

# GRAND TAVERN

ROCHESTER HILLS

## STARTERS

**CRISPY BOURBON BRUSSELS SPROUTS 12**  
Crispy brussels sprouts tossed in our bourbon glaze with bacon, bleu cheese and pecans.

**BUFFALO WINGS OR BONELESS WINGS 14**  
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.

**CALAMARI 14**  
Our hand cut calamari steak, fried golden brown, and served with a side of our house made marinara or cocktail sauce.

**SEARED TUNA STEAK 18**  
Ahi tuna pan-seared and sliced, served over a bed of seasoned cucumbers and onions with a side of Ponzu Sauce.

**GRAND NACHOS 16**  
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.

**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 **12** | Chicken **15** | Steak **17**

**QUESO DIP 13**  
Fresh tortilla chips served with our warm queso dip.

**FRIED PICKLE SPEARS 9**  
Dill spears lightly hand battered in our house made beer batter, then fried to perfection. Served with a side of ranch.

**PRETZEL STICKS 14**  
Soft baked pretzel sticks topped with sea salt, served with our warm beer cheese.

**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 13**  
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.

**TENDERLOIN STEAK BITES 15**  
Tender filet tips sautéed to perfection and tossed in a creamy zip sauce and garnished with 2 pieces of pesto garlic crostinis.

**HAND BATTERED CHICKEN TENDERS 14**  
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.

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

## 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 14**  
Half-pound patty topped with American cheese.

**BBQ BACON BURGER 15**  
Half-pound patty with bacon, BBQ sauce, Swiss cheese and two onion rings.

**BLACK N'BLEU BURGER 14**  
Half-pound patty blackened and topped with melted bleu cheese.

**PEPPER JACK BACON BURGER 15**  
Half-pound patty served with Pepper Jack cheese and bacon.

**MUSHROOM & SWISS BURGER 14**  
Half-pound patty with sautéed mushrooms and Swiss cheese.

**ULTIMATE BURGER 16**  
Half-pound American Wagyu patty with your choice of cheese and topped with lettuce, tomato, onion and burger mayo.

**INFERNO BURGER 14**  
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.

**SALMON BURGER 16**  
5-6oz Salmon filet char-grilled and topped with avocado, pepperjack cheese, lettuce, tomato, onions and mayo.

### BUILD YOUR OWN GRAND TAVERN BURGER 12

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 14**  
Diced chicken breast, BBQ sauce, cheddar cheese and Monterey Jack cheese with cilantro and red onions.

**TOMATO BASIL 14**  
Marinara sauce with basil pesto, tomatoes, fresh basil, mozzarella and Parmesan cheeses drizzled with a balsamic glaze.

**CLASSIC PEPPERONI 14**  
Our house-made marinara sauce with sliced pepperoni, fresh basil, mozzarella and Parmesan cheese.

## 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 18**  
Mixed greens topped with dry apricots, walnuts, dried cherries, bleu cheese, and a piece of broiled salmon. Served with raspberry vinaigrette dressing.

**MAURICE SALAD 16**  
Greens, turkey, ham, Swiss cheese, sweet pickles, and green olives. Served with house made Maurice dressing.

**MICHIGAN HARVEST SALAD 15**  
Mixed greens with dried cherries, apple, tomato, red onion, walnuts, and mozzarella cheese. Served with raspberry vinaigrette dressing.

**CAESAR SALAD 12**  
Crisp romaine lettuce tossed in our house made Caesar dressing and topped with shredded Parmesan cheese and croutons.

**MONTEREY CHICKEN SALAD 16**  
Mixed Greens topped with Monterey Jack and cheddar cheese, grilled chicken, bacon, red onions, cucumbers, and tomatoes. Served with house made ranch dressing.

**CALIFORNIA COBB SALAD 16**  
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.

**"THE BEST" GREEK SALAD 13**  
Mixed greens topped with tomatoes, chickpeas, feta cheese, beets, black olives, pepperoncinis.

**BBQ CHOPPED SALAD 17**  
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.

**TROPICAL TAVERN CHICKEN SALAD 16**  
Mixed greens, strawberries, pineapple, mandarin oranges, and walnuts topped with marinated grilled chicken. Served with raspberry vinaigrette dressing.

