
Starters, Soups and Salads

Fried Crab Claws Spicy Ré-moulade	\$13.95
Gulf Coast Crab Cakes Presented with a Tomato Caper Relish and a Spicy Ré-moulade	\$12.95
Fried Green Tomatoes Accompanied by Baby Greens and a Spicy Ré-moulade	\$7.95
Fried Brie Crisp Fried Brie presented with Truffle-Honey, Grand Preserves and Assorted Crackers	\$10.95
Soup of the Day Specialty Soup Created Fresh Everyday for Your Enjoyment	\$6.95
The Grand Seafood Gumbo A Grand Tradition	\$8.95
Grilled Chicken Caesar Salad Crisp Romaine Lettuce Topped with Grilled Chicken served with Shredded Parmesan Cheese, Croutons and Caesar Dressing	\$13.95
Grilled Shrimp Caesar Salad Crisp Romaine Lettuce Topped with Grilled Shrimp Served with Shredded Parmesan Cheese, Croutons and Caesar Dressing	\$15.95
Tandoori Lettuce Wraps Zesty Tandoori Chicken or Shrimp Presented with a Tomato-Cucumber Relish with Local Hydroponic Bibb Lettuce and a Raita Yogurt Sauce	\$13.95
The Grand Seafood Cobb Salad Spring Mix, Crab Meat, Bay Shrimp, Bay Scallops, Bacon, Boiled Egg, Tomatoes, Avocado, Blue Cheese and Cheddar Cheese	\$15.95
Blackened Shrimp or Chicken Wedge Your Choice of Shrimp or Chicken Tossed with a Spicy Ré-moulade Sauce and presented in a Baby Iceberg Wedge topped with Crisp Onion Rings and Bacon Lardons	\$15.95
Oriental Chicken Salad Grilled Soy Glazed Chicken with Baby Greens, Iceberg Lettuce, Nappa Cabbage, Asian Vegetables, Crisp Rice Noodles, Sesame Soy Vinaigrette, all served in a Clear Chinese To Go Box	\$13.95
♥ Bowl of Fresh Cut Fruit [380 cal. low cholesterol low-fat] Fresh-Cut Cantaloupe, Honeydew Melon, Pineapple, Berries, Strawberries, Bananas and Kiwi and Other Fresh Local Fruits Served with Honey-Yogurt	\$13.95

The Grand Gourmet Deli Buffet

The lunch buffet, a long time local's favorite, includes fresh soup of the day, a variety of Chef's garden fresh salads, fresh cut fruits, premium cut delicatessen-style meats and cheeses, freshly baked artisan breads and our Grand Chef's Daily Specialty station where wonderful creations are made fresh before your eyes.

For the "Grand Deli Finale", make sure to save room for our signature bread pudding topped with Whiskey Sauce.


\$17.95 Adults & \$8.95 Children age 5-11

Includes a soft drink, freshly brewed tea or Grand Gourmet coffee

♥ These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs. An 18% Service charge will be added to parties of eight or more.

Sandwiches

All Sandwiches served with your Choice of Potato Wedges, Sweet Potato Fries or Fruit Cup(\$1.95)


Honey-Pecan Chicken Croissant	\$13.95
Southern Honey-Pecan Chicken Salad with Baby Greens and Tomatoes in a Buttery Croissant	
Portabello Burger	\$13.95
Grilled Balsamic Marinated Portabello Mushroom with Roasted Onions and a Trio of Peppers topped with Fresh Mozzarella Cheese on a Freshly Baked Parmesan-Rosemary Bun	
The Grand Burger	\$14.95
Grilled 8oz. Snake River Farms Kobe Beef Patty* on a Freshly Baked Rosemary-Parmesan Roll, with Your Choice of Cheese Including: Cheddar, Swiss, Blue Cheese or Smoked Gouda	
Make Your Own Po-Boy	\$14.95
Your Choice of Lightly Battered Flounder, Shrimp, Oysters or  Alabama Farm Raised Catfish Fried Golden Brown on a Toasted Hoagie Roll with Spicy Rémoulade, Sliced Tomatoes and Shredded Lettuce	

Entrées

Country Gourmet Filet	\$13.95
Chicken Fried Tenderloin of Beef Accompanied by Sawmill Gravy, Potato Wedges, Biscuit and Coleslaw	
Quesadilla Three Ways	\$13.95
Your Choice of Grilled Chicken, Shrimp or Crab presented with Onions, a Trio of Peppers and Jack Cheese in a Jalapeño Tortilla Shell served with Guacamole, Fire-Roasted Salsa, Sour Cream and Crisp Tortilla Chips	
♥ Pan-Seared Grouper [carb-conscious gluten-free]	\$19.95
Served with Roasted Potatoes, Broccoli and Tomato Fumet	
Pesto Chicken Pasta	\$15.95
Grilled Pesto Chicken Accompanied by Trio of Peppers, Red Onions, Artichokes, Niçoise Olives, Spinach, and Parmesan Cheese in a Rich Sun-Dried Tomato Pesto	
Pesto Shrimp Pasta	\$16.95
Grilled Pesto Shrimp Accompanied by Trio of Peppers, Red Onions, Artichokes, Niçoise Olives, Spinach, and Parmesan Cheese in a Rich Sun-Dried Tomato Pesto	

Grand Dessert Menu

The Grand Bread Pudding...\$6.95 A Grand Tradition with Whiskey Sauce	Crème Brûlée...\$6.95 Baked Fresh Daily in Our Pastry Shoppe and Garnished with Seasonal Berries
Reese's Peanut Butter Cheesecake...\$6.95	Seasonal Fruit Cobbler Tart...\$6.95 Topped with a Scoop of Vanilla Ice Cream
Grand Hotel Special...\$6.95 A Freshly Baked Brownie Topped with Ice Cream, Hot Fudge, Baldwin County Pecans, Whipped Cream and Topped with a Cherry	Chocolate and Grand Marnier Decadence Cake...\$6.95
Trio of Mousse...\$6.95 House Made Chocolate, Strawberry and White Chocolate Mousse	Any Dessert a la Mode...\$1.95

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*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.