

# 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, Edmeades, Mendocino County, California, USA*

**Magnolia Bisque**.....**10.95**  
Luxurious Lobster & Asparagus Bisque Served Side by Side  
*Recommended Wine Pairing: Chardonnay, Lioco, Sonoma County, California, USA*

## 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, USA*

**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, USA*

**The Lakewood Wedge Salad**.....**9.95**  
Baby Iceberg, Prosciutto Bacon, Tobacco Onions, Blue Cheese Crumbs & Blue Cheese Dressing  
*Recommended Wine Pairing: Riesling, Snoqualmie, Columbia Valley, Washington, USA*

**Satsuma Salad**.....**9.95**  
MARC Bibb Lettuce, Micro Greens, Alabama Belle Chèvre Goat Cheese, Spiced Pecans & Satsuma Vinaigrette  
*Recommended Wine Pairing: Brut, Blanc de Noir, Gruet, New Mexico, NV*

**Fried Green Tomatoes**.....**8.95**  
Spicy Remoulade  
*Recommended Wine Pairing: White, Conundrum, Caymus, California, USA*

### 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, USA*

**Grand Shrimp Cocktail**.....**13.95**  
Zesty Cocktail Sauce  
*Recommended Wine Pairing: Pinot Grigio, Pasqua, "Vigneti del Sole", delle Venezie, Italy*

**Seared Ahi Tuna\***.....**14.95**  
Sashimi Grade Hawaiian Ahi Tuna Presented on a Himalayan Salt Block with Sriracha Mayo  
*Recommended Wine Pairing: Ask your Server for the Saki Pairing of the Day*

**Scallop Rossini**.....**17.95**  
Jumbo Scallop, Seared Foie Gras, Caramelized Pineapple Purée  
*Recommended Wine Pairing: Viognier, Loredona, Monterey County, California, USA*

\*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.....27.95**

Recommended Sauce Pairing: Grand Steak Sauce

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

**Filet Mignon\* 8 ounce.....29.95**

Recommended Sauce Pairing: Béarnaise

Recommended Wine Pairing: Zinfandel, Ballentine Vineyards, "Old Vine", Napa Valley, California, USA

**NY Strip\* 12oz.....27.95**

Recommended Sauce Pairing: Three Peppercorn

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

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

Recommended Sauce Pairing: Port Wine Demi

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

**Australian Rack of Lamb\*.....29.95**

Recommended Sauce Pairing: Rosemary Demi

Recommended Wine Pairing: Merlot, Franciscan Estate, Napa Valley, California, USA

**Ashley Farms All Natural Frenched Chicken Breast.....19.95**

Recommended Sauce Pairing: Rosemary Demi

Recommended Wine Pairing: Red, Peirano Estate, "The Other" Lodi, California, USA

## From the Sea

**Dover Sole {Presented Tableside}.....32.95**

Recommended Sauce Pairing: Lemon Caper

Recommended Wine Pairing: Chardonnay, Lioco, Sonoma County, California, USA

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

**Two Lobster Tails.....34.95**

Sauce Pairing: Served with Drawn Butter

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

## Sides...4.95

Baked Potato  
Loaded Baked Potato {add 2.00}  
Double Baked Potato  
Yukon Smashed Potatoes  
Grand Rice Medley  
Truffle Mac and Cheese

Southern Cheese Grits  
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**  
center is very  
pink, slightly brown  
toward 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 & Key Lime Pie  
Cheesecake Breeze, Milk Chocolate  
Decadence Cake & Chocolate  
Macaroon Sandwich with Dark  
Peppermint Ganache

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

Fresh Fruit Taco, Fruit Gelée Lollipop  
& Seasonal Fruit Cobbler

### **Tableside Liquid Nitrogen Popcorn Ice Cream.....13.95**

### **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.