



Open Nightly from 6:00pm - 9:00pm | Reservations Highly Recommended | 251-990-4300
Grand Hotel | 17855 Scenic Hwy 98, Fairhope AL 36532

APPETIZERS

FROM THE SEA

Traditional Grand Gumbo	11
Gulf Seafood, Okra and Sassafras	
<i>Recommended Wine Pairing: Kenwood Vineyards, Pinot Noir, "Yulupa", California</i>	
GF Alabama Appellation Oysters* ½ dozen dozen	10 18
House Made Hot Sauce	
<i>Recommended Wine Pairing: Chandon, Brut, "Classic", Champagne, California</i>	
GF Grilled Oysters Grandfeller	14
Local Conecuh Sausage, Braised Greens, Blackened Hollandaise	
<i>Recommended Wine Pairing: Finca Cerrada, Tempranillo, La Mancha, Spain</i>	
GF Pan-Seared Scallops	18
House Made Tasso, Garden Peas, Blackened Hollandaise	
<i>Recommended Wine Pairing: Mer Soleil, Chardonnay, Unoaked, "Silver", Santa Lucia Highlands, California</i>	
Signature Lump Crab Cake	16
Summer Melon Salsa, Spicy Avocado Mayonnaise	
<i>Recommended Wine Pairing: Golden Eagle Vineyard, Chardonnay, "Auspicion", California</i>	
GF Jumbo Shrimp Remoulade	15
Poached Shrimp, Remoulade and Avocado	
<i>Recommended Wine Pairing: Echo Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	

FROM THE FARM

Cheese Board	15
Your Server will Describe our Daily Selections of Farm Cheeses.	
Served with Honey Comb, Fruit Mustards and Spiced Nuts	
<i>Recommended Wine Pairing: Conundrum, Red Blend, California</i>	
Tomato Gazpacho	10
Lump Crab Meat, Bell Pepper Brunoise, Garlic Croutons	
<i>Recommended Wine Pairing: Golden Eagle Vineyard, Chardonnay, "Auspicion", California</i>	
Caesar Salad	9
Parmesan Reggiano, White Anchovies and Focaccia Croutons	
<i>Recommended Wine Pairing: Monteflor, Pinot Grigio, "Velio", delle Venezie, Italy</i>	
GF Tomato Salad	14
Mozzarella, Melon, Basil Vinaigrette	
<i>Recommended Wine Pairing: Mer Soleil, Chardonnay, Unoaked, "Silver", Santa Lucia Highlands, California</i>	
GF Spinach Salad	12
Spiced Pecans, Bill-E's Bacon, Blue Cheese and a Cane Vinegar Sorghum Dressing	
<i>Recommended Wine Pairing: Franciscan, Merlot, Napa Valley, California</i>	
GF Spiced Lamb Ribs	16
Chimichurri	
<i>Recommended Wine Pairing: Elouan, Pinot Noir, Oregon</i>	
Thick-Cut Glazed House Made Bacon	12
Bourbon and Vanilla Bean Glaze, Confit Egg Yolk, Rye Toast	
<i>Recommended Wine Pairing: Golden Eagle Vineyard, Chardonnay, "Auspicion", California</i>	



Please dial 251.990.4300
for reservations or more information.

Chefs Markus Haeusler
and Brian Young

*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. Please notify your server if you have any food allergies or require special food preparation & we will be happy to accommodate your needs. GF These items are Gluten-Friendly.



FROM THE FARM

GF Prime Ribeye* 16 ounce.....	44
Recommended Wine Pairing: Botalcura, Malbec, "La Porfia Gran Reserva", Chile	
GF Prime-Angus New York Strip Loin* 16 ounce.....	42
Recommended Wine Pairing: Lyeth, Cabernet Sauvignon, Alexander Valley, California	
GF Angus Filet Mignon* 8 ounce 10 ounce.....	36 40
Recommended Wine Pairing: Franciscan, Merlot, Napa Valley, California	
GF Black Hills Farms Pork Loin.....	29
Sautéed Pears, Lardons, Armagnac Wild Mushroom Sauce	
Recommended Bottle of Wine: Conundrum, Red Blend, California	
GF Southeast Family Farms Prime Sirloin* 12 ounce	30
Recommended Wine Pairing: Lyeth, Cabernet Sauvignon, Alexander Valley, California	
GF Chimichurri Marinated Skirt Steak*.....	30
Recommended Wine Pairing: Botalcura, Malbec, "La Porfia Gran Reserva", Chile	
GF Lemon-Thyme 1/2 All-Natural Chicken	28
Recommended Wine Pairing: Monteflor, Pinot Grigio, "Velio", delle Venezie, Italy	
GF 72-Hour Beef Short Rib*.....	30
Braised Onions & Mushrooms, Prepared Medium Rare	
Recommended Bottle of Wine: Ironstone Vineyards, Cabernet Sauvignon, California	
GF Summer Vegetable Risotto.....	23
Summer Vegetables, Herbs and Parmesan	
Recommended Wine Pairing: Mer Soleil, Chardonnay, Unoaked, "Silver", Santa Lucia Highlands, California	

FROM THE SEA

GF 1.5# Broiled Maine Lobster.....	35
Tarragon Butter	
Recommended Wine Pairing: Golden Eagle Vineyard, Chardonnay, "Auspicion" , California	
GF Seared Gulf Snapper.....	30
Melon Salsa	
Recommended Wine Pairing: Monteflor, Pinot Grigio, "Velio", delle Venezie, Italy	

GF SAUCES		INDIVIDUAL SIDES		STEAK ENHANCEMENTS
choose one sauce then each after is 4.00		4.00	5.00	
Red Wine Demi	Grand Steak Sauce	GF Butter Whipped Potatoes	GF Braised Cipollini Onions & Wild Mushrooms	GF Lobster Tail 20.00
Béarnaise		GF Creamed Corn		
Au Poivre	Chimichurri	GF Bourbon Glazed Carrots	GF Loaded Baked Potato	GF Oscar Topping 12.00 (Crabmeat, Hollandaise and Asparagus)
		Parmesan Truffle Fries	GF Butter Poached Jumbo Asparagus	
		GF Summer Pea Succotash		

PERFECTLY COOKED

Rare	Medium Rare	Medium	Medium Well	Well
center is very cool, bright red, pinkish toward exterior portion	very center is red and cool, then slightly pink towards a brown exterior	center is light pink and warm, outer portion is brown	center is light pink, warm and very brown on the outer portion	no pink, uniformly dry and brown throughout