

STARTERS

Jumbo Soft Pretzel 	\$13
Lightly Salted, Beer Cheese Sauce	
Crispy Chicken Tenders	\$16
Lightly Breaded, Served with Ranch Dressing	
Italian Meatballs	\$12
House Made Marinara Sauce, Parmesan, Parsley, Served With Garlic Bread	
Cauliflower Wings 	\$15
Lightly Breaded, Choice of Traditional Buffalo, Cajun Ranch Dry Rub, BBQ or Teriyaki	
Fried Calamari	\$15
Basil Pesto Aioli, House Made Marinara, Lemon	
Mozzarella Sticks 	\$12
House Made Marinara Sauce	
Chicken Wings (6/12)	\$13/\$24
Choice of Traditional Buffalo, BBQ, Teriyaki, Cajun Ranch Dry Rub	

Please refer to Asian Kitchen section for additional appetizers

SOUPS & SALADS

Add a protein: Chicken \$7, Shrimp \$8, Salmon \$9, Steak \$9

Caesar Salad 	\$16
Romaine, House Made Croutons, Parmesan, Caesar Dressing	
Make it a wrap \$2	
Cobb Salad 	\$18
Romaine and Iceberg, Avocado, Bacon, Cherry Tomato, Hard Boiled Egg, Green Onion, Crumbled Blue Cheese, Choice of Dressing	
Make it a wrap \$2	
Shrimp Louie 	\$18
Blackened Shrimp, Romaine, Avocado, Cherry Tomato, Hard Boiled Egg, Capers, Louie Dressing	
Make it a wrap \$2	
House Salad  	\$7
Mixed Greens, Carrots, Radish, Cucumber, House Made Croutons, Choice of Dressing	
Chicken Noodle Soup	Cup/Bowl \$8/\$10
Soup of the Day	Cup/Bowl \$8/\$10
Ask your server about today's soup	

GRAND
café

GRAND SANDWICHES

Served with Coleslaw, French Fries, Onion Rings, Sweet Potato Fries
Upgrade to Fruit Cup \$2, Garlic Fries \$2, Salad \$2

French Dip	\$19
House Roast Beef, Au Jus, Horseradish Sauce, House Made Roll, Add Cheese \$2	
Corned Beef Reuben	\$19
Shaved Corned Beef, Marble Rye Bread, Swiss Cheese, Sauerkraut, Thousand Island dressing	
Grilled Chicken Sandwich	\$18
Freshly Grilled Chicken Breast, Lettuce, Tomato, Avocado, Pepper Jack Cheese, Chipotle Aioli, Brioche Bun	
Philly Cheesesteak	\$19
Shaved Beef, Griddled Onions and Peppers, Cheese Sauce, French Roll	
Italian Meatball Sandwich	\$19
Meatball, House Made Marinara Sauce, Provolone Cheese, Artisan Roll	
Café Club Sandwich	\$18
Choice of Bread, Turkey, Ham, Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Add Avocado \$3	



Spicy



Gluten Free



Vegan



Vegetarian





Gluten Free
Alternative Available

*Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
An 18% gratuity is included for parties of six or more. We customarily present one check per table.

SPECIALTY BURGERS

Served with Coleslaw, French Fries, Onion Rings, Sweet Potato Fries
Upgrade to Fruit Cup \$2, Garlic Fries \$2, Salad \$2, Make it a Double \$7

All American Burger	\$19
Applewood Bacon, Choice of Cheese, Grand Sauce, Brioche Bun, Lettuce, Tomato, Onion	
Black Bean Veggie Burger 	\$18
Pesto Basil Aioli, Cheddar Cheese, Avocado, Brioche Bun, Lettuce, Tomato, Onion	
Hangover Burger	\$21
Fried Egg, Applewood Bacon, Sliced Ham, Choice of Cheese, Grand Sauce, Brioche Bun, Lettuce, Tomato, Onion	
Southwest Burger	\$19
Green Ortega Chili, Pepper Jack Cheese, Avocado, Chipotle Aioli	
BBQ Burger	\$19
BBQ Sauce, Smoked Cheddar, Onion Rings, Lettuce, Tomato	
Diablo Burger 	\$19
Spicy Sriracha Mayo, Blackening spice, Pickled Red Onion, Applewood Smoked Bacon, Lettuce, Tomato, Onion	

