and creamy blend of artichoke hearts and spinach with a blend of cheese and then topped with montery jack and tomatoes and baked to perfection. Served with fresh tortilla chips. \$13

#### TENDERLOIN STEAK BITES

Tender filet tips sautéed to perfection and tossed in a creamy zip sauce and garnished with 2 pieces of pesto garlic crostinis. \$14

#### HAND BATTERED CHICKEN TENDERS

Five strips of boneless chicken breasts lightly battered in our house made beer batter and then fried golden brown. Served with your choice of dipping sauce. \$13

#### BATTERED SHRIMP

5 beer battered shrimp over a bed of greens served with a sweet thai chili sauce. \$13

#### PRETZEL STICKS

Soft Baked Pretzel sticks topped with Sea Salt and served with warm Beer Cheese Dip. \$13

#### **QUESO DIP**

Fresh tortilla chips served with warm queso dip. \$12

## BIGBURGERS

Half-Pound U.S.D.A. Choice Black Angus Beef served with shredded lettuce, tomato, red onion, pickle, our special burger mayo and our house made chips.

All of our burgers are cooked to a temperature of between medium to medium well Substitute a Beyond Meat Patty for \$2 or an American Wagu for \$3.

Substitute for French Fries, Sweet Potato Fries or Onion Rings for \$3

#### **BBQ BACON BURGER**

Our half pound patty with bacon, BBQ sauce, Swiss cheese and two onion rings. \$15

#### **BLACK N'BLEU BURGER**

Our half-pound patty blackened and topped with melted Bleu cheese. \$14

#### PEPPER JACK BACON BURGER

Our half-pound patty served with Pepper Jack cheese and Bacon. \$14

#### **INFERNO BURGER**

Our half-pound patty piled high with red bell peppers, green chilies, onions, chipotle Tabasco, cajun seasonings with Pepper Jack cheese and topped with sliced jalapeño peppers. \$14

#### **MUSHROOM & SWISS BURGER**

Our half-pound patty with sautéed mushrooms and Swiss cheese. \$14

#### **QUESO BURGER**

Our half-pound patty topped with our queso dip. \$14

#### **ULTIMATE BURGER**

Half-pound American Wagu patty with your choice of cheese and topped with lettuce, tomato, onion and burger mayo. \$16

#### SALMON BURGER

Delicious ground salmon patty topped with avocado, Pepper Jack cheese, lettuce, tomatoes and burger mayo on an onion roll. \$14

## BUILD YOUR OWN GRAND TAVERN BURGER for \$11

#### Top it with any of the following for \$1 each:

Swiss • American • Cheddar • Pepper Jack Crumbled Bleu Cheese • Jalapeños • Bacon Guacamole • BBQ Sauce • Grilled Mushrooms Grilled Onions • Grilled Bell Peppers

Add Lettuce, Tomato, Onion, and Burger Mayo for \$1

### FLATBREADS

#### **BBQ CHICKEN**

Diced chicken breast, BBQ sauce, cheddar cheese and Monterey jack cheese with cilantro and red onions. \$13

#### **TOMATO BASIL**

Our house made marinara sauce with basil pesto, tomatoes, fresh basil, mozzarella and Parmesan cheese. \$13

#### **CLASSIC PEPPERONI**

Our house made marinara sauce with sliced pepperoni, fresh basil, mozzarella and Parmesan cheese. \$13

## GREENS

All Salads served with a warm Parmesan Garlic Bread Roll.

All salads served with a combination of iceberg and romaine lettuce unless otherwise noted. **Add ons:** Chicken \$5 • Shrimp \$7 • Steak \$7 • Salmon \$8

#### MAURICE SALAD

Greens, turkey, ham, Swiss cheese, sweet pickles, and green olives. Served with house made Maurice dressing. \$15

#### APRICOT SALMON SALAD

Mixed greens topped with dry apricots, walnuts, dried cherries, Bleu cheese and a piece of broiled salmon. Served with raspberry vinaigrette dressing. \$17

#### MICHIGAN HARVEST SALAD

Mixed greens with dried cherries, apple, tomato, red onion, walnuts, and mozzarella cheese. Served with raspberry vinaigrette dressing. \$15

#### CAESAR SALAD

Crisp romaine lettuce tossed in our house made Caesar dressing and topped with shredded Parmesan cheese and croutons. \$11

#### ANTIPASTO SALAD

Mixed greens topped with prosciutto, salami and provolone cheese. Garnished with Greek & black olives, pepperoncini, red onions and tomatoes. Served with an Italian vinaigrette. \$16

#### MONTEREY CHICKEN SALAD

Mixed Greens topped with Monterey jack and cheddar cheese, grilled chicken, bacon, red onions, cucumbers and tomatoes. Served with house made ranch dressing. \$15

#### CALIFORNIA COBB SALAD

Mixed greens with sliced turkey, bacon, avocado, Monterey jack and cheddar cheese, cucumber, tomatoes and a hard boiled egg. Served with house made ranch dressing. \$16

#### BBQ CHOPPED SALAD

Mixed greens tossed with chipotle ranch dressing, BBQ diced chicken breast, black bean and corn salsa, diced avocado, tomatoes, cheddar cheese and seasoned tortilla strips. \$17

