

STARTERS

NEW WHIPPED FETA

With grilled pita bread, Greek yogurt, roasted garlic, olive oil, pimento 13

CRISPY BRUSSELS SPROUTS

Tossed with almonds, and balsamic glaze 9

SHRIMP COCKTAIL

5 jumbo shrimp with cocktail sauce 14

CALAMARI

Banana peppers, marinara sauce 13

CRAB CAKES DIJON

Dijon mayonnaise, greens 14

CHICKEN SATAY

Four chicken skewers, stir fried vegetables, scallions, Thai peanut sauce and sweet soy dressing 13

TENDERLOIN TIPS

Mushroom, cabernet sauce, garlic mashed potatoes, fried onion strings 15

SPINACH ARTICHOKE DIP

Fresh Spinach, Artichoke hearts, feta cheese, blended, served with tortilla chips 11

CHICKEN TENDERS

Boneless chicken tenders, house-made southern-style breading, served with house honey mustard 12

STATION NACHOS

Wonton crisps, chicken, Asiago cream, banana peppers, tomato, green onion 13

BURRATA AND HEIRLOOM TOMATO

Hearts of palm, arugula mixed green salad, olive oil, balsamic glaze 13

WINGS & 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 13

GT BURGERS

Half-pound Black Angus beef cooked to order. Served with shredded lettuce, tomato, red onion, pickle, mayo and house-made potato chips. Substitute **Kobe** patty for \$2. Substitute **Beyond** meatless patty for \$2. Substitute French fries for \$2. Substitute sweet potato fries or onion rings for \$3

NEW PATTY MELT

Half pound burger, served with grilled onions, provolone cheese, 1000 Island, on grilled pumpernickel. 16

THE GRAND BURGER

Half-pound burger, bacon, cheddar, egg, fried onion strings 15

SIGNATURE ZIP BURGER

Havarti cheese, lettuce, tomato, fried onion strings with a side of our signature zip sauce 14

BBQ BACON

Half-pound burger, bacon, BBQ sauce, Swiss cheese, and two onion rings 15

MUSHROOM & SWISS

Half-pound burger, sautéed mushrooms and Swiss cheese 13

AMERICAN KOBE BURGER

American Wagyu burger char-grilled on a brioche bun 15

INFERNO

Half-pound burger, sautéed green bell peppers, onions, jalapenos, chipotle tabasco, Cajun seasoning, Pepper Jack cheese 14

BLACK & BLEU

Half-pound burger blackened and topped with melted bleu cheese 13

BUILD YOUR OWN GT BURGER *for \$12*

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

Swiss, American, Cheddar, Pepper Jack, Mozzarella, Crumbled Bleu Cheese, Jalapeño, Avocado, Smokehouse BBQ, Grilled Mushrooms, Grilled Onions, Grilled Bell Peppers

Add bacon for \$2

GRAND TAVERN **SLIDERS** Not included in Monday Special

Your choice of Three beef or Three pulled pork sliders, served with grilled onions and American cheese on mini brioche buns. Served with house-made potato chips and pickle. **3 Beef for \$10** **3 Pulled Pork for \$11**

GREENS

NEW ASPARAGUS SPINACH ARUGULA SALAD

Baby spinach, arugula, grilled asparagus, heirloom cherry tomato, red onion, shredded asiago cheese, dressed with olive oil, salt and pepper, cornbread 14

NEW BISTRO SALAD

Romaine, almonds, dates, grilled marinated chicken breast, tomato, corn, goat cheese, sweet italian vinaigrette, cornbread 15

CALIFORNIA COBB SALAD

Mixed greens, sliced turkey, bacon, avocado, cheddar cheese, chopped hard-boiled egg, cucumber, and tomatoes; served with ranch dressing 15

BBQ CHICKEN SALAD

Mixed greens, BBQ chicken breast, pico de gallo, avocado, cheddar cheese, and seasoned tortilla strips, served with chipotle ranch dressing 15

"THE BEST" GREEK SALAD

Mixed greens, tomatoes, chickpeas, feta cheese, beets, kalamata olives and pepperoncini, topped with our "BEST" Greek dressing 12 With chicken 16

