

# APPETIZERS

## ONION RINGS

Jumbo onion rings seasoned and beer-battered, served with ranch dip. **\$7**

## SWEET POTATO TOTS

Pulled pork, marshmallows, and honey chipotle sauce. **\$8**

## CHICKEN WINGS

Smoked in-house and fried crisp. Naked, or choice of honey chipotle, Buffalo, or garlic Parmesan. **\$10**

## FRIED GREEN TOMATOES

Traditional fried green tomatoes, served with sun-dried tomato aioli. **\$6**

## SMOKED ONION DIP

Served with house-made potato chips. **\$4**

## JARS

House-made jams and spreads served with grilled crostini. Available as a single jar or a flight of three for **\$12**

Flavors: **\$5** each

**BOURBON BACON JAM  
CHIPOTLE PEACH CHUTNEY  
GOAT CHEESE AND BEET**

## BRUSCHETTA

Tomato, basil and garlic relish with balsamic. Served with grilled crostini. **\$5**

## PRETZEL

Salt-crusted, served with honey mustard and beer cheese dipping sauces. **\$6**

## DUCK WINGS

Crispy fried and glazed with barbecue sauce, served with Cucumber Yogurt dressing. **\$12**

# BOWLS

(Add your choice of beef brisket or pulled pork for **\$4**, pulled roasted chicken for **\$2**)

## CHOPPED SALAD

Chicken, bacon, egg, red onion, tomato, honey mustard dressing. **\$10**

## CAESAR

Crisp romaine with smoked tomatoes, onion straws, and lemon. **\$9**

## MIXED GREENS

Pickled beets, goat cheese, roasted hazelnuts, onion straws, apple vinaigrette. **\$9**

## GRILLE HOUSE MAC & CHEESE

Creamy cheese sauce with green onions. **\$12**

# SOUPS

**\$5** each

**BEER CHEESE SOUP** ♦ **SOUP DU JOUR** ♦ **GRAND CHILI**

# BURGERS & SANDWICHES

*Choice of French Fries or Fresh Fried Chips*

## NAKED BURGER

Crisp romaine, tomatoes, red onion. **\$8**

## BACON CHEESEBURGER

Topped with bacon, tomatoes, and onion straws. **\$11**

## BREAKFAST BURGER

Cheddar, bacon, fried egg, roasted garlic aioli. **\$12**

## STEAK SANDWICH

6-ounce sirloin grilled and sliced, served on wild rice bread with grilled onions and tomato aioli. **\$12**

## CAJUN CUE

Cajun spice, Muenster, barbecue sauce, topped with creamy slaw. **\$9**

## GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast, Swiss cheese, lettuce, tomato, onion, served with honey mustard. **\$10**

## PORK PASTRAMI REUBEN

House-smoked pork pastrami, sauerkraut, Swiss cheese and Russian dressing on pumpnickel. **\$12**

## CHICAGO PIGWICH

Grilled Italian sausage, pulled pork, Muenster cheese, giardiniera, smoked paprika aioli on a hoagie bun. **\$10**

## BRISKET SAMMY

Smoked brisket, bourbon bacon jam, garlic aioli, onion straws on wild rice bread. **\$11**

## SALMON BLT

Grilled salmon fillet with bacon jam, tomato aioli, grill-toasted wild rice bread, and mixed greens. **\$12**

# ENTRÉES

*Accompanied with two sides*

## PRIME RIB

16-ounce **\$20** / 10-ounce **\$15**  
Hand-seasoned and slow-roasted.

## CHICKEN

Lemon and herb roasted 1/2 Chicken, char grill finish. **\$14**

## RIBS

St Louis style, Grand Casino rub, smoked and glazed with barbecue sauce. Full rack **\$20** / Half rack **\$14**

## SIRLOIN STEAK

16-ounce **\$22** / 6-ounce **\$14**  
Char-grilled to order and finished with steak butter.

## SHRIMP

Choice of tequila-marinated and grilled, or battered and deep-fried, served with cocktail sauce. **\$17**

## BUTTERMILK FRIED CHICKEN

Two boneless thighs, fried and topped with country gravy. **\$12**

## WALLEYE

Choice of shore lunch style or broiled, served with tartar sauce and lemon. **\$21**

## GRILLE HOUSE SPECIALTIES

### BEEF RIBS

Three bones rubbed, smoked, and glazed. **\$21**

### PORK SHOULDER PASTRAMI

House-brined, smoked and sliced, served with Russian dressing. **\$13**

### BRISKET

Twelve-hour low heat and slow-smoked, barbecue sauce. **\$16**

### BIG PIG PORK CHOP

Center cut loin, rib and belly in one chop, cider-brined and smoked, then grilled for extra flavor. **\$22**

## SIDES \$3 each

**FRENCH FRIES**

**BAKED POTATO**

**SWEET POTATO TOTS**

**CRISPY BRUSSELS SPROUTS**

**COLESLAW**

**MAC & CHEESE**

**VEGETABLE OF THE DAY**

**LOADED MASHED POTATOES**

## DESSERTS

### APPLE CRISP

Fire-roasted apples with cranberries, topped with crunchy oats and ice cream. **\$4**

### BANANA PUDDING

Layered with graham cracker and bananas Foster. **\$4**

### KEY LIME PIE

A tall slice of Key lime pie with graham cracker crust and lime zest. **\$4**

### BETTE LEMAE

A rich flourless chocolate torte with smoked sea salt hazelnut crunch. **\$5**

### BREAD PUDDING

Grand Casino bread pudding with golden raisins and Maker's Mark® whiskey sauce. **\$5**

### CHEESECAKE WITH MACERATED BERRIES

Towering New York cheesecake with fresh berries. **\$7**

## SUNDAES \$5 each

*Made with premium French Vanilla Ice Cream and choice of toppings:*

**CARAMEL**

**BANANAS FOSTER**

**GHIRARDELLI® CHOCOLATE SAUCE**

**STRAWBERRY**

**CHOPPED PEANUTS**

**SMOKED SEA SALT HAZELNUT CRUNCH**