ALL DAY BREAKFAST

Served with Hash Browns, Choice of Toast

Steak & Eggs 	\$32
8oz New York Steak, Two Eggs Any Style	
Two Eggs Your Way 	\$17
Choice of Applewood Smoked Bacon, Country Sausage Links or Chicken Sausage	
Make it 3 Eggs \$3	
Grand Omelette 	\$19
Applewood Smoked Bacon, Spinach, Onion, Mushrooms, Monterey Jack & Cheddar Cheese	

PASTA FAVORITES

Served with Garlic Bread

Fettuccini Alfredo 	\$22
Parmesan Garlic Cream Sauce, Add a protein: Chicken \$7, Shrimp \$8	
Spaghetti & Meatballs	\$23
House Made Marinara Sauce, Parmesan Cheese, Basil	
Blackened Chicken & Shrimp Pasta	\$28
Grilled Blackened Chicken & Shrimp, Cajun Garlic Cream Sauce, Penne Pasta	
Pappardelle Chicken Marsala	\$25
Freshly Sautéed Chicken Breast, Mushrooms, Marsala Wine Sauce	






ASIAN KITCHEN

Starters


Veggie Eggrolls 	\$12
Golden Fried Veggie Eggrolls, Served Sweet Chili Sauce	
Potstickers	\$13
Pork & Veggie Filled Crispy Dumplings served with Soy Dipping Sauce	
Tempura Vegetables 	\$14
Asparagus, Cauliflower, Bell Peppers, Onions, Mushrooms served with Ponzu Dipping Sauce	

Bowls

Served with steamed Jasmine rice
Substitute with Shrimp \$2

General Tso’s Chicken	\$18
Tossed with Sweet & Spicy Sauce Over a Bed of Broccoli	
Teriyaki Chicken 	\$18
Stir Fried Asian Vegetables	
Kung Pao Chicken  	\$22
Stir Fried with Vegetables, Chili Peppers, Spicy Sauce, Peanuts	
Mongolian Beef  	\$22
Stir Fried with Onions, Scallions, Peppers, Rice Stick Noodles	

STEAK, SEAFOOD & MORE

Seared Airline Chicken 	\$28
Mashed Potato, Seasonal Vegetables, Mushroom Cream Sauce	
12oz Grilled Ribeye Steak* 	\$45
Seasonal Vegetables with Choice of Potato, Topped with Garlic Butter	
Surf & Turf 	\$48
10 oz New York Steak, Tempura Shrimp, Seasonal Vegetables with Choice of Potato, Red Wine Demi Glaze	
Chef’s Meatloaf	\$24
House Made Meatloaf, Mashed Potatoes, Seasonal Vegetables, topped with Mushroom Gravy & Crispy Onions	
Fish & Chips	\$23
Golden Fried Cod Filets, Housemade Coleslaw, Tartar Sauce	
Pan Roasted Lemon Butter Salmon	\$29
Sautéed Seasonal Vegetables, Mashed Potatoes	

SIDES

Coleslaw French Fries Onion Rings Sweet Potato Fries 	\$6
Seasonal Vegetables 	
Parmesan Garlic Fries 	\$7
Golden Fried Tempura Shrimp [3]	\$8
Fruit Cup  	\$7

DELIGHTS | \$10

Brûlée Cheesecake
Berries & Chantilly Cream
Apple Pie
Served with Vanilla Ice cream
German Chocolate Cake
Coconut Pecan Filling, Chocolate Ganache
Double Scoop of Ice Cream
Choice of: Vanilla Chocolate Strawberry Mint Chocolate Chip



Spicy



Gluten Free



Vegan



Vegetarian



Gluten Free
Alternative Available

BEVERAGES

Fountain Drinks	\$5
Juice	\$6
Orange Apple Cranberry Grapefruit	
Iced Tea	\$5
Raspberry Iced Tea	\$5
Hot Tea Selection	\$5
Coffee: Regular Decaf	\$5
Espresso	\$3
Double Espresso	\$5
Cappuccino	\$6
Latte	\$6
Add Vanilla or Caramel Flavor \$1	
Café Mocha	\$7
Hot Chocolate	\$5

BEER/WINE & SPIRITS

Domestic Bottled Beer	\$8
Bud Light Budweiser Coors Coors Light Firestone Michelob U Sierra NV Samuel Adams Shock Top	
Imported/Craft Bottled Beer	\$9
Corona Corona Light Guinness Heineken Lagunitas Modelo Newcastle	
Kendall Jackson Chardonnay	\$12
Robert Mondavi Merlot	\$10
Kendal Jackson Cabernet	\$12
Robert Mondavi Pinot Grigio	\$12
House Champagne	\$8

Full Bar Available

*Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
An 18% gratuity is included for parties of six or more. We customarily present one check per table.