

g/r/a/n/d

restaurant • lounge • events

LITTLE PLATES

G/R/A/N/D MAC & CHEESE
truffles / gruyère 12

TUNA PIZZA
yellowfin tuna / pickled ginger / scallions
miso vinaigrette 13

CLASSIC SLIDERS
american / house sauce / iceberg 13

WELLFLEET OYSTER 6 / 12
red onion mignonette 12 / 24

SHRIMP COCKTAIL (4)
cocktail sauce 13

FRIED OYSTERS (4)
corn remoulade / 10

DEVEILED EGGS
bacon / chive 6

SWEET CHILI CHICKEN WINGS
green scallions / sesame seeds 10

MUSSELS & FRIES
garlic / herbs / tomatoes / jalapeño / chardonnay 12

CRISPY CALAMARI
jalapenos / spicy marinara 12

SPINACH AND ARTICHOKE DIP
naan bread 11

STEAK WONTONS
sweet chili sauce 10

QUESADILLAS
chicken / cheddar / pepper jack
with guacamole / sour cream 10

GUACAMOLE
yellow and blue corn tortilla chips 11

ROAST GARLIC HUMMUS
warm naan 7

SALAD PLATES

"BLT SALAD"
baby iceberg / slow roasted tomato / bacon
buttermilk ranch / fresh herbs 9

AVOCADO SALAD
avocado / orange segments / fennel
honey citrus vinaigrette 8

CAPRESE SALAD
plum and cherry tomatoes / fresh mozzarella /
basil oil / balsamic 8

SLICED STEAK SALAD
grilled hanger / romaine / red onion / tomato
horseradish cream 14

if you have a food allergy, please speak to our chef, manager or your server. •
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness •
18% gratuity will be added to parties of six or more

GRAND BURGERS

choose from
GRASS FED BEEF
FREE RANGE TURKEY
HOMEMADE VEGGIE
served on a sesame seed bun or lettuce wrap

THE CLASSIC
american / house sauce / iceberg 11

BACON EGG BURGER
bacon / deviled egg / peppers 13

SLOW & LOW BURGER
robiola cheese / braised short ribs /bbq 17

BING BURGER
cherry preserve / fresh mozzarella / sea salt 15

BRUNCH BURGER
fried egg / ham / truffle hollandaise 13

G/R/A/N/D B/U/R/G/E/R
blue cheese / caramelized onions /
fig balsamic 16

THANKFUL BURGER
turkey burger / cranberry sauce / gravy 12

BUILD YOUR OWN
beef 9 • turkey 8 • veggie 7

ADD ON'S 1.50
Bacon • Fried egg • American cheese • Vermont cheddar
Mozzarella • Blue cheese • Goat cheese • Mushrooms
Caramelized onion • Avocado

BIG PLATES

SEARED SALMON
asian bbq ginger glaze / whipped potatoes / haircot vert 24

YELLOWFIN TUNA
blackbeans / corn / cilantro salad 26

CRISPY ROASTED CHICKEN
whipped potatoes / haircot vert / sage 20

FLAT IRON STEAK & FRIES
arugula / fries / herb butter 20

SEARED FILET OF BEEF
whipped potatoes / creamed spinach / crispy onions 29

LOBSTER RAVIOLI
tomato / cream / basil 19

SIDE PLATES

SHOESTRING FRIES
TATER TOTS
WAFFLE FRIES
TRUFFLE CHEESE FRIES
CANTONESE STRING BEANS 5

SAUCES
BLACK PEPPER TRUFFLE MAYO
BUTTERMILK RANCH
DR NUTZ BBQ SAUCE
SPICY CHIPOLTE KETCHUP
SRIRACHA MAYO .50

SHAKES \$7

CLASSICS

vanilla / chocolate / strawberry
toasted almond / black cherry vanilla
/ coconut

BLACK & WHITE

chocolate ice cream / vanilla ice cream

TOASTED MARSHMALLOW

vanilla ice cream / marshmallow / whipped cream

PEANUT BUTTER CUPS

chocolate ice cream / peanut butter

BANANA SPLIT

caramel / banana / vanilla ice cream

ICE CREAM SANDWICH

vanilla ice cream / oreo cookies

SODA POP \$4

VIRGIL'S

black cherry / cream / orange cream
root beer / diet root beer

BEER \$6

ABITA AMBER / AMSTEL LITE / BASS ALE
BLUE MOON / BUD LITE / COORS LITE
CORONA / CORONA LITE / GUINNESS
HEINEKEN / HEINEKEN LITE / MICHELOB ULTRA
SAM ADAMS / SIERRA NEVADA / STELLA ARTOIS

WHITE WINES

PINOT GRIGIO,

BENVOLIO, FRIULI, '09 9 / 36

light & crisp, white flowers and citrus

PINOT BLANC,

HIGH HOOK, WILLAMETTE VALLEY, OREGON '08 9 / 36

creamy juicy pear and mineral

SAUVIGNON BLANC,

OYSTER BAY, MARLBOROUGH, NZ, '09 9 / 36

fresh herb, lemon and grapefruit

CHARDONNAY,

WILLIAM HILL, CENTRAL COAST '09 8 / 32

ripe tropical fruits and touch of oak

CHARDONNAY,

SONOMA CUTRER, RUSSIAN RIVER, '09 12 / 48

intense & lingering citrus and apple

SPARKLING WINES

BRUT,

PASCUAL TOSO, ARGENTINA, NV 9 / 36

fresh and delicate green apple

GRUET BLANC DE NOIRS,

NEW MEXICO, NV, 375ML / 28

luxurious, creamy red berry bubbly

ADULT SHAKES \$11

STRAWBERRY FIELDS

french strawberry ice cream / bacardi dragonberry

VANILLA CAKE

french vanilla ice cream / pinnacle cake

FLOAT MY BOAT

3 olives root beer vodka, whipped cream vodka, vanilla ice cream

JAMAICAN ME CRAZY

pineapple vodka, kahlua, coconut ice cream

GORILLA

chocolate vodka, banana liquor, peanut butter, chocolate ice cream

AFTER SCHOOL SNACK

grape jelly, peanut butter, amaretto, toasted almond ice cream

HOT COFFEE BEAN

cafe patron, red bean ice cream, cayenne pepper

GRAPE NUTS

grape vodka, frangelico, vanilla ice cream

CRAFT BEER

cans

DALE'S PALE ALE 6

PABST BLUE RIBBON 3

bottles

CHIMAY ALE GRAND RESERVE 25OZ. 20

SCHNEIDER WEISSE WHEAT 16.9OZ 9

PALM BELGIUM PALE ALE 6

DOGFISH HEAD INDIAN BROWN ALE 6

RED WINES

PINOT NOIR,

MAC MURRY, CENTRAL COAST '09 10 / 40

silky, ripe black cherry

ZINFANDEL-SYRAH,

LONGBOARD POINT BREAK, NORTH COAST '08 11 / 44

smooth and complex, a berry explosion

GRENACHE BLEND,

M. CHAPOUTIER BILA-HAUT, FRANCE '09 10 / 40

bold, velvety organically-farmed old-vine goodness

MERLOT,

KENWOOD VINEYARDS, SONOMA '09 10 / 40

MALBEC,

MONTES, CHILI '08 9 / 36

cassis and black plums with spice

CABERNET SAUVIGNON,

LOUIS M. MARTINI, SONOMA '09 8 / 32

blackberry, currant and toasty oak

CABERNET SAUVIGNON,

J. LOHR, SEVEN OAKS '09 11 / 44

luscious black fruit and mocha

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