

# DINNER MENU

## STARTERS

<b>HOUSE-MADE BREAD SERVICE</b>	<b>6</b>
Warm Everything-Bagel-Spiced Focaccia, Grissini, Harissa Lemon Butter, Spring Onion Cannellini Bean Puree, Olive Oil	
<b>GF GRILLED OCTOPUS AND CHORIZO</b>	<b>13</b>
Orange Aleppo Pepper Glaze, Green Garlic Salsa Verde, Fingerling Potatoes, Basil	
<b>FLATBREAD</b>	<b>12</b>
Pancetta, Shaved Brussels Sprouts, Roasted Garlic, White Cheddar Fondue, Candied Garlic Syrup	
<b>GF PRIME RIB TACOS</b>	<b>12</b>
Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	
<b>SURF AND TURF CARPACCIO</b>	<b>16</b>
Thin Sliced Beef Tenderloin Carpaccio, Fried Calamari and Lemon, Caper Herb Emulsion, Baguette Wafer, Whipped Horseradish	
<b>GF WHITE CHEDDAR FONDUE</b>	<b>10</b>
Warm Soft Pretzels, Green Apples	
<b>GF MUSHROOM AND CHEDDAR SPRING ROLLS</b>	<b>11</b>
Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata	
<b>GF DEVILED BACON EGGS</b>	<b>7</b>
Candied Bacon, Pickled Mustard Seed, Chive	
<b>SHRIMP CEVICHE</b>	<b>14</b>
Citrus Red Chili Marinated Shrimp, Avocado, Cilantro, Red Onion, Aleppo Spiced Corn Nuts, Carta Da Musica Crackers, Cotija Cheese	
<b>POBLANO CRAB WONTONS</b>	<b>14</b>
Charred Pineapple Agrodolce, Lemon Chili Mashed Avocado, Marinated Summer Squash Ribbons, Basil, Mint	

## GREENS

<b>GF BILL'S CHICKEN SALAD</b>	<b>14</b>
Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard	
<b>GF - WITH GRILLED CHICKEN</b>	
<b>GRAND STREET CAESAR</b>	<b>13</b>
Grilled Chicken, Hearts of Romaine, White Anchovies, Croutons, Parmesan	
<b>GF SPRING VEGETABLE SALAD</b>	<b>14</b>
Asparagus, English Peas, Cucumber, Multi-Seed Croutons, Watercress, Lemon Vinaigrette, Charred Scallion Greek Yogurt, Pumpkin Seed Dukkah	
<b>GF GRILLED SALMON SALAD*</b>	<b>16</b>
Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette	
<b>GF GF SIDE SALAD</b>	<b>5</b>
Sherry Thyme Vinaigrette, Dried Cranberries, Pumpkin Seeds, Ricotta Salata	
<b>SALAD ADDITIONS</b>	
<b>GRILLED CHICKEN - 5   GRILLED SHRIMP - 8   GRILLED SALMON* - 9   MARINATED SIRLOIN* - 10</b>	

## SIDE PLATES

<b>GF CHICKEN FRIED BRUSSELS SPROUTS</b>	<b>7</b>
Pickled Shallots, Pickled Mustard Buttermilk Dressing	
<b>GF GF ROASTED SPAGHETTI SQUASH</b>	<b>8</b>
Toasted Hazelnuts, Lemon Brown Butter, Manchego Cheese, Chive	
<b>GF CAULIFLOWER GNOCCHI</b>	<b>9</b>
Sauteed Cauliflower, Charred Broccoli, Broccoli Bechamel, Pecorino Frico	
<b>GF LEMON BUTTER ASPARAGUS</b>	<b>8</b>
Radish, Aerated Bagna Cauda, Pumpnickel Crumbs	
<b>GF GF PEAS AND CARROTS</b>	<b>8</b>
Burnt Honey Glazed Carrots, Pumpkin Seed Dukkah, Pea Tendrils, Ancho Mole	

## LARGE PLATES

<b>GF SMOKED PORK CHOP</b>	<b>25</b>
Smoked Bacon Mac And Cheese, Chipotle-Honey Glaze, Barbecue Spiced Pork Rinds	
<b>GF CHICKEN DUO</b>	<b>19</b>
Marinated Grilled Chicken Breast, Chicken Leg and Wing Confit, Gorgonzola Smashed Potatoes, Roasted Chicken Demi-Glace	
<b>GF CORNMEAL CRUSTED TROUT</b>	<b>23</b>
Warm Potato Salad, Creamed Brussels Sprouts, Burgers' Smokehouse Bacon, Charred Lemon Butter Sauce, Crispy Potato Skins	
<b>SEARED SALMON*</b>	<b>26</b>
Toasted Quinoa, Crab Veloute, Tobiko Caviar, Shaved Asparagus and Summer Squash	
<b>GF 6 OZ GRILLED FILET MIGNON*</b>	<b>34</b>
Buttermilk Smashed Potatoes, Port Wine Glazed Mushrooms, Roasted Shallots, French Green Beans, Cabernet Demi-Glace	
<b>GF 12 OZ HEREFORD RIBEYE</b>	<b>38</b>
Pastrami Tater Tots, Pastrami Burnt Ends, Beemster Cheese, Smoked Hollandaise, Green Garlic Salsa Verde, Ancho Lava Salt	
<b>GF MARINATED GRILLED ALBACORE TUNA</b>	<b>28</b>
Grilled New Potatoes and Vidalia Onions, Green Garlic Salsa Verde, Sherry Bacon Cream, Watercress Summer Squash	
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b>	<b>13</b>
Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries	
<b>GRAND STREET BURGER*</b>	<b>11</b>
8 oz Black Angus Burger, Toasted Brioche Bun, Crispy Onion Straws, Fries	
<b>ADD CHEESE - 1   ADD BACON - 2   ADD FRIED EGG - 2</b>	

## PASTAS

<b>PAPPARDELLE</b>	<b>19</b>
Sauteed Shrimp, Citrus Tomato Sauce, Zucchini, Fresh Basil, Crab Lemon Ricotta	
<b>GF GARGANELLI</b>	<b>18</b>
Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino	

<b>GF CANNELLONI</b>	<b>19</b>
Artichoke, Ricotta, Fresh Mozzarella Cheese Filling, Asparagus Coulis, Pistachio, Fried Artichoke Hearts, Basil, Grilled Asparagus, and Lemon	
<b>SPAGHETTI AND MEATBALLS</b>	<b>19</b>
Italian Sausage-Lamb Meatballs, Basil Pesto, Roasted Tomato Sofrito, Toasted Pine Nuts	

- GF HOUSE FAVORITES**
- GF GLUTEN FREE**
- GF VEGETARIAN**

OWNERS **RICK & KRISTI GHILARDI**

\* Contains or might contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.