#### TROPICAL TAVERN CHICKEN SALAD

Mixed greens, strawberries, pineapple, mandarin oranges and walnuts topped with marinated grilled chicken. Served with raspberry vinaigrette dressing. \$16

#### LOBSTER GOAT CHEESE SALAD

Spring Mix, lobster, goat cheese, blueberries and avocado. Served with a roasted tomato vinaigrette dressing. \$18

#### "THE BEST" GREEK SALAD

Mixed greens topped with tomatoes, chickpeas, feta cheese, beets, black olives and pepperoncinis. Served with our house made Greek dressing. \$13

#### CRISPY ASIAN CHICKEN SALAD

Mixed greens, crispy chicken, diced pineapple, mandarin oranges, Asian noodles, water chestnuts and almonds. Served with a toasted sesame ginger dressing. \$15



**FRENCH ONION** A rich flavorful beef broth with caramelized onions and house made croutons topped with provolone and Parmesan cheese \$6

**GRAND CHILI** An original house made white bean chili with chicken and ground beef. \$4.50 Load it up with cheese, sour cream, and onions for \$2

## HOUSE MADE SOUP OF THE DAY

Ask your server about our wonderful soups. \$5.50



Ahi tuna cooked mid-rare, served with our creamy coleslaw, spicy aioli, pineapple pico, tortilla chips, and your choice of either flour or corn tortillas. (Does not include soup or salad) \$23

#### **BBQ BABY BACK RIBS**

Our slow-cooked, tender ribs lathered with our house made BBQ sauce; served with our french fries. Half Slab \$19 | Full Slab \$26

#### **GRAND CANTINA FAJITAS**

A sizzling fajita platter with your choice of one of the following: marinated steak, chicken or shrimp. Grilled with onions, and peppers; served with rice and beans, pico de gallo, lettuce, cheese, sliced jalapeños, sour cream, salsa and warm tortillas. (Does not come with soup or salad)

Chicken \$18 | Steak \$19 | Shrimp \$20

#### VEGETABLE STIR FRY

A combination of fresh vegetables sautéed and tossed in a teriyaki glaze, served over a bed of wild rice \$14 | with chicken \$18 with shrimp or steak \$20.

#### **LEMON PEPPER SEAFOOD PASTA**

A beautiful blend of shrimp, scallops and lobster meat sautéed in a lemon pepper sauce with broccoli and tossed with rigatoni pasta. \$28

#### **FLORENTINE PASTA**

Rigatoni pasta tossed in a parmesan cream sauce with spinach and mushrooms. \$18

Add Chicken \$4 | Add Shrimp \$6

#### FETTUCCINE ALFREDO

Fettuccine noodles tossed in our house made alfredo sauce and topped with parmesan cheese. \$18 Add Chicken \$4 | Add Shrimp \$6

#### **CHICKEN & SHRIMP CARBONARA**

Chicken and shrimp tossed in a bacon cream sauce with peas and linguine noodles. \$24

#### CHICKEN or VEAL MARSALA

Sautéed chicken breast or veal in a sweet marsala sauce with mushrooms, served over a bed of buttered linguine noodles. Chicken \$22 | Veal \$24

#### CHICKEN or VEAL PICCATTA

Sautéed chicken breast or veal topped with a white wine lemon butter sauce with capers and artichokes served over a bed of buttered linguine noodles.

Chicken \$22 | Veal \$24

#### CHICKEN or VEAL PARMESAN

Hand breaded chicken or veal sautéed till golden brown, topped with our house made marinara sauce and mozzarella cheese, served over a bed of linguine noodles with marinara. Chicken \$22 | Veal \$24

#### PANKO ENCRUSTED CHICKEN BREAST

Panko encrusted chicken breasts sauteed till golden brown and topped with a basil pesto cream sauce, served over a bed of buttered linguini noodles. \$22

#### STUFFED CHICKEN BREAST

Chicken breast stuffed with a cheesy spinach and artichoke mix and topped with provolone cheese and a creamy mushroom sauce and laid over a bed of linguine noodles. \$24

#### **JAMBALAYA**

A blend of chicken and seafood, slow cooked in a Cajun tomato based broth with okra, peppers and andoulle sausage and served over our saffron rice. \$30

#### TAVERN POT PIE

Our take on the classic! Tender chunks of chicken slow cooked in a chicken cream sauce with peas, carrots, onions and potatoes in a crock and topped with a flaky, golden crust. \$22

#### RISOTTO

Slow cooked arborio rice in a chicken based broth & topped with parmesan. \$18 Add Chicken \$4 | Add Shrimp \$6

#### SOUTHWEST TORTILLA PASTA

Rigatoni pasta tossed in a creamy Cajun sauce with tri-colored bell peppers and onions topped with our black bean corn salsa. \$22 Add Chicken \$4 | Add Shrimp \$6

## STEAKS & CHOPS

All of our steaks are choice certified Angus beef hand cut and served with our house made zip sauce! Choose two sides and a soup or side salad and make any entrée a surf & turf by adding 4 beer battered shrimp for \$10!

#### **COWBOY STEAK**

14oz Ribeye seasoned and broiled to temperature, served on a sizzle platter with grilled onions, peppers and sautéed mushrooms.

Suggested to order one temperature below desired. \$30

#### FILET MIGNON

The most tender of them all, hand-cut, seasoned and cooked to perfection. Queen cut \$27 | King cut \$32

#### RIBEYE STEAK

Our hand-cut, most flavorful steak seasoned to perfection and broiled to your liking. 14oz \$28 | 16oz \$33

#### NEW YORK STRIP

Hand-cut, seasoned with our special blend and cooked to temperature. 14oz \$26 | 16oz \$30

#### **LAMB CHOPS**

Domestic lamb chops marinated. 3 Bones \$26 | 5 bones \$34

#### **BOURBON PORK CHOPS**

2 8oz bone-in pork chops grilled and basted with a bourbon glaze. \$19

#### 20oz BONE-IN RIBEYE

Ribeye marinated in our special herbs and oil, cooked to your liking. \$34

#### 10oz TOP SIRLOIN

A 10oz premium top sirloin, cooked to your liking. \$24

### S E A F O O D

All seafood dishes are served with our saffron rice and vegetable medley, unless otherwise noted. All served with side salad or soup of the day.

#### WALLEYE

Sautéed walleye served with our house made tartar sauce, rice pilaf and our vegetable medley. \$22

#### **CEDAR PLANK SALMON**

Broiled salmon on a plank drizzled with balsamic glaze. Served with red skin garlic mashed potatoes and asparagus. \$25

### MICHIGAN CHERRY BBQ SALMON

Fresh Salmon fillet slow broiled and brushed with a Michigan Cherry BBQ sauce topped with crispy onions. Served with red skin garlic mashed potatoes and asparagus. \$24

#### GRILLED TUNA STEAK

Grilled ahi tuna. \$23

#### LAKE PERCH

Lightly floured and sautéed lake perch; served with rice pilaf and vegetable medley. \$22

#### FISH & CHIPS

Lightly hand battered Cod in our house made beer batter then fried to a golden brown. Served with crispy fries. \$18

#### LAKE SUPERIOR WHITEFISH

Fresh seasoned whitefish, broiled. \$20

#### SALMON NEW ORLEANS

2 shrimp sautéed in a cajun cream sauce and laid atop a grilled salmon filet and served with wild rice and vegetable medley. \$28

## 

#### BBQ PLATTER

1/2 Slab of our BBQ babyback ribs, BBQ pulled pork, and grilled BBQ chicken breast served with mac & cheese. \$27

#### MEAT LOVERS PLATE

7oz grilled ribeye steak, 2 lamb chops & a grilled bone-in pork chop, served with mashed potatoes and vegetable of the day. \$33

#### TASTE OF ITALY

Chicken parmesan, panko chicken breast with basil cream sauce and linguini pasta tossed in a palamino sauce. \$25

### SANDWICHES

All of our Sandwiches come with our house made potato chips. Substitute for French Fries, Sweet Potato Fries or Onion Rings for \$3 Substitute a Side Salad or Soup of the Day \$3.

#### LOBSTER GRILLED CHEESE

Lobster, Havarti cheese, roasted garlic aioli on Texas Toast served with palomino sauce for dipping. \$17

#### **BBQ PULLED PORK**

Marinated pulled pork garnished with BBQ sauce and topped with crispy fried onions on a toasted bun; with a side of coleslaw. \$15

#### CHICKEN CORDON BLEU PANINI

Grilled chicken breast, Black Forest ham, Swiss cheese topped with lettuce, tomato and mayo on a grilled ciabatta roll. \$15

#### CRISPY CHICKEN WRAP

Crispy chicken tenders, lettuce, tomatoes and Cheddar cheese; served in a grilled flour tortilla with a side of honey mustard. \$14

#### TURKEY REUBEN

Fresh roasted turkey piled high and served on grilled marble rye with Swiss cheese, coleslaw, and a side of 1000 island dressing. \$14

#### REUBEN

Thinly-sliced corned beef served on grilled marble rye with Swiss cheese, sauerkraut and a side of 1000 island dressing. \$17

#### PRIME RIB DIP

Shaved prime rib topped with provolone cheese, mushroom, onion, and green peppers on a toasted hoagie roll, served with *au jus*. \$17

#### SPICY BUFFALO CHICKEN

Grilled Chicken tossed in buffalo sauce, topped with crumbled Bleu cheese, mayo, lettuce and tomatoes on a toasted bun. \$14

#### CUBAN

Pulled pork, Black Forest ham, Swiss cheese, honey dijon mustard, pickles, avocado and mayo on a grilled ciabatta roll. \$17

SIDES

Coleslaw \$4.50 | Sautéed Vegetables \$5 | Loaded Baked Potato \$5 | Red Skin Garlic Mashed Potatoes \$5 | French Fries \$4 | Onion Rings \$5 | Sweet Potato Fries \$5 | Saffron Rice \$5 | Side Salad \$5 | Risotto \$6 | Grilled Asparagus \$7 | Broccoli \$6 | Mac & Cheese \$6