**CRISPY ASIAN CHICKEN SALAD 15**  
Mixed greens, crispy chicken, diced pineapple, mandarin oranges, Asian noodles, water chestnuts, and almonds. Served with a toasted sesame ginger dressing.

## SOUP

**FRENCH ONION 8**  
A rich flavorful beef stock with caramelized onions and herbs topped with house made croutons and topped with provolone, fontina and gruyere cheeses.

**GRAND CHILI 6**  
An original house made white bean chili with chicken and ground beef. Load it up with cheese, sour cream, and onions for \$2.

**HOUSE-MADE SOUP OF THE DAY 6** Ask your server about our wonderful soups.

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



## HOUSE SPECIALTIES

**AHI TUNA TACOS** **23**  
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.

**BBQ BABY BACK RIBS**  
Our slow-cooked, fall-off-the-bone ribs, basted in our BBQ sauce and served with our french fries. Served with choice of soup or salad.  
Full Slab **27** | Half Slab **21**

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

**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**

**GENERAL TSO'S CHICKEN** **21**  
Battered boneless chicken pieces tossed in a tangy sauce with vegetables and served over saffron rice. Served with choice of soup or salad.

**GRAND POT ROAST** **25**  
Slow-cooked chuck roast served in a rich brown sauce with baby carrots, onions, mushrooms, and yukon gold and redskin potatoes. Served with choice of soup or salad.

**CHICKEN MARSALA** **22**  
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. Served with choice of soup or salad.

**CHICKEN PICCATA** **22**  
Sautéed chicken breast finished off in a lemon butter sauce with capers and artichokes, served with a side of buttered Parmesan noodles. Served with choice of soup or salad.

**CHICKEN PARMESAN** **22**  
A hand breaded chicken breast sautéed 'till golden brown, topped with marinara sauce and Italian cheeses, served with a side of linguini noodles tossed with marinara. Served with choice of soup or salad.

## 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 EVOO and fresh herbs. We then chargrill them to your liking and serve them with a side of veal demi glace.*

**FILET MIGNON**  
The most tender cut of beef from the tenderloin, served with roasted asparagus and Parmesan roasted potatoes. Queen cut **30** | King cut **38**

**RIBEYE STEAK** **36**  
A 16oz. boneless cut of beef, known for its marbling and buttery flavor. Served with roasted asparagus and Parmesan roasted potatoes.

**NEW YORK STRIP** **32**  
A 14oz. strip steak, well-marbled and full of bold, beefy flavor. Served with roasted asparagus and Parmesan roasted potatoes.

**LAMB CHOPS**  
Your choice of 3 or 5 chops, marinated in EVOO with garlic and fresh herbs, served over sautéed spinach with saffron rice. 3 Bone **29** | 5 Bone **38**

**BOURBON PORK CHOPS** **22**  
Two 8oz. bone-in pork chop glazed with bourbon sauce, served with roasted vegetables and garlic mashed potatoes.

**SURF + TURF** **45**  
King size filet served with a 5-6oz. cold water lobster tail, roasted asparagus, and Parmesan roasted potatoes.

**18oz BONE-IN RIBEYE** **38**  
A flavorful, well-marbled bone-in cut served with roasted asparagus and Parmesan roasted potatoes.

**10oz TOP SIRLOIN** **26**  
A lean and flavorful cut served with the vegetable of the day and Parmesan roasted potatoes.

**20oz PORTERHOUSE STEAK** **38**  
A steak lover's favorite—tender filet on one side, bold New York strip on the other. Served with roasted asparagus and Parmesan roasted potatoes.

## FROM THE SEA

*We purchase only sustainably sourced seafood, whether from trusted fisheries or farms.*

**WALLEYE** **22**  
Sautéed freshwater fish served with saffron rice and vegetable of the day. Served with choice of soup or salad.

**CEDAR PLANK SALMON** **25**  
North Atlantic salmon roasted atop a cedar plank with balsamic glaze, served with saffron rice and vegetable of the day. Served with choice of soup or salad.

**MICHIGAN CHERRY BBQ SALMON** **24**  
North Atlantic salmon roasted with our own Michigan cherry BBQ sauce, served with saffron rice and vegetable of the day. Served with choice of soup or salad.

**LAKE PERCH** **22**  
Lightly floured and sautéed in olive oil, served with saffron rice and vegetable of the day. Served with choice of soup or salad.

