

Dining

at the Grande

Soup du jour cup \$5.5 | bowl \$7

Salads

House Salad \$9 ^{GF}

candied pecans, Asian pear, heirloom tomatoes, cucumber, mixed greens, with your choice of dressing

Caesar Salad \$9 ^{GF}

romaine lettuce, parmesan, croutons, with caesar dressing
anchovies available upon request

Spinach & Romaine Salad \$9 ^{GF}

baby spinach, crisp romaine, strawberries, mandarin oranges, red onion, with candied walnuts, with your choice of dressing

**add to any salad chicken \$9, salmon \$12 or shrimp \$10 **

Appetizers

Fig & Prosciutto \$14

crispy goat cheese & Cuban bread crostini

Shrimp Cocktail \$18 ^{GF}

6 jumbo Old Bay poached shrimp, cocktail sauce, remoulade and lemon

Spinach & Artichoke Dip \$16 ^{GF} 

served with house chips

Handhelds

Mediterranean Chicken Sandwich \$17

herb marinated chicken breast, fresh mozzarella, leaf lettuce, tomato, basil, balsamic drizzle with your choice of side

Grandeza Burger \$16

8oz USDA prime beef patty, your choice of cheese, lettuce, tomato, onion, pickle on a brioche bun with your choice of side

veggie burger available upon request

California Veggie Burger \$17 

Chipotle mayo, lettuce, tomato, red onion, sliced avocado with your choice of side

 VEGETARIAN ^{GF} GLUTEN-FREE  VEGAN

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu



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Entrées

NY Strip Steak \$48 ^{GF}

12 oz 1855 choice NY Strip with red wine and mushroom demi, with your choice of two sides

Roasted Chicken \$35 ^{GF}

roasted with an apple BBQ demi-glace, served with your choice of two sides

Veal Parmesan \$32

lightly breaded veal cutlet, house red sauce, mozzarella cheese, with linguini pomodoro and seasonal vegetable

gluten free pasta available upon request

Petit Filet Mignon \$48 ^{GF}

6oz choice filet, roasted garlic and chive mashed potatoes and seasonal vegetables

Pan Seared Sea Bass \$40

6 oz filet of sea bass, picatta sauce, with your choice of two sides

Shrimp Scampi \$32 ^{GF}

served over saffron rice and seasonal vegetables

Lentil Bolognese \$35 ^{GF} ^V

french lentils, tomato, garlic, celery, carrot, onion, house pomodoro served over rice

Desserts

Apple Pie Crisp \$9

Chocolate Mousse \$9