



GRAND TAVERN TROY

STARTERS

SHRIMP COCKTAIL

5 jumbo shrimp with cocktail sauce 12

AHI TUNA

Arugula salad and sesame oil, Asian glaze 14

BURRATA AND HEIRLOOM TOMATO

Arugula salad, olive oil, balsamic 8

CRAB CAKES DIJON

Dijon mayonnaise, greens 12

SMOKED FISH PÂTÉ

Crostini, egg, onion, capers 8

CHORIQUESO

Cheese sauce with chorizo, red onion served with tortilla chips, salsa and sour cream 9

BUFFALO & BONELESS WINGS

Eight bone-in or boneless, choice of BBQ, Chipotle BBQ, mild, hot, spicy garlic, or teriyaki glaze. Served with Ranch or Bleu Cheese dressing 11

QUESADILLAS

Tomato & flour tortillas, frioli pico de gallo and a blend of cheeses, garnished with salsa, sour cream, shredded lettuce

Cheese 9 | Chicken 12 | Steak 14

TENDERLOIN TIPS

Mushroom, garlic herb butter, red wine demi-glace and garlic mashed potatoes 11

SPINACH ARTICHOKE DIP

Artichoke hearts, spinach, and baked cheeses topped with diced tomatoes and served with fresh tortilla chips 11

CHICKEN TENDERS

Boneless chicken tenders, house-made southern-style breading; served with house honey mustard 10

STATION NACHOS

Wonton crisps, chicken, Asiago cream, queso rico cheese, banana peppers, tomato, green onion 12

FLATBREADS

Choose from traditional crust or cauliflower crust for \$2 more.

HAVARTI & PESTO

Dill Havarti cheese and fresh pesto 9

CAPRESE

Marinara and basil pesto, tomatoes, fresh basil, Burrata and Parmesan cheese, balsamic glaze 11

CLASSIC ITALIAN

Marinara, pepperoni, salami, prosciutto, Mozzarella and Parmesan cheese 12

BBQ CHICKEN

Diced chicken breast, bbq sauce, Cheddar-jack cheese, cilantro and red onion 10

GRAND TAVERN BURGERS

Half-Pound USDA Prime Black Angus beef cooked to order.

Substitute **Beyond** Meatless Patty for \$2.

Served with shredded lettuce, tomato, red onion, pickle, mayo and house-made potato chips.

Substitute French Fries for \$1 | Substitute Sweet Potato Fries or Onion Rings for \$2

Substitute for a **Cowboy Salad** for \$1

THE BIG TEXAN

Half-pound burger, Pepper Jack cheese, smoked Texas-style pulled pork 12

MUSHROOM & SWISS

Half-pound burger, sautéed mushrooms and Swiss cheese 11

GTZ

Half-pound burger, Provolone, caramelized grilled onion, house made zip sauce 10

INFERNO

Half-pound burger, red bell peppers, green chiles, onions, chipotle Tabasco, Cajun seasoning, Pepper Jack cheese, and fresh sliced jalapeño peppers 12

BBQ BACON

Half-pound burger, bacon, BBQ sauce, Swiss cheese, and two onion rings 12

BLACK & BLEU

Half-pound burger blackened and topped with melted Bleu Cheese 11

BUILD YOUR OWN GRAND TAVERN BURGER for \$9

Top it with any of the following for 75¢ each:

Swiss, American, Cheddar, Pepper Jack, Mozzarella, Crumbled Bleu Cheese, Jalapeño, Pepperoncini, Bacon, Avocado, Cajun Style, Smokehouse BBQ, Grilled Mushroom, Grilled Onion, and Grilled Bell Pepper.

GREENS

All salads served with house-baked bread upon request.

Chicken \$4 • Pulled Pork \$4 • Shrimp \$5 • Steak \$6 • Salmon \$7

AHI TUNA SALAD

Ahi Tuna served medium rare, mixed greens, shredded carrots, cucumbers, avocado, Frioli, pico de gallo, mango peach vinaigrette 17

CHOPPED CALIFORNIA COBB SALAD

Mixed greens, sliced turkey, bacon, avocado, cheddar cheese, chopped hard-boiled egg, cucumber, and tomatoes; served with ranch dressing 14

BBQ CHOPPED SALAD

Mixed greens, BBQ chicken breast, Frioli pico de Gallo, diced avocado, tomatoes, Cheddar cheese, and Santa Fe seasoned tortilla strips; served with chipotle ranch dressing 14

"THE BEST" GREEK SALAD

Mixed greens, tomatoes, chickpeas, feta cheese, beets, black olives, and pepperoncini, topped with our "BEST" Greek dressing 10

MICHIGAN HARVEST SALAD

Mixed greens with dried cherries, apples, tomatoes, red onions, pecans, and shredded Mozzarella cheese served with raspberry vinaigrette 11

APRICOT SALMON SALAD

Mixed greens with dried apricots, dried cherries, almonds, Bleu Cheese, and fresh broiled salmon; served with raspberry vinaigrette 16

CRISPY PECAN CHICKEN SALAD

Mixed greens, tomato, Bleu Cheese, avocado, onion, mango peach vinaigrette 13

MAURICE SALAD

Mixed greens, turkey, ham, Swiss cheese, gherkin pickles and green olives tossed with traditional homemade dressing; garnished with tomato and hard boiled egg 13

CAESAR SALAD

Fresh Romaine lettuce tossed in our homemade Caesar dressing then topped with shredded Parmesan cheese and house-made croutons 9

SOUPS

CUP OF GRAND TAVERN CHILI

An original homemade traditional chili. 4

Load it with cheese, sour cream, and onion for 1 more

SOUP *du jour*

CUP 3.50 | BOWL 6



House Specialties

Choice of soup or house salad.