PECAN CHICKEN SALAD

Mixed greens, tomato, bleu cheese, avocado, onion, mango peach vinaigrette 15

All salads served with house-baked bread. **ADD:** Chicken 4 • Shrimp 6 • Steak 6 • Salmon 7

MICHIGAN HARVEST SALAD

Mixed greens with dried cherries, apples, tomatoes, red onions, pecans, and shredded mozzarella cheese served with raspberry vinaigrette 14

LOBSTER GOAT CHEESE SALAD

Mixed greens, lobster, goat cheese, blueberries, avocado, with roasted garlic tomato vinaigrette, Texas toast 16

APRICOT SALMON SALAD

Mixed greens with dried apricots, dried cherries, almonds, bleu cheese, and fresh broiled salmon, served with raspberry vinaigrette 16

MAURICE SALAD

Mixed greens, turkey, ham, Swiss cheese, gherkin pickles, green olives, tomato, hard-boiled egg, with traditional homemade dressing 15

CAESAR SALAD

Fresh Romaine lettuce tossed in our homemade Caesar dressing with shaved Parmesan cheese and house-made croutons 10

FIELD BERRY SALAD

Mixed greens, strawberries, dried cherries, mandarin oranges and walnuts topped with grilled chicken, served with raspberry vinaigrette 15

FLATBREADS

Choose from traditional crust or cauliflower crust for \$3 more.

NEW JALAPEÑO HONEY CHICKEN

Diced chicken breast, caramelized onions, Feta cheese, jalapeño honey sauce 14

HAVARTI & PESTO

Dill Havarti cheese and pesto 10

CAPRESE

Marinara, pesto, tomato, Mozzarella & Parmesan cheese, balsamic glaze 11

PEPPERONI


Marinara, pepperoni, Mozzarella and Parmesan cheese 12

SOUP

Soup of the Day 6

French Onion 7

Grand Tavern Chili 6 Loaded +1

 = Grand Tavern Signature Dishes



GRAND TAVERN TROY

NOTICE: 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



House Specialties

Choice of soup or house salad.



SUPREME SHRIMP SCAMPI AND CHICKEN

Sautéed chicken breast, supreme sauce, garlic shrimp scampi, served with mashed potatoes and vegetable medley 24



CHICKEN ALFREDO

Grilled chicken breast, linguine, spinach, mushrooms, Alfredo sauce, parmesan cheese, served with fresh bread 23

CHICKEN PESTO FARFALLE

Grilled marinated chicken tossed with creamy pesto sauce and bow-tie pasta topped with Parmesan cheese, spinach, diced tomatoes, red onions, basil 19
Sub with shrimp 23

SEAFOOD LINGUINE

Sautéed shrimp, lobster, scallops tossed in a shrimp supreme sauce with peppers and onions 26

GARDEN VEGETABLE RISOTTO

Broccoli, corn, bell peppers mushrooms, spinach, tomatoes, dried cranberries, toasted almonds, garlic olive oil, cream and rice 21

TORTELLINI

Grilled marinated chicken, Asiago cream, tomato basil sauce 21

CHICKEN PICCATA

Lightly breaded, sautéed chicken, lemon, wine, butter, capers, served with mashed potatoes and vegetable medley 24

CHICKEN PARMESANA

Lightly breaded, sautéed chicken, linguine marinara, mozzarella, and Parmesan, tomatoes, peppers, onions, and spicy palomino.
Served with fresh bread 25

BABY BACK RIBS

Seasoned ribs slow-roasted in our signature BBQ sauce served with French fries and coleslaw.
(does not include salad or sides)
Half Slab 20 | Full Slab 27

FAJITAS

A sizzling fajita platter with peppers and onions; served with rice, pico de gallo, lettuce, cheese, refried beans and rice, sour cream, and warm flour tortillas (does not include soup or salad)
Chicken 18 | Shrimp 19 | Steak 20

SIGNATURE BEEF SHORT RIBS

Slow-cooked with a cabernet sauce, crispy onion, served with yukon gold mashed potato and the vegetable of the day 27

STEAKS & CHOPS

Served with Yukon gold mashed potato and the vegetable of the day. Choice of Soup or Salad. Add two colossal shrimp to any dish for \$5.

