

# Grand Tavern ROCHESTER HILLS

## Starters

**Crispy Bourbon Brussels Sprouts 13**  
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 17**  
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 your choice of grilled chicken or seasoned steak, tri-color peppers, onions, and cheese. 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 10**  
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 and served with our warm beer cheese.

**Beef, Chicken, or Pulled Pork Sliders**  
Ground beef sliders with grilled onions and American cheese; pulled pork sliders with coleslaw and BBQ sauce; or freshly ground chicken sliders with coleslaw and your choice of teriyaki or BBQ sauce.  
**3 for 12 or 5 for 16**

**Spinach Artichoke Dip 14**  
A rich and creamy blend of artichokes, ricotta, spinach, and cheeses, topped with Monterey Jack cheese and tomatoes. Baked to perfection and served with fresh tortilla chips.

**Tenderloin Steak Bites 16**  
Tender fillet tips sautéed to perfection and tossed in a creamy zip sauce, and garnished with 2 pieces of pesto garlic crostini.

**Hand-Battered Chicken Tenders 15**  
Five boneless chicken breast strips lightly battered in our house-made beer batter and fried until golden brown. Served with your choice of dipping sauce.

**Whipped Feta 14**  
Greek yogurt, feta cheese and fresh herbs whipped until creamy, topped with a sriracha honey glaze and served with grilled pita chips.

## Big Burgers

Our half-pound USDA Choice Black Angus burgers are served on a toasted bun with shredded lettuce, tomato, red onion, pickles, and our signature burger mayo, with a side of house-made chips. Substitute a Beyond Burger for \$2 or an American Wagyu patty for \$3. Upgrade your side to French fries, sweet potato fries, or onion rings for \$3.

**Original Grand Burger 15**  
Half-pound patty topped with American cheese.

**BBQ Bacon Burger 16**  
Half-pound patty with bacon, BBQ sauce, Swiss cheese and two onion rings.

**Black 'N' Bleu Burger 15**  
Half-pound patty blackened and topped with melted bleu cheese.

**Pepper Jack Bacon Burger 16**  
Half-pound patty served with Pepper Jack cheese and bacon.

**Mushroom & Swiss Burger 15**  
Half-pound patty with sautéed mushrooms and Swiss cheese.

**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.

**Inferno Burger 15**  
Half-pound patty piled high with red bell peppers, green chiles, onions, chipotle Tabasco, Cajun seasoning, Pepper Jack cheese, and sliced jalapeños.

**Salmon Burger 17**  
5-6 oz. Salmon fillet char-grilled and topped with avocado, Pepper Jack cheese, lettuce, tomato, onions, and mayo.

**Ultimate Burger 17**  
Half-pound American Wagyu patty with your choice of cheese and topped with lettuce, tomato, onion, and burger mayo.

## Flatbreads

**BBQ Chicken 14**  
Diced chicken breast, BBQ sauce, Cheddar and Monterey Jack cheeses, 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.

## Salads

All salads are served with a warm Parmesan garlic bread roll.  
Add Protein: Chicken \$5 • Shrimp \$7 • Steak \$7 • Salmon \$8

**Apricot Salmon Salad 20**  
Mixed greens topped with dried apricots, walnuts, dried cherries, bleu cheese, and a piece of broiled salmon. Served with raspberry vinaigrette dressing.

**Maurice Salad 18**  
Greens, turkey, ham, Swiss cheese, sweet pickles, and green olives. Served with house-made Maurice dressing.

**Monterey Chicken Salad 18**  
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 17**  
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.

**Tropical Tavern Chicken Salad 18**  
Mixed greens, strawberries, pineapple, mandarin oranges, and walnuts topped with marinated grilled chicken. Served with raspberry vinaigrette dressing.

**Michigan Harvest Salad 16**  
Mixed greens with dried cherries, apple, tomato, red onion, walnuts, and mozzarella cheese. Served with raspberry vinaigrette dressing.

**"The Best" Greek Salad 14**  
Mixed greens topped with tomatoes, chickpeas, feta cheese, beets, black olives, and pepperoncinis.

**BBQ Chopped Salad 18**  
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.

**Crispy Asian Chicken Salad 17**  
Mixed greens, crispy chicken, diced pineapple, mandarin oranges, Asian noodles, water chestnuts, and almonds. Served with a toasted sesame ginger dressing.

**Caesar Salad 13**  
Crisp romaine lettuce tossed in our house-made Caesar dressing and topped with shredded Parmesan cheese and croutons.

## Soup

**French Onion 8**  
A rich, flavorful beef stock with caramelized onions and herbs, topped with house-made croutons, provolone, and Parmesan cheese.

