



# 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

8 Bone-in wings or 8 boneless wings fried till crispy and tossed in your favorite sauce. Choose from BBQ, chipotle BBQ, mild, hot, parmesan garlic or bourbon. Served with ranch or bleu cheese dressing. \$14

### CALAMARI

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

### MUSSELS POMODORO

1LB Prince Edward mussels sautéed in a white wine red sauce and served with warm rolls. \$15

### 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

### QUESADILLAS

Grilled flour tortillas filled with grilled chicken or seasoned steak, stuffed with tri-color peppers, onions, cheese and garnished with salsa, sour cream, lettuce and *pico de gallo*. Cheese \$11 • Chicken \$14 • Steak \$17

### QUESO DIP

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

### 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

### PRETZEL STICKS

Soft baked pretzel sticks topped with Sea Salt, served with our warm beer cheese. \$14

### 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

### SPINACH ARTICHOKE DIP

A rich and creamy blend of artichokes, ricotta, spinach, a blend of cheeses and topped with Monterey jack cheese and tomatoes. Baked to perfection and 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

### WHIPPED FETA

Greek yogurt, feta cheese and fresh herbs whipped until creamy, topped with a sriracha honey glaze and served with grilled pita chips. \$13

## BIG BURGERS

Half-pound USDA choice Black Angus beef served with shredded lettuce, tomato, red onion, pickles, our own burger mayo and comes with our house made chips. All of our burgers are cooked to temperature and if you would like to substitute a Beyond patty you can for \$2, an American Wagyu patty for \$3 or you can change out the house made chips for French fries, sweet potato fries or onion rings for \$3.

### ORIGINAL GRAND BURGER

Our half-pound patty topped with American Cheese. \$13

### 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

### ULTIMATE BURGER

Half-pound American Wagyu 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

Marinara sauce with basil pesto, tomatoes, fresh basil, mozzarella and Parmesan cheeses drizzled with a balsamic glaze. \$13

### CLASSIC PEPPERONI

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

### CHICKEN ALFREDO

Diced chicken breast, alfredo sauce and mozzarella 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

### 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. \$18

### MAURICE SALAD

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

### 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

### 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

### "THE BEST" GREEK SALAD

Mixed greens topped with tomatoes, chickpeas, feta cheese, beets, black olives, pepperoncinis and grilled chicken. \$17 Without chicken \$13

### 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

### 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

### WEDGE SALAD

Wedge of iceberg lettuce topped with bacon, diced egg, red onion, tomatoes and crumbled bleu cheese. Served with side of bleu cheese dressing. \$15

## SOUPS

**FRENCH ONION** A rich flavorful beef stock with caramelized onions and herbs topped with house made croutons and topped with provolone, fontina and gruyere cheeses. \$7

**GRAND CHILI** An original house made white bean chili with chicken and ground beef. \$5.50 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

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NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# HOUSE SPECIALTIES

## AHI TUNA TACOS

Ahi tuna pan-seared to medium rare and served with our creamy coleslaw, spicy aioli, pineapple *pico de gallo*, tortilla chips and your choice of either flour or corn tortillas. Does not come with soup or salad. \$23

## BBQ BABY BACK RIBS

Our slow cooked, fall off the bone ribs, basted in our BBQ sauce and served with our french fries. Comes with choice of soup or salad. Full Slab \$27 | Half Slab \$21

## GRAND CANTINA FAJITAS

A sizzling platter with your choice of steak, chicken or shrimp. Grilled with onions & peppers and topped with melted cheese. Served with rice and beans, *pico de gallo*, lettuce, jalapeños, sour cream, salsa and warm tortillas. Does not come with soup or salad. Chicken \$18 | Steak \$19 | Shrimp \$20

## TERIYAKI STIR FRY

A combination of fresh cut vegetables sautéed and tossed in our homemade teriyaki sauce and served over a bed of saffron rice. Comes with choice of soup or salad. \$14 | Chicken \$18 | Shrimp or Steak \$20

## GENERAL TAOS CHICKEN

Battered boneless chicken pieces tossed in a tangy sauce with vegetables and served over saffron rice. Served with choice of Soup or Salad. \$21.

## TAVERN POT PIE

Our take on the classic. Tender chicken slow cooked in a chicken cream sauce with peas, onions, carrots and potatoes and then loaded into a crock and topped with puff pastry dough and baked till golden brown. Comes with choice of soup or salad. \$22

## GRAND POT ROAST

Slow cooked chuck roast served in a rich brown sauce with baby carrots, onions and yukon gold and redskin potatoes. Comes with choice of soup or salad. \$25

## CHICKEN MARSALA

Sautéed chicken breast finished in a sweet marsala sauce with a mix of sliced and whole mushrooms, served with a side of buttered parmesan noodles. Comes with choice of soup or salad. \$22

## CHICKEN PICCATA

Sautéed chicken breast finished off in a lemon butter sauce with capers and artichokes, served with a side of buttered parmesan noodles. Comes with choice of soup or salad. \$22

## CHICKEN PARMESAN

A hand breaded chicken breast sautéed 'till golden brown, topped with marinara sauce and Italian cheeses, then served with a side of linguini noodles tossed with marinara. Comes with choice of soup or salad. \$22

## PASTAS

### CHICKEN FETTUCCINE ALFREDO

Fettuccine noodles tossed in our creamy alfredo sauce with grilled chicken. Comes with choice of soup or salad. \$22

### PASTA BOLOGNESE

Penne pasta tossed in our housemade bolognese sauce and then having Italian cheeses melted over the top. Comes with choice of soup or salad. \$22

### NEW ORLEANS PASTA

Penne pasta tossed in a Cajun cream sauce with andouille sausage, tri-color peppers and onions and grilled chicken. Comes with choice of soup or salad. \$24

### CHICKEN ALLA VODKA

Grilled chicken tossed in a vodka cream sauce with penne pasta. Comes with choice of soup or salad. \$23

### LEMON CHICKEN PASTA

Grilled chicken tossed with blistered cherry tomatoes and spinach in a lemon butter sauce served over penne pasta. Comes with choice of soup or salad. \$25

### PESTO CHICKEN CAPRESE PASTA

Grilled chicken tossed with our freshly made basil pesto, blistered cherry tomatoes and mozzarella balls with penne pasta. Comes with choice of soup or salad. \$24

### MACARONI & CHEESE

Our 5 cheese cream sauce with penne noodles and topped with a panko parmesan. Comes with choice of soup or salad. \$21

## STEAKS & CHOPS

All of our steaks are hand cut, choice certified black Angus beef that we marinate for 24 hours in our own blend of herbs and EVOO. We then grill them to your liking and all of our steaks are topped with our house made veal demi glace.

### FILET MIGNON

The most tender cut of beef from the tenderloin served with roasted asparagus and parmesan roasted potatoes. Comes with choice of soup or salad. Queen cut \$29 | King cut \$36

### RIBEYE STEAK

16oz boneless cut of beef with a rich buttery flavor and marbling, served with roasted asparagus and parmesan roasted potatoes. Comes with choice of soup or salad. \$33

### NEW YORK STRIP

A 14oz strip steak that has a bold beefy flavor with rich marbling, served with roasted asparagus and parmesan roasted potatoes. Comes with choice of soup or salad. \$32

### LAMB CHOPS

6 Domestic lamb bones (cut in 3-2 bone pieces) marinated in our special herbs and oil, grilled how you like and served over sautéed spinach and saffron rice. Comes with choice of soup or salad. \$43

### BOURBON PORK CHOPS

2-8oz bone in pork chops grilled with a bourbon glaze and served with vegetable of the day and garlic mashed potatoes. Comes with choice of soup or salad. \$20

