



Breakfast 6am-11am | All Day Dining 11am-10pm | Dinner 5pm-10pm

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

ALL DAY 11AM-10PM

Spinach & Artichoke Dip \$14

house-made hot sauce crackers, parmesan flatbread, garlic bread

Gulf Shrimp Salad \$19

ms. lillie's shrimp salad, wonton chips, house-made hot sauce crackers, garlic bread

Grand Seafood Gumbo \$16

a grand tradition, house-made hot sauce crackers

GF Bayside Grill Side Salad \$12

tomato, cucumber, radish, creamy herb vinaigrette

Chicken & Bacon Caesar \$24

grilled herb-marinated chicken, smoked bacon, crisp romaine, tomato, parmesan, croutons, classic caesar dressing

GF Yellowfin Tuna Bowl* \$27

seasoned rice, cilantro, cucumbers, green onions, ginger, oranges, gochujang aioli, avocado, wontons

Bacon Double Cheeseburger* \$21

[☉Bun available]

two 4oz beef patties or veggie burger, american cheese, smoked bacon, lettuce, tomato, house pickles, challah bun, fries, tortilla chips or fruit*

Honey Pecan Chicken Salad Croissant \$20

heirloom tomato, lettuce, sliced grapes, fries, tortilla chips or fruit

Gulf Coast Tacos \$22

blackened shrimp or grilled redfish, chilled pineapple cabbage slaw, chipotle aioli, avocado purée, spiced tortilla chips and fire-roasted salsa

Pork Belly BLT \$21

caramelized and glazed pork belly, alabama white sauce, tomatoes, arugula, challah bun, fries, tortilla chips or fruit

Pepperoni or Cheese Pizza \$19

san marzano, mozzarella, parmesan

Seafood Pizza \$26

gulf shrimp, local crab, crawfish, spinach, alabama white sauce

Pork Pizza \$21

pork belly, pepperoni, house-made sausage, feta, mozzarella, san marzano sauce

GF Pizzas can be made with gluten-friendly cauliflower crust

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

GF items marked with this symbol are gluten-friendly

DINNER 5PM-10PM

Southern Mac & Cheese \$20

Load it with:

wild mushrooms, spinach, sweet peppers \$23

roasted chicken, pork belly \$27

blackened shrimp, crawfish, local crab \$32

GF Shrimp and Grits \$29

gulf shrimp, bacon creole sauce, herbed cheese grits

GF 8oz Beef Tenderloin* \$50

bacon fat-braised potatoes, garlic braised beans,

grand steak butter

Make it Surf & Turf with Jumbo Shrimp \$60

Old South Chicken \$28

roasted half chicken, sorghum-glazed, old fashioned squash casserole, heirloom tomatoes

GF Seared Salmon \$37

fingerling potato hash, seasonal local vegetables, remoulade

Gnocchi \$22

toasted garlic, wild mushrooms, spinach, kalamata olives, chili flakes, san marzano sauce, garlic bread

ALL DAY KID'S MENU - 11 & UNDER

choice of fries, fruit or garden green beans

Cheeseburger \$12

american cheese, prepared medium-well

Chicken Tenders \$12

Mac 'n Cheese \$12

garlic bread

Cheese or Pepperoni Pizza \$12

Grilled Chicken \$12

ALL DAY DESSERTS

Cheesecake Dippers \$14

cheesecake bites with strawberry sauce, chocolate sauce, praline sauce, candied pecans, chocolate pop rocks

Indulgent Chocolate Brownie \$14

chocolate mousse, hazelnut spread, vanilla mousse, chocolate shavings and chocolate pearls

Butterscotch Pudding \$14

layered with whipped cream and topped with vanilla bourbon croutons

Pint of High Road Ice Cream \$12

vanilla bean or super chocolate

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



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COMPLETE BREAKFASTS

Continental Breakfast \$24

One Mini Croissant, Blueberry Muffin and Danish served with your choice of the following:

Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate

Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

Magnolia Breakfast \$29

Scrambled Eggs, White Toast, Bacon, Herbed Skillet Potatoes and your choice of the following:

Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate

Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

Grand Start Breakfast \$23

Choice of Cereal with Sliced Banana, White Toast and your choice of the following:

Cereal: Raisin Bran, Froot Loops, Special K, Cheerios or House Made Granola

Served with: whole milk, 2% milk, skim milk or almond milk

Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate

Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

BREAKFAST À LA CARTE

Buttermilk Pancakes \$20

syrup, strawberry jam

☉ Three Egg Southern Omelet \$26

choice of whole egg or egg whites

choose up to 4 items: caramelized wild mushrooms, scallions, onion, spinach, peppers, bacon, ham, white cheddar or pepper jack, with herbed skillet potatoes

☉ Loaded Baldwin County Grits \$25

scrambled eggs, ham, chopped bacon, house-made sausage, white cheddar, green onions, chopped tomatoes, parmesan

☉ Grand Hotel Lump Crab Scramble \$26

scallions, tomatoes & eggs, topped with parmesan & white cheddar with herbed skillet potatoes

Build Your Own Chia Pudding [plant based] \$17

pineapple, berries, coconut, almonds, hazelnuts, maple

Kid's Pancakes (11 yrs old & under) syrup \$9

Steel-Cut Oatmeal raisin-pecan compote \$10

Baldwin County Grits butter \$10

Parfait greek yogurt, fresh berries, granola \$14

Cereal & Sliced Banana raisin bran, cheerios, froot loops, house-made granola, special k \$10

Toasted Bagel cream cheese \$8

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 blackberry+lemon, AHA lime+watermelon

Gourmet Bottled Water \$7

Saratoga Springs Sparkling or Still

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

Bottled Juice \$5

orange, apple, cranberry, pink grapefruit

Milk \$6

whole, 2%, skim, chocolate or almond

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

⇒ *Miller Lite*

⇒ *Michelob Ultra*

Non-Alcoholic Beer 12 oz. \$7

⇒ *Heineken 0.0% (alcohol-free)*

WINES

Sparkling \$12 | \$48

Jacques Pélvas, Blanc de Blancs, France

Chardonnay \$12 | \$48

Trinity Oaks, CA

Pinot Grigio \$12 | \$48

Trinity Oaks, CA

Pinot Noir \$12 | \$48

Trinity Oaks, CA

Cabernet Sauvignon \$12 | \$48

Trinity Oaks, 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.