**SAUTÉED SESAME TUNA STEAK** **24**  
Ahi tuna, sesame-seared and cooked to medium-rare. Served with saffron rice and the vegetable of the day.

**SEAFOOD PASTA** **28**  
3 Jumbo sea scallops and 2 prawns pan seared with spinach and blistered cherry tomatoes in a lemon butter sauce, served over fettuccini pasta. Served with choice of soup or salad.

**LOBSTER GARLIC PASTA** **35**  
A luxurious blend of 1/2 lobster tail, jumbo sea scallops, and freshwater prawns, sautéed with spinach, roasted red peppers, and mushrooms in a rich garlic cream sauce. Served over fettuccine.

**SEARED SEA SCALLOPS** **36**  
Six jumbo scallops pan-seared and placed on a bed of saffron rice and spinach, finished with a drizzle of pesto.

**FISH + CHIPS** **19**  
North Atlantic cod, hand-cut and beer-battered, served with house-made tartar sauce, coleslaw, and crispy fries.

**LAKE SUPERIOR WHITEFISH** **20**  
Flaky whitefish filet, seared to perfection and served with the vegetable of the day and saffron rice.

## PASTAS

**CHICKEN FETTUCCINE ALFREDO** **22**  
Fettuccine noodles tossed in our creamy alfredo sauce with grilled chicken. Served with choice of soup or salad.

**NEW ORLEANS PASTA** **24**  
Penne pasta tossed in a Cajun cream sauce with andouille sausage, tri-color peppers, onions, and grilled chicken. Served with choice of soup or salad.

**PASTA TAVERNA** **24**  
Tender pieces of chicken sautéed with prosciutto, spinach, and button mushrooms in a creamy vodka sauce, tossed with penne pasta. Served with choice of soup or salad.

**CHICKEN CREMOSI** **24**  
Breaded chicken breasts topped with a creamy lemon sauce, served with a side of buttered fettuccine noodles. Served with choice of soup or salad.

**LEMON CHICKEN RAVIOLI** **25**  
Grilled chicken breast julienned and tossed with cheese ravioli, spinach, and blistered tomatoes in a lemon butter sauce. Served with choice of soup or salad.

**CHICKEN ALLA VODKA** **24**  
Tender pieces of chicken tossed in our vodka sauce with mushrooms, spinach, prosciutto, and penne pasta. Served with choice of soup or salad.

**PASTA BOLOGNESE** **22**  
A hearty red sauce with pancetta bacon, ground veal, pork, beef, and sausage tossed with fettuccine pasta, topped with our Italian cheese blend, and baked to perfection.

## SIDES • 5

**GARLIC MASHED POTATOES**  
**ROASTED PARMESAN POTATOES**  
**BAKED POTATO**  
**FRENCH FRIES • SWEET POTATO FRIES**  
**ONION RINGS • SAFFRON RICE**  
**COLESLAW • SIDE SALAD**  
**SAUTÉED VEGETABLES**

## PREMIUM SIDES • 7

**MAC + CHEESE**  
**SAUTÉED BROCCOLI**  
**ROASTED ASPARAGUS**  
**LOADED BAKED POTATO**

## SANDWICHES

*All of our sandwiches come with our house made potato chips. Substitute French fries, sweet potato fries or onion rings for \$3. Substitute a side salad or soup of the day for \$3.*

**LOBSTER GRILLED CHEESE** **17**  
Lobster, Havarti cheese, roasted garlic aioli on Texas toast served with palomino sauce for dipping.

**BBQ PULLED PORK** **15**  
Slow-roasted pork, hand-pulled and tossed in our BBQ sauce, topped with crispy fried onions on a toasted bun. Served with a side of slaw.

**CHICKEN PITA** **15**  
Grilled chicken served in a warm pita with Monterey Jack & cheddar cheese, lettuce, tomatoes, red onions, and tzatziki sauce with cucumbers. Served with house made chips.

**CHICKEN CORDON BLEU PANINI** **15**  
Grilled chicken breast, Black Forest ham, Swiss cheese topped with lettuce, tomato, and mayo on a grilled ciabatta roll.

**CRISPY CHICKEN WRAP** **15**  
Crispy chicken tenders, lettuce, tomatoes, and cheddar cheese; served in a grilled flour tortilla with a side of honey mustard.

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

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

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

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