8oz FILET MIGNON

House blend steak seasoning, broiled to your liking 35

LAMB CHOPS

Five bones, Rosemary & garlic infused, char-grilled 36

SPECIAL CUT NEW YORK STRIP

14oz, house blend steak seasoning, broiled to your liking 33

RIBEYE

16oz, house blend steak seasoning, broiled to your liking 32

Seafood

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



MARYLAND SALMON

Salmon with crabmeat, light thermidor sauce, served with yukon gold mashed potato and the vegetable of the day 24

SAUTÉED LAKE PERCH

Sautéed lake perch, served with house-made remoulade sauce 24

CEDAR PLANK SALMON

Balsamic glaze, lemon 24

BROILED SALMON

Asian glazed sauce 24

CRAB CAKES

3 crab cakes, served with light thermidor sauce 24

FRIED SHRIMP

Jumbo shrimp, lightly breaded, served with cocktail sauce or remoulade 25

LAKE SUPERIOR WHITEFISH

Broiled, lemon butter sauce 20

Have it encrusted with oven-roasted pecans, add 2

FISH & CHIPS

Icelandic cod, beer batter, served with coleslaw, crispy fries and housemade tartar sauce.
(does not include salad or sides) 21

WALLEYE

Sautéed walleye, served with house-made remoulade 22

STUFFED SHRIMP

Jumbo shrimp stuffed with crab meat, served with light thermidor sauce 26

SANDWICHES

Substitute French fries for \$2 | Substitute sweet potato fries or onion rings for \$3 | Add a side salad or soup du jour \$3



SOUTHERN FRIED CHICKEN CIABATTA

Crispy fried chicken breast, Pepper Jack cheese, chipotle mayo, shredded lettuce, tomato, red onion, pickle, served with house-made potato chips 15

LA CLUB CIABATTA

Sliced turkey breast, avocado, bacon, lettuce, tomatoes, cheddar cheese, and mayo on grilled ciabatta.
Served with house-made potato chips 14

PRIME RIB FRENCH DIP

Shaved prime rib topped with provolone cheese, on a toasted hoagie roll; served with au jus and house-made potato chips 16

BBQ PULLED PORK

Marinated pulled pork, BBQ sauce, topped with crispy fried onions on a brioche bun; served with house-made potato chips and a side of coleslaw 13

REUBEN

Corned beef, grilled pumpernickel, Swiss cheese, sauerkraut, side of 1000 island dressing.
Served with house-made potato chips 14

TURKEY REUBEN

Turkey, grilled pumpernickel, Swiss cheese, coleslaw, side of 1000 island dressing.
Served with house-made potato chips 14

CUBAN CIABATTA

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 14

CRISPY CHICKEN WRAP

Crispy chicken tenders, lettuce, tomato, cheddar cheese, flour tortilla, side of honey mustard. Served with house-made potato chips 13

GRILLED CHICKEN FAJITA WRAP

Grilled marinated chicken, onions, peppers, and cheddar jack cheese, flour tortilla with salsa and sour cream on the side. Served with house-made potato chips 14

QUESADILLAS

Tomato & flour tortillas, pico de gallo and a blend of cheeses, garnished with salsa, sour cream, shredded lettuce
Cheese 10 | Chicken 13 | Steak 15

SALMON SANDWICH

6oz salmon filet with avocado and pepper jack cheese 12

LOBSTER GRILLED CHEESE

Lobster, dill Havarti cheese, mayonnaise on Texas toast served with palomino sauce for dipping. Served with house-made potato chips 16

SIDES



Asparagus 5

Coleslaw 3

Fresh Vegetables 3

French Fries 3

Sweet Potato Fries 4

Rice Pilaf 3

Onion Rings 3.50

Yukon Gold Mashed Potatoes 3

Crispy Brussels

Sprouts 5

Side Salad 5

ASK YOUR SERVER ABOUT OUR FRESH HOUSE-MADE DAILY DESSERT SPECIALS

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.