**Grand Chili 7**  
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.

## Entrées

All entrées include your choice of our Soup of the Day or a House Salad.  
Substitute: French Onion Soup \$3 • Grand Chili \$2 • Loaded Grand Chili (*cheese, onion & sour cream*) \$5

**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 include soup or salad.

**BBQ Baby Back Ribs**  
Our slow-cooked, fall-off-the-bone ribs, basted in our BBQ sauce and served with French fries. **Full Slab 29** | **Half Slab 24**

**Grand Cantina Fajitas**  
A sizzling platter with your choice of steak, chicken, or shrimp. Grilled with onions and peppers, and topped with melted cheese. Served with rice and beans, *pico de gallo*, lettuce, jalapeños, sour cream, salsa, and warm tortillas. Does not include soup or salad. Chicken **19** | Steak **22** | Shrimp **22**

## Steaks

Premium Hand-Cut Certified Black Angus Steaks  
Char-grilled to your preferred temperature and served with our signature veal demi-glace.

**King Fillet Mignon** **42**  
The most tender cut of beef from the tenderloin, served with mashed potatoes and grilled asparagus.

**18 oz. Bone-In Ribeye** **39**  
A flavorful, well-marbled bone-in cut served with mashed potatoes and grilled asparagus.

**New York Strip** **33**  
14 oz. Strip steak, well-marbled and full of bold, beefy flavor. Served with mashed potatoes and grilled asparagus.

**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 30** | **5-Bone 40**

**Chicken Parmesan** **23**  
Hand-breaded chicken breast sautéed until golden brown, topped with marinara sauce and Italian cheeses, and served with linguine tossed in marinara.

**Chicken Piccata** **24**  
Lightly breaded chicken sautéed in a lemon butter caper sauce, served over linguine and finished with Parmesan cheese.

## From the Sea

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

**Walleye** **25**  
Lightly sautéed walleye served with saffron rice and seasonal vegetables.

**Cedar Plank Salmon** **26**  
North Atlantic salmon roasted on a cedar plank with a balsamic glaze, served with saffron rice and seasonal vegetables.

**Michigan Cherry BBQ Salmon** **25**  
North Atlantic salmon glazed with our signature Michigan cherry BBQ sauce, served with saffron rice and seasonal vegetables.

**Lake Perch** **24**  
Lightly floured lake perch sautéed in olive oil and served with saffron rice and seasonal vegetables.

**Sesame-Seared Ahi Tuna** **26**  
Sesame-crusted ahi tuna, seared to medium-rare and served with saffron rice and seasonal vegetables.

**Seared Sea Scallops** **36**  
Six large sea scallops pan-seared and served over saffron rice and sautéed spinach, finished with a drizzle of pesto.

**Fish & Chips** **22**  
North Atlantic cod hand-battered and fried golden, served with house-made tartar sauce, coleslaw, and French fries.

**Lake Superior Whitefish** **22**  
Flaky Lake Superior whitefish, perfectly seared and served with saffron rice and seasonal vegetables.

## Pastas

**Seafood Pasta** **29**  
Three large shrimp and three sea scallops served over fettuccine with sautéed spinach and blistered tomatoes in a garlic Parmesan cream sauce, finished with fresh Parmesan and toasted garlic flakes.

**Lemon Chicken Ravioli** **25**  
Grilled chicken, cheese ravioli, spinach, and blistered tomatoes, tossed in a light lemon butter sauce.

**Southwest Shrimp Pasta** **24**  
Three-cheese tortellini with sautéed shrimp, red bell peppers, spinach, sun-dried tomatoes, and garlic in a creamy Southwest sauce, topped with crispy tortilla strips.

**New Orleans Pasta** **24**  
Penne pasta tossed in a Cajun cream sauce with andouille sausage, grilled chicken, tri-color peppers, and onions.

**Chicken Alla Vodka** **24**  
Tender chicken, mushrooms, spinach, and prosciutto tossed with penne pasta in our creamy vodka sauce.

**Chicken Fettuccine Alfredo** **22**  
Fettuccine tossed in our rich, creamy Alfredo sauce with grilled chicken.

## 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** **18**  
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** **16**  
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** **16**  
Grilled chicken breast, Black Forest ham, and Swiss cheese, topped with lettuce, tomato, and mayo on a grilled ciabatta roll.

**Crispy Chicken Wrap** **16**  
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** **20**  
Shaved prime rib topped with provolone cheese, mushrooms, onions, and green peppers on a toasted hoagie roll, served with *au jus*.

**Cuban** **18**  
Pulled pork, Black Forest ham, Swiss cheese, honey Dijon mustard, pickles, and mayo on a grilled ciabatta roll.

## Sides

**Garlic Mashed Potatoes**  
**Baked Potato** ▪ **French Fries**  
**Sweet Potato Fries**

**Onion Rings** ▪ **Saffron Rice**  
**Coleslaw** ▪ **Side Salad**  
**Sautéed Vegetables**

Premium

## Sides

**Mac & Cheese**  
**Sautéed Broccoli**  
**Roasted Asparagus**  
**Loaded Baked Potato**

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