



Grand Tavern



appetizers

Shrimp Cocktail - \$18

4 Grand Shrimp with Cocktail Sauce

Fried Green Tomatoes - \$13

House Made Pimento Cheese with Bacon Jam & Red Onion Jam

Charred Octopus and Pork Belly - \$20

Grapefruit Napa Slaw with Caramelized Ginger Soy Glaze

Pan Seared Scallops - \$17

Scallops Seared with Lobster Beurre Blanc

Roasted Bone Marrow - \$16

Bone Marrow, Caramalized Onion & Oyster Mushroom with Fried Bread

Pan Seared Crab Cake - \$18

Smoked Tomato Remoulade, Creole Red Pepper Cream Sauce

Smoked Salmon Brie - \$15

Brie wrapped in Smoke Salmon with Lemon Caper & Fried Pumpernickel

Steaks

Grilled Filet of Beef - \$49

8 OZ Filet with Bearnaise Sauce, Dauphinoise Potatoes & Veg du jour

Grilled Ribeye - \$53

16 OZ Grilled Ribeye with a Rosemary and Garlic Brown Butter, Dauphinoise Potatoes & Veg du jour

Oscar Filet - \$63

**8OZ Grilled Filet Topped with Jumbo Lump Crab & Asparagus with Bearnaise Sauce ,
Dauphinoise Potatoes & Veg du jour**

Add Sauteed Oyster Mushrooms

\$6/ Add Oscar \$9

Entrees

Entree Classic Caesar - \$12

With Grilled Chicken -\$18 With Salmon - \$22 With Grilled Shrimp - \$20

Roasted Half Chicken - \$24

Seasoned Half Chicken with Pan Sauce Mashed Potatoes & Veg Du jour

Arkansas "Hawg" Chop - \$32

Pan seared chop served with Calvados Pan Sauce with Mashed Potatoes & Veg Du jour

Grilled Scottish Salmon - \$26

Black Garlic Beurre Blanc with Rice Blend and Veg Du jour

Pan Seared Scallops - \$32

Lobster Beurre Blanc with Potato Risotto & Veg Du jour

Red Lentil Walleye - \$29

Encrusted Walleye with Chive Beurre Blanc, Rice Blend & Veg du jour

Blackened Grouper - \$29

Blackened Grouper with Crab Creole Sauce, Rice Blend and Veg Du jour

Grand Maine Lobster - \$76

One Pound Lobster Grilled with Lobster Beurre Blanc, Potato Risotto & Veg Du jour

Roasted Butternut Squash - \$18

**Half a roasted butternut squash stuff with Spinach, Caramelized Onions,
Dried Cranberry & Walnuts**

Salad

Grilled Romaine Hearts - \$13

Roma tomatoes, balsamic glaze, caesar dressing and fresh parmesan

Grand Greens - \$9

Field greens with Balsamic Vinagrette

Classic Caesar Salad \$10

With house made olive tapenade

Pastas

Chicken Pasta - \$23

**Sauteed Chicken Breast Served over pasta with Oyster Mushrooms,
Peas, Bacon & Caramelized Onions**

Grand Mac 'n' Cheese - \$24

Comte, Gruyere & Cheddar Cheese with House Bacon & Spicy Shrimp



JUST FOR THE LITTLE ONES

FOR CHILDREN 12 & UNDER

Served with side of starch and veg side. Add extra side - \$4

I wanna go home - \$11

Child 3 Cheese Mac 'N' Cheese;
Comte, Gruyere and Sharp Cheddar.
Add Chicken - \$4

Did we bring my tablet? - \$11

Small portion of 1/2 chicken breast with a starch and vegetable side.

I'm Bored - \$13

Beef tips with House Gravy served on a bed of Rice

I don't care - \$12

Small Portion Chicken Pasta Entree

Do you have any games on your phone? - \$8

Small Portion Buttered Pasta

I'm not hungry - \$8

Add a little bit of body text

