

est. 1847
Grand Hotel
GOLF RESORT & SPA

Dinner Menu 5pm-10pm - To Go Packaging

Dial "0" to place order - A 20% service charge, \$4.00 delivery fee and sales tax will be added to your check

SMALL PLATES

Pork Belly Tacos \$14

citrus glazed pork belly with sweet chili slaw, cilantro, sweet soy

Caramelized Brussel Sprouts \$11

pecan butter, shoyu, benne seeds, gochujang sauce

Gulf Shrimp & Brie Bake \$18

spinach, hot sauce crackers, parmesan flatbread, garlic bread

GF Gulf Shrimp Cocktail \$19

1/2 pound, remoulade, spicy red chili cocktail sauce

Grand Seafood Gumbo \$15

a Grand tradition

Ham & Pimento Cheese \$10

house smoke ham, house made pimento cheese, Grandma's pickles, hot sauce crackers, potato chips

SALADS

add grilled chicken \$7, grilled shrimp \$9, fried chicken fingers \$7

GF Garden Greens \$13

tomato, cucumber, carrot threads, herb vinaigrette

Southern Caesar \$11

romaine, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic croutons

Ahi Tuna Poke Bowl* \$21

cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, gochujang aioli

HAND-HELDS

GH Cheeseburger \$20 [GF Bun available]

patty choice: C.A.B. burger or veggie burger; garden pimento cheese, smoked ketchup, LTO, house pickles, challah bun served with hand-cut fries or fruit*

Honey Pecan Chicken Salad Croissant \$19

heirloom tomato, baby lettuce, sliced grapes served with hand-cut fries or fruit

Gulf Shrimp Tacos \$18

jerk seasoned shrimp, mango salsa, red cabbage slaw, avocado, hot sauce aioli, served with spiced tortilla chips

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

PASTAS

Ultimate Mac 'n Cheese \$22

garden tomatoes, bacon, grilled chicken, green onion, garlic bread

Cajun Fettuccine \$20

add grilled chicken \$7, add grilled shrimp \$9 trinity, spicy cream sauce, asparagus, green onions, garlic bread

ENTRÉES

GF Shrimp and Grits \$26

Conecuh sausage, cheesy grits, smoked tomato hot sauce butter

GF Beef Tenderloin 8oz* \$44

Certified Angus Beef tenderloin, smashed potatoes, haricot vert, roasted shallots, Grand steak butter

GF Roasted Half Chicken \$24

lemon scented roasted potatoes, asparagus, lemon butter sauce

GF Seared By-Catch \$28

Chinese black rice, roasted asparagus, chili-lime coconut broth

THIN CRUST PIZZA

GF can be made with gluten-friendly pizza dough

Pepperoni \$17

san marzano, pepperoni, mozzarella, parmigiana-reggiano, oregano

Margherita \$14

san marzano, mozzarella, heirloom tomato, roasted garlic, basil

Napolitano \$18

san marzano, bacon, pepperoni, fennel sausage, oregano

Wagyu Brisket Debris \$18

caramelized onions, brie, oregano

Cheese \$13

san marzano, mozzarella

GF items marked with this symbol are gluten-friendly

****When placing your order, please alert us if you or anyone in your group, has any concerns regarding food allergies

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KID'S MENU - 11 & UNDER

choice of fries, chips, fruit or garden green beans

Cheeseburger \$11

American cheese, prepared medium-well

Chicken Tenders \$11

Buttered Noodles & Parmesan \$11

DESSERTS

Strawberry Cheesecake \$11

shortbread crust

Chocolate Torte \$11

flourless cake, chocolate glaze

Butterscotch Pudding \$11

bourbon-vanilla crouton

Pint of High Road Ice Cream \$12

vanilla bean or super chocolate

NON-ALCOHOLIC DRINKS

Soft Drinks \$4

Coke, Diet Coke, Sprite, Dr Pepper, Root Beer or Lemonade

Glass of Iced Tea \$4

sweet or unsweetened

Bottled Water \$5

still, AHA strawberry+cucumber, AHA lime+watermelon

Gourmet Bottled Water \$7

Acqua Panna (spring) or San Pellegrino (sparkling)

Cup of Hot Chocolate (14 oz) \$6

Cup of Hot Tea \$6

Earl Grey, Fairtrade Breakfast, chamomile, green, lemon & orange or decaffeinated

Cup of Freshly Brewed Coffee \$6

Grand Gourmet regular or decaffeinated

Chilled Bottled Juice \$5

orange, apple, cranberry, pink grapefruit

Milk \$6

whole, 2%, skim, chocolate or almond

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BEERS

Alabama Craft Beers 12 oz. \$7

⇒ *Grand Hotel, Light Lager, Ghost Train Brewing, Birmingham*

⇒ *Good People, IPA, Good People Brewing, Birmingham*

⇒ *MuChaCho, Mexican-Style Lager,*

⇒ *Good People Brewing, Birmingham*

⇒ *Fairhope Fifty One, Pale Ale, Fairhope Brewing, Fairhope*

Domestic Beers 16 oz. \$7

⇒ *Bud Light*

⇒ *Michelob Ultra*

Non-Alcoholic Beer 12 oz. \$7

⇒ *Heineken 0.0% (alcohol-free)*

WINES

Sparkling \$12 | \$48

Jacques Peltas, Blanc de Blancs, France

Chardonnay \$12 | \$48

Grove Ridge, CA

Pinot Grigio \$12 | \$48

La Fiera, Italy

Pinot Noir \$12 | \$48

Santa Rita 120, CA

Cabernet Sauvignon \$12 | \$48

Grove Ridge, CA

LIQUOR LICENSE

All alcohol is served until 10:00pm and proof of age is required. As part of our Responsible Vendor Program guidelines, the Grand Hotel is liable and responsible for providing & dispensing all alcoholic beverages on Grand Hotel property. In order to maintain control, the Grand Hotel does not permit consumption of any beer, wine or liquor not purchased from the Grand Hotel. We cannot refund purchase of unused alcoholic beverages from anyone not licensed by the State of Alabama.