BABY BACK RIBS

Seasoned ribs slow-roasted in our signature BBQ sauce served with french fries and coleslaw
Half Slab 16 | Full Slab 22

STUFFED CHICKEN BREAST

Chicken breast stuffed with crabmeat, light thermidor sauce; served with yukon gold mashed potato and the vegetable of the day 21

BEEF SHORT RIBS

Slow-cooked with a cabernet sauce, crispy onion; served with yukon gold mashed potato and the vegetable of the day 23

SAUTÉED CHICKEN

Lightly breaded, sautéed, your choice of traditional preparations:

PICCATA lemon, wine, butter, capers

MARSALA mushrooms, wine, garlic butter

PARMESANA marinara, Mozzarella, and Parmesan

All served with side of pasta and roasted vegetables 18

STEAKS & CHOPS

Served with yukon gold mashed potato and the vegetable of the day.
Choice of Soup or Salad.

BOURBON GLAZED PORK CHOP

Marinated in our homemade bourbon sauce and broiled 18

LAMB CHOPS

Rosemary & garlic infused, char-grilled 26

RIBEYE

14oz., house blend steak seasoning, broiled to your liking 23

NEW YORK STRIP

14oz., house blend steak seasoning, broiled to your liking 24

FILET MIGNON

8oz., house blend steak seasoning, broiled to your liking 25



Served with rice pilaf and the vegetable of the day, choice of soup or salad.

LAKE ERIE PERCH

Sautéed skinless Lake Perch, served with house-made remoulade sauce 18

CEDAR PLANK SALMON

Balsamic glaze, lemon 20

LAKE SUPERIOR WHITEFISH

Broiled, lemon butter sauce 17
Have it encrusted with oven-roasted pecans, add 2

BROILED SALMON

Asian glaze or BBQ sauce 19

BAKED SCALLOPS & SCAMPI

Herbed garlic butter 23

CRAB CAKES

3 crab cakes, lemon, remoulade 21

FRIED SHRIMP

Butterfly jumbo shrimp, lightly breaded, served with cocktail sauce or remoulade 22

STUFFED SHRIMP

Jumbo shrimp stuffed with crab meat, served with light thermidor sauce 22

FISH & CHIPS

Icelandic Cod, "New Castle" beer batter, served with coleslaw, crispy fries and housemade tartar sauce. (does not include salad or sides) 16

P · A · S · T · A

CHICKEN PESTO FARFALLE

Grilled marinated chicken tossed with creamy pesto sauce and bow-tie pasta topped with Parmesan cheese, spinach, diced tomatoes, and red onions 15
Sub with Shrimp 17

SEAFOOD PAPPARDELLE

Sautéed shrimp, lobster, scallops tossed in a Shrimp Supreme sauce with peppers and onions 22

PALOMINO RIGATONI

Tomatoes, peppers, onions, rigatoni and spicy palomino 13 | Add chicken 3

TORTELLINI

Chicken, Asiago cream, tomato basil sauce 17

GARDEN VEGETABLE PENNE

Broccoli, corn, bell peppers, mushrooms, spinach, tomatoes, dried cranberries, toasted almonds, garlic olive oil, gluten free penne 15

SIDES

Coleslaw 3

Fresh Vegetables 3

French Fries 2.50

Side Salad 4

Rice Pilaf 3

Sweet Potato Fries 4

Onion Rings 3

Yukon Gold Mashed Potatoes 3

Crispy Brussels Sprouts 3

Cowboy Salad 3

SANDWICHES

Substitute French Fries for \$1 | Substitute Sweet Potato Fries or Onion Rings for \$2
Add a Side Salad or Soup du Jour \$2 | Substitute for a **Cowboy Salad** for \$1

LA CLUB PANINI

Sliced turkey breast, Black Forest ham, avocado, bacon, lettuce, tomatoes, Pepper Jack & Cheddar cheeses, and mayo on Texas Toast. Served with house-made potato chips 13

PRIME RIB FRENCH DIP

Shaved prime rib topped with Provolone cheese, on a toasted hoagie bun; served with au jus and house-made potato chips 12

BBQ PULLED PORK

Marinated pulled pork, BBQ sauce, topped with crispy fried onions on a burger bun; served with house-made potato chips and a side of coleslaw 11

GAMBINO

Provolone, ham, prosciutto, salami, pepperoni, lettuce, tomato, onion, on a toasted hoagie roll with a side of Italian dressing. Served with house-made chips 12

LOBSTER GRILLED CHEESE

Lobster, Dill Havarti cheese, roasted garlic aioli on Texas Toast served with Palomino sauce for dipping. Served with house-made chips 13

REUBEN

Corned beef served on grilled pumpernickel with Swiss cheese, sauerkraut, and 1000 Island dressing. Served with house-made potato chips 12

TURKEY REUBEN

Roasted turkey breast, served on grilled pumpernickel with Swiss cheese and coleslaw. Served with 1000 Island dressing and house-made potato chips 11

CUBAN PANINI

Marinated pulled pork, Black Forest ham, Swiss cheese, Dijon mustard, pickle, avocado, and mayo on a grilled ciabatta roll. Served with house-made potato chips 12

CRISPY CHICKEN WRAP

Crispy chicken tenders, lettuce, tomato, and Cheddar cheese served in a grilled flour tortilla with a side of honey mustard. Served with house-made potato chips 11

GRILLED CHICKEN FAJITA WRAP

Grilled marinated chicken, onions, peppers, and Cheddar jack cheese wrapped in a warm flour tortilla with salsa and sour cream on the side. Served with house-made potato chips 11

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

= Grand Tavern Signature Dishes

MANAGING PARTNER & CHEF: JOE CROWELL