

# THE GRAND DINING ROOM STEAKHOUSE

Executive Chef Mike Wallace & Restaurant Chef Deese Chatwood

## Soups

**Seafood Gumbo**.....9.95  
A Grand Tradition  
*Recommended Wine Pairing: Zinfandel, Artezin, Mendocino County, California*

**Magnolia Bisque**.....10.95  
Luxurious Lobster & Asparagus Bisque Served Side by Side  
*Recommended Wine Pairing: Chardonnay, Silver Palm, North Coast, California*

## Salads & Appetizers

### From the Farm

**The Grand Salad**.....9.95  
Baby Mixed Greens in a Cucumber Bowl with Enoki Mushrooms, Alfalfa Sprouts, Carrot & Beet Threads with Chef's Herb Vinaigrette Dressing  
*Recommended Wine Pairing: Pinot Gris, King Estate "Acrobat", Oregon*

**Tableside Caesar for Two**.....24.95  
Romaine, Croutons, Parmesan Cheese Tossed Tableside with House Made Caesar Dressing  
*Recommended Wine Pairing: Sauvignon Blanc, Dry Creek Vineyard, Dry Creek Valley, California*

**The Lakewood Wedge Salad**.....9.95  
Baby Iceberg, Prosciutto Bacon, Tobacco Onions, Blue Cheese Crumbs & Blue Cheese Dressing  
*Recommended Wine Pairing: Chardonnay, Alexander Valley Vineyard, Alexander Valley*

**Caprese Tower**.....9.95  
Heirloom Tomatoes, Fresh Mozzarella Cheese, Smoked Sea Salt, Balsamic Pearls  
*Recommended Wine Pairing: Sauvignon Blanc, Dry Creek Vineyard, Dry Creek Valley, California*

**Fried Green Tomatoes**.....8.95  
Spicy Remoulade  
*Recommended Wine Pairing: Viognier, McManis, California*

### From the Sea

**Southern Crab Cake "Benny"**.....13.95  
Gulf Coast Lump Crab Cakes Accompanied by Fried Green Tomato, Fried Quail Egg & Cajun Hollandaise  
*Recommended Wine Pairing: Chardonnay, Silver Palm, North Coast, California*

**Grand Shrimp Cocktail**.....13.95  
Zesty Cocktail Sauce  
*Recommended Wine Pairing: Sauvignon Blanc, Dry Creek Vineyard, Dry Creek Valley, California*

**Pecan Smoked Salmon**.....13.95  
Salmon {Smoked Tableside} with a Champagne Tomato-Caper Vinaigrette, Cream Cheese and a Crisp Gaufrette  
*Recommended Wine Pairing: Pinot Gris, King Estate "Acrobat", Oregon*

**Foie Gras PB&J**.....17.95  
Foie Gras Pecan-Butter, Apricot-Sauterne Jelly on Brioche Toast  
*Recommended Wine Pairing: Moscato d'Asti, Beni di Batasiolo, "Bosc d'la Rei", Piedmont, Italy, 2011*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% Service charge will be added to parties of eight or more. Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs.

# Entrees

Enjoy our Grand Hotel Signature house made white, wheat & pumpnickel bread with parmesan cheese & a tomato-basil dipping sauce. Listed below, we have several a la carte side items as well as sauces to perfectly complement your entrée. Enhance your entrée by adding crab meat 8.95, lobster tail 13.95 or grilled shrimp 8.95.

## From the Farm

All Steaks are Hand-Cut and Certified Angus or Prime unless otherwise specified and finished with our Grand Herb Butter

**Rib-Eye\* 12 ounce.....28.95**

Recommended Sauce Pairing: Grand Steak Sauce

Recommended Wine Pairing: Merlot, Alexander Valley Vineyards, Alexander Valley, California

**Filet Mignon\* 8 ounce.....30.95**

Recommended Sauce Pairing: Béarnaise

Recommended Wine Pairing: Pinot Noir, Belle Glos, "Meiomi", Monterey-Santa Barbara-Sonoma Counties, California

**NY Strip\* 12oz.....28.95**

Recommended Sauce Pairing: Three Peppercorn

Recommended Wine Pairing: Cabernet Sauvignon, Raymond, "Sommelier Selection", North Coast, California

**Snake River Farms Kobe "Manhattan" Steak\*.....39.95**

Recommended Sauce Pairing: Port Wine Demi

Recommended Wine Pairing: Cabernet Sauvignon, Uppercut, Napa Valley, California

**Australian Rack of Lamb\*.....30.95**

Recommended Sauce Pairing: Rosemary Demi

Recommended Wine Pairing: Zinfandel, Artezín, Mendocino County, California

**Ashley Farms All Natural Frenched Chicken Breast.....20.95**

Recommended Sauce Pairing: Rosemary Demi

Recommended Wine Pairing: Chardonnay, La Crema, Monterey County, California

## From the Sea

**Dover Sole {Presented Tableside}.....33.95**

Recommended Sauce Pairing: Lemon Caper

Recommended Wine Pairing: Chardonnay, Silver Palm, North Coast, California

**Grand Fresh Catch of the Day.....MARKET PRICE**

**Two Lobster Tails.....35.95**

Sauce Pairing: Served with Drawn Butter

Recommended Wine Pairing: Chardonnay, La Crema, Monterey County, California

## Sides...5.95

Baked Potato  
Loaded Baked Potato {add 1.00}  
Double Baked Potato  
Yukon Smashed Potatoes  
Grand Rice Medley  
Southern Cheese Grits

Duck Fat Steak Fries  
Truffle Mac and Cheese  
Asparagus  
Pecan-Glazed Baby Carrots  
Specialty Local Vegetable  
Sautéed Local Swiss Chard

## Sauces

All Sauces are Made Fresh in House {choose one sauce then each after is 3.00}

Port Wine Demi  
Hollandaise  
Béarnaise

Rosemary Demi  
Cajun Hollandaise  
Lemon Caper Butter

Grand Steak Sauce  
Remoulade  
Three Peppercorn

## Perfectly Cooked

**Rare**  
center is bright  
red, pinkish toward  
exterior portion

**Medium Rare**  
very center is red, then  
slightly pink towards  
a brown exterior

**Medium**  
center is light  
pink, outer portion  
is brown

**Medium Well**  
butterflied steak  
no pink

**Well**  
butterflied steak  
no pink but uniformly  
brown throughout

# The Grand Dining Room Steakhouse Experience

As a gift from our chef, we begin your evening with an amuse-bouche to tantalize your taste buds & to end your evening perfectly, enjoy the bite-sized mignardise.

## Desserts

### **Chocolate Trilogy.....9.95**

White Chocolate Godiva Crème Brûlée, Mayan Milk Chocolate Zesty Taster, Dark Chocolate Golden Bar

### **Grand Seasonal Trilogy.....9.95**

Wild Berry Bavarian Tower, Key Lime Cheesecake Lollipop, Almond Fruit Tart

### **Grand Chocolate Nitro Dessert .....13.95**

Chocolate Mousse, Berry "Caviar", Chocolate Sauce and Pop Rocks

### **Tableside Bananas Foster for Two.....28.95**

All Desserts are the Creation  
of Pastry Chef John Jackson



Please dial 251.928.9201  
for reservations or more information.