est. 1847

Grand Hotel

GOLF RESORT & SPA

Scan QR Code to order online

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

Ms. Lillie's Shrimp Salad $19**
spiced and creamy shrimp salad with wonton chips, house-made hot sauce crackers, garlic bread

Grand Seafood Gumbo $16**
a grand tradition, house-made hot sauce crackers

(GF) **Garden Greens Side Salad $12**
tomato, cucumber, radish, creamy herb vinaigrette

Chicken & Bacon Caesar Salad $24
herb-marinated grilled chicken, smoked bacon, crisp romaine, tomato, parmesan, croutons, classic Caesar dressing

(GF) **Seared Salmon Salad** $30**
green beans, local tomatoes, olives, boiled eggs, fingerling potatoes, garden greens, herb vinaigrette

(GF) **Bayside Protein Bowl* $27**
*yellowfin tuna**, marinated rice, cilantro, cucumbers, green onions, ginger, oranges, red- chili aïoli, avocado, wontons*
(GF) Vegan Option- roasted beets and peanut hummus $19

Double Bacon Cheeseburger* $22
[(GF) *Bun available*]
choice of 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 aïoli, 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

THIN-CRUST PIZZAS

(GF) *Pizzas can be made with gluten-friendly cauliflower crust*

Pepperoni or Cheese Pizza $19
san marzano, mozzarella, parmesan

Seafood Pizza $27**
blackened shrimp, local crab, crawfish, spinach, artichoke, cream cheese

All the Meats Pizza $22
pork belly, pepperoni, house-made sausage, mozzarella, san marzano sauce

Umami Pizza $21
caramelized mushrooms, boursin, umami truffle sauce, arugula, lemon oil

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

DINNER 5PM-10PM

Southern Mac & Cheese $20
Load it with:
cheesy broccolini, roasted garlic $23
braised beef short ribs, mushrooms $36
*blackened shrimp, crawfish, local crab** $32*

(GF) **Shrimp and Grits** $29**
seared 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

Chicken and Dumplings $26
pulled chicken, potato dumplings, spiced velouté, sweet peas, carrots

(GF) **Creole Grouper** $39**
smoked bacon jambalaya, pickled okra

ALL DAY KID'S MENU - 11 & UNDER

Cheeseburger with Fries $12
American cheese, prepared medium-well

Chicken Tenders with Fries $12

Mac 'n Cheese with Garlic Bread $12

Cheese or Pepperoni Pizza $12

Grilled Chicken with Green Beans $12

Kid's Sides $5
fries, fruit or garden green beans

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 Chocolate or Vanilla Ice Cream $12

(GF) *Items marked with this symbol are gluten-friendly*

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

***To insure the best quality, our fish and shellfish products are sourced both within the USA (AL, FL, MS, LA, HI) and imported outside of the USA through reliable vendors.*

All items will be served in to go packaging unless otherwise specified

est. 1847

Grand Hotel

GOLF RESORT & SPA

Scan QR Code to order online

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

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

(GF) 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, avocado, white cheddar or pepper jack, with herbed skillet potatoes
(add $1 for every topping over 4)

(GF) Loaded Baldwin County Grits $25
scrambled eggs, ham, chopped bacon, house-made sausage, white cheddar, green onions, chopped tomatoes, parmesan

(GF) Grand Hotel Lump Crab Scramble $27
scallions, tomatoes & eggs, topped with parmesan & white cheddar with herbed skillet potatoes

Build Your Own Chia Pudding [plant based] $20
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 $5
sweet or unsweetened

Bottled Water $6
still, Topo Chico tangerine+ginger, Topo Chico blueberry+hibiscus, Topo Chico lime+mint

Gourmet Bottled Water $8
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 $6
orange, apple, cranberry, pink grapefruit

Milk $6
whole, 2%, skim, chocolate or almond

BEERS

Alabama Craft Beers 12 oz. $8
- ⇒ *Grand Hotel, Blonde Ale, Back Forty Beer Company, Gadsden*
- ⇒ *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. $8
- ⇒ *Miller Lite*
- ⇒ *Michelob Ultra*

Non-Alcoholic Beer 12 oz. $8
- ⇒ *Heineken 0.0% (alcohol-free)*

WINES

Sparkling $12 | $48
Jacques Pelvas, 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.

All items will be served in to go packaging unless otherwise specified