### SURF & TURF

King size filet with a 5-6oz cold water lobster tail served with roasted asparagus and parmesan roasted potatoes. Comes with choice of soup or salad. \$45

### 18oz BONE-IN RIBEYE

Bone in cut with incredible flavor that comes with roasted asparagus and parmesan roasted potatoes. Comes with choice of soup or salad. \$38

### 10oz TOP SIRLOIN

A lean, flat cut steak that is served with vegetable of the day and roasted parmesan potatoes. Comes with choice of soup or salad. \$26

### 20oz PORTERHOUSE STEAK

2 Steaks in one. On one side you have the tender filet and on the other side is the meaty New York strip served with asparagus and roasted parmesan potatoes. Comes with choice of soup or salad. \$38

## FROM THE SEA

We only buy seafood that is sustainable, be it from fisheries or being wild caught.

### WALLEYE

Sautéed freshwater fish served with saffron rice and vegetable of the day. Comes with choice of soup or salad. \$22

### CEDAR PLANK SALMON

North Atlantic salmon roasted atop a cedar plank with balsamic glaze and served with saffron rice and vegetable of the day. Comes with choice of soup or salad. \$25

### MICHIGAN CHERRY

### BBQ SALMON

North Atlantic salmon roasted with our own Michigan cherry BBQ sauce and served with saffron rice and vegetable of the day. Comes with choice of soup or salad. \$24

### LAKE PERCH

Lightly floured and sautéed in oil, and served with saffron rice and vegetable of the day. Comes with choice of soup or salad. \$22

### SAUTÉED SESAME TUNA STEAK

Tuna pan-seared with sesame seeds to medium rare and served with saffron rice and vegetable of the day. Comes with choice of soup or salad. \$24

### MAY WE SUGGEST

#### SEAFOOD PASTA

3 Jumbo sea scallops and 2 prawns pan seared with spinach and blistered cherry tomatoes in a lemon butter sauce and served over fettuccini pasta. Comes with choice of soup or salad. \$32

#### FISH & CHIPS

North Atlantic cod, hand-cut from loins, run through our beer batter and fried to perfection, served with our crispy fries. Comes with choice of soup or salad. \$19

#### LAKE SUPERIOR WHITEFISH

Great Lakes caught fish cooked perfectly and served with saffron rice and vegetable of the day. Comes with choice of soup or salad. \$20

#### SALMON BRUSCHETTA

Salmon pan-seared and topped with a creamy bruschetta mix with toast points, served with saffron rice and vegetables of the day. Comes with choice of soup or salad. \$26

## SANDWICHES

All of our sandwiches come with our house made potato chips. Substitute French fries, sweet potato fries or onion rings for \$2. Substitute a side salad or soup of the day for \$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. \$15

### CHICKEN PITA

Grilled chicken served in a warm pita with monterey jack & cheddar cheese, lettuce, red onions and tzatziki sauce with cucumbers. Served with house made chips. \$15

### TURKEY REUBEN

Fresh roasted turkey piled high and served on grilled marble rye with Swiss cheese, coleslaw, and a side of 1000 island dressing. \$15

### REUBEN

Thinly-sliced corned beef served on grilled marble rye with Swiss cheese, sauerkraut and a side of 1000 island dressing. \$18

### PRIME RIB DIP

Shaved prime rib topped with provolone cheese, mushroom, onion, and green peppers on a toasted hoagie roll, served with *au jus*. \$18

### CUBAN

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

## SIDES \$5

GARLIC MASHED POTATOES | COLESLAW | LOADED BAKED POTATO | FRENCH FRIES  
ONION RINGS | SWEET POTATO FRIES | SAFFRON RICE | SIDE SALAD  
ROASTED PARMESAN POTATOES

## PREMIUM SIDES

\$7

MAC + CHEESE

SAUTÉED BROCCOLI

ROASTED ASPARAGUS

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