

APPETIZERS

PRIME RIB SLIDERS

Two shaved prime rib sliders, sautéed onions, baby Swiss cheese, and garlic aioli on our signature onion rolls. **\$7**

HOUSE-MADE ONION RINGS

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

FRIED GREEN TOMATOES

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

SMOKED ONION DIP

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

SMOKED WALLEYE PLATE

House-smoked walleye blended with our Smoked Onion Dip, served on a bed of greens with pickled red onion and crostini. **\$10**

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**

BOURBON BACON JAM

House-made, served with grilled crostini. **\$6**

BBQ BRISKET POTATO SKINS

Crispy potato skins loaded with diced brisket, topped with melted cheese and a drizzle of barbecue sauce with a sprinkle of green onion. **\$7**

COCONUT SHRIMP

Five jumbo shrimp coated with tempura batter, rolled in coconut flakes, deep-fried, and served with sweet chili sauce. **\$10**

CHICKEN WINGS

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

SALADS

CHOPPED SALAD

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

TROPICAL FRUIT CHICKEN SALAD

Mixed greens piled high with grilled pineapple, mandarin oranges, strawberries, grapes, feta cheese crumbles, candied almonds, and grilled marinated chicken breast. **\$10**

CAESAR SALAD

Crisp romaine with smoked tomatoes, onion straws, and lemon. **\$8**
Add chicken. **\$2**
Add tequila shrimp. **\$6**

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, lettuce, tomato, roasted garlic aioli. **\$12**

BURGER ADD-ONS

Add brisket, prime rib, or pulled pork to any burger. **\$2**

STEAK SANDWICH

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

PRIME RIB SANDWICH

Shaved prime rib, grilled onions, peppers, baby Swiss cheese on a sweet corn hoagie. **\$9**

MONTE CRISTO

Sliced smoked ham and roasted turkey breast layered with cheese on three slices of bread, dipped in egg wash and grilled. Served with "berry inferno" dipping sauce. **\$12**

GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast, baby Swiss cheese, lettuce, tomato, onion, grill-toasted bun, with honey mustard on the side. **\$10**

PORK PASTRAMI REUBEN

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

APRICOT CHICKEN MELT

Grilled chicken breast, muenster cheese, spinach, and red onion on toasted wild rice bread spread with apricot aioli. **\$10**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

Accompanied with your choice of two sides.

PRIME RIB

16-ounce **\$22** / 10-ounce **\$17**
Hand-seasoned and slow-roasted.

CHICKEN

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

SHRIMP

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

RIBS

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

WALLEYE

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

BUTTERMILK FRIED CHICKEN

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

SIRLOIN STEAK

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

BRISKET

Twelve-hour low heat and slow-smoked, with our house-made barbecue sauce served on the side. **\$16**

PASTA

Served with crostini.

GRILLE HOUSE MAC & CHEESE

With beef brisket or pulled pork. **\$16**
With pulled roasted chicken. **\$14**

GRILLED SHRIMP PASTA

Cavatappi pasta tossed with lobster broth, asparagus, sun dried tomato and parmesan cheese with grilled tequila shrimp. **\$14**

SIDES

\$3 each

FRENCH FRIES
BAKED POTATO
LOADED MASHED POTATOES
COLESLAW

MAC & CHEESE
CRISPY BRUSSELS SPROUTS
VEGETABLE OF THE DAY

DESSERTS

APPLE CRISP

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

CROISSANT DONUT DELIGHT

Fried sugar cinnamon croissant donut topped with bourbon butter pecan ice cream and caramel sauce. **\$5**

COLOSSAL CARROT CAKE

A Grand-sized portion of moist and generously spiced carrot cake with rich cream cheese frosting. **\$10**

BROWNIE BITES SUNDAE

Brownie pieces served in a glass with vanilla bean ice cream, chocolate and caramel sauces, and whipped cream topped with a cherry. **\$4**

CHEESECAKE WITH MACERATED BERRIES

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

BREAD PUDDING

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

SUNDAES

\$5 each

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

CARAMEL **STRAWBERRY**
BANANAS FOSTER **CHOPPED PEANUTS**
GHIRARDELLI® CHOCOLATE SAUCE **SMOKED SEA SALT HAZELNUT CRUNCH**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.