

STARTERS

(V) HOUSE-MADE BREAD SERVICE | 6

Warm Everything-Bagel-Spiced Focaccia, Cacio E Pepe Butter, Fried Garlic Olive Oil

WHITE FLATBREAD | 16

White Cheddar Fondue, Shaved Brussels Sprouts, Bacon, Candied Garlic Syrup, Roasted Garlic, Mozzarella

(GF) PRIME RIB TACOS | 14

Horseradish Guacamole, Pickled Red Onion, Cilantro, Cotija Cheese, Diablo Sauce

(V) WHITE CHEDDAR FONDUE | 10

Warm Soft Pretzels, Green Apples

(GF) DEVEILED BACON & EGGS | 8

Candied Bacon, Pickled Mustard Seed, Chive

(V) CHICKEN FRIED BRUSSELS SPROUTS | 13

Pickled Shallots, Pecorino Peppercorn Dressing

SMOKED SALMON SPINACH ARTICHOKE DIP | 13

White Cheddar, Cured Smoked Salmon, Artichoke, Spinach, Spiced Tortilla Chips

(V) ROASTED MUSHROOM SPRING ROLLS | 13

Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata

TUNA TARTARE* | 15

Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, Hot Mustard Crackers

PIMENTO CHEESE & HOUSE-MADE CHIPS | 7

LARGE PLATES

(GF) SMOKED PORK CHOP | 27

Smoked Bacon Mac and Cheese, Sherry BBQ Glaze, BBQ Spiced Chicharrone

CHICKEN PICCATA | 24

Pan Seared Chicken Cutlet, Crispy Polenta Croutons, Caper Piccata Sauce, Fresh Mozzarella, Roasted Tomatoes, Red Onion, Arugula Salad

CORNMEAL CRUSTED TROUT | 26

Warm Potato Salad, Creamed Brussels Sprouts, Burgers' Smokehouse Bacon, Charred Lemon Butter Sauce

CATCH OF THE DAY | MP

(GF) 7 oz GRILLED SALMON | 26

Roasted Corn Bechamel Sauce, Heirloom Tomato, Cucumber, Avocado Basil Salad, Parmesan Risotto, Green Beans

6 OZ GRILLED FILET MIGNON* | MP

Whipped Potatoes, Fried Onion Straws, French Green Beans, Gorgonzola Butter, Red Wine Demi-Glace *GF w/out onion straws*

(GF) BRAISED SHORT RIBS | MP

Polenta Fries, Roasted Brussels Sprouts, Mushroom Marsala Sauce

GREENS

BILL'S CHICKEN SALAD | 15

Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard

GRILLED CHICKEN CAESAR | 14

Grilled Chicken Breast, Hearts of Romaine, Traditional Caesar Dressing, Croutons, Parmesan *GF without croutons*

GRILLED SALMON SALAD* | 17

Grilled Salmon, Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette

WEDGE SALAD | 18

Grilled Sirloin, Romaine, Bacon, Egg, Red Onion, Croutons, Gorgonzola Buttermilk

(GF) SIDE HOUSE SALAD | 6

Mixed Greens, Sherry Thyme Vinaigrette, Dried Cranberries, Toasted Almonds, Parmesan Cheese

SIDE CAESAR SALAD | 6

SALAD ADDITIONS

Grilled Chicken | 7 Grilled Shrimp | 8 Grilled Salmon | 9

Coconut Fried Chicken | 7 Grilled Sirloin | 12

SANDWICHES

GRAND STREET BURGER* | 14

2 - 4 oz Angus Smashed Patties, Toasted Brioche Bun, Crispy Onion Straws, Fries

Add Cheese - 1 (Cheddar, American, Guyere)

Add Double Thick Bacon - 2 | Add Fried Egg - 2

BUTTERMILK FRIED CHICKEN | 15

Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Pimento Cheese, Pickles, Toasted Egg Bun, Fries

HOUSE-MADE PASTRAMI SANDWICH | 15

Pastrami, Gruyere Cheese, Horseradish Aioli, Worcestershire Sauce, Giardiniera, Marble Rye Bread, House-Made Potato Chips

TURKEY SANDWICH | 14

Double Thick Bacon, Smoked Turkey, Roasted Tomato, Butter Lettuce, Pickled Red Onion, Bacon Aioli, Multi-Grain Bread, BBQ Spiced Fries

GRAND STREET STACK | 16

Grilled, Marinated Sliced Sirloin, Caramelized Onions, Roasted Mushrooms, Red-Wine Demi Glace, Baguette, Fries

PASTAS

GARGANELLI | 23

Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino

PAPPARDELLE | 23

Sauteed Shrimp, Citrus Tomato Sauce, Zucchini, Basil Crab Lemon Ricotta

SPAGHETTI & MEATBALLS | 23

Italian Sausage-Lamb Meatballs, Basil Pesto, Roasted Tomato Sofrito, Toasted Pine Nