

GRAND WILLISTON

SMALL PLATES

PRIME RIB SLIDERS – Blackened Prime Rib, White Cheddar, Caramelized Onion, Horseradish Sauce.	\$15.5
CHICKEN WINGS – Buffalo, Garlic Sriracha or Honey Jalapeno. Carrots & Celery, Blue Cheese, or Cilantro Ranch.	\$13.75
CRAB CAKES – Pan Fried Lump Crabcake, Lemon Butter, Field Greens, Mango Basil Salsa.	\$19.5
PULLED PORK QUESADILLA – 3 Cheese Blend, Roasted Green Chilis, Guacamole, Pico, sour Cream.	\$12.5
TENDERLOIN STEAK SKEWERS – Spicy Steak Skewers, Pico De Gallo, Cilantro Ranch.	\$16.5
SHRIMP BRUSHETTA – Lemon Garlic Shrimp, Limoncello, Basil Chive Butter, Grilled Country Bread.	\$18

PIZZA

MARGHERITA – Tomato, Mozzarella, Fresh Basil, Olive Oil, Roasted Garlic.	\$17
PEPPERONI – Four Cheese Blend and Old-World Pepperoni. Always a Favorite.	\$17
WORKS – Onion, Mushroom, Black Olive, Bell Peppers, Pepperoni, Sausage.	\$21
S.P.M: – Sausage, Pepperoni, Mushroom.	\$20
MAUI – Canadian Bacon, Pineapple, Jalapeno.	\$18

BURGERS

ALL BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES, LETTUCE, TOMATO, ONION, AND PICKLE UNLESS OTHERWISE NOTED.

CLASSIC AMERICAN – Grilled 8oz. Angus Beef Patty, Cheddar Cheese, Grand Burger Sauce on Brioche Bun.	\$13.75
BBQ BACON BURGER – Angus Beef Patty, Cheddar Cheese, Smoked Bacon, Caramelized Onion, Tangy BBQ Sauce on a Brioche Bun.	\$15
MUSHROOM, CARAMELIZED ONION AND SWISS BURGER – Angus Beef Patty, Sautéed Mushrooms, Caramelized Onion, Swiss Cheese, Grand Burger Sauce on a Brioche Bun.	\$14
GREEN CHILI CHEDDAR BURGER – Angus Beef Patty, Roasted Green Chilies, Cheddar Cheese.	\$14.5

SANDWICHES, SALADS & SOUP

BEER BATTERED WALLEYE – Beer Batter, Sriracha Remoulade, Grilled Jalapenos, Lettuce, Tomato on Brioche Bun	\$15
SPICY FRIED CHICKEN – Buttermilk Fried Breast, Bacon, Pepper Jack Cheese, Grilled Jalapeno, Cilantro Ranch, Lettuce, Tomato, on Brioche Bun.	\$14
FRENCH DIP MELT – Shaved Prime Rib, Sautéed Onions and Mushrooms, Cheddar Cheese, Horseradish Spread, on Grilled Sourdough With a Side of Au Jus.	\$16
GRILLED CHICKEN COBB SALAD – Field Greens, Tomato, Cucumber, Egg, Green Onions, Bacon, and Blue Cheese Crumble. Choice of Dressing.	\$15
GRILLED CHICKEN CAESAR – Citrus Grilled Chicken, Chopped Romaine, Garlic Croutons, Parmesan.	\$15
CHICKEN NOODLE SOUP OR SOUP OF THE DAY – With Warm Bread and Butter	4.5 CUP / 7.5 BOWL

STEAKS

ALL STEAKS INCLUDE HOUSE SALAD CHOICE OF DRESSING, SEASONAL VEGETABLE AND TWICE BAKED POTATO.

SLOW ROASTED PRIME RIB – Served with Horseradish Sauce and Au Jus.	12OZ \$36 OR 16OZ. \$43
16 OZ. RIBEYE STEAK: – Char-Broiled or Blackened, Topped with Shallot/Rosemary Butter, Served With Twice Baked Potato, Gravy and Seasonal Vegetables.	\$39
8OZ. FILET MIGNON – Bacon Wrapped, Shallot-and herb-Butter. Served w/Twice Baked Potato	\$34
MAUI PORK CHOP – Teriyaki Marinade Mango Chili Salsa, Served w/Twice Baked Potato	\$28

ENTRÉES

ALL ENTRÉES INCLUDE HOUSE SALAD WITH CHOICE OF DRESSING, SEASONAL VEGETABLES.

CAPRESE CHICKEN: – Pan Seared Chicken Breast, Melted Mozzarella, Grape Tomatoes, Finished with Fresh Basil and Pesto with Side of Fettuccine Alfredo.	\$26
GRILLED PACIFIC SALMON – Citrus Soy Marinade, Mango Basil Salsa, Seasonal Vegetables and Basmati Rice.	\$32
TERIYAKI BRICK CHICKEN – ½ Chicken, Teriyaki Marinade, Pineapple Garnish, Served w/Twice Baked Potato.	\$24
PULLED PORK AND GREEN CHILI MAC: – Pulled Pork, Roasted Green Chili, White Cheddar Mac and Cheese.	\$21
LEMON CAPER TUSCAN CHICKEN – Sautéed Chicken Cutlets, Mushrooms, Capers, White Wine Lemon Sauce, Finished with Grape Tomatoes, Fresh Herbs, and Fettuccini.	\$23