



GRAND TAVERN

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 bone-in 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 monterey 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

BIG BURGERS

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

SOUPS

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

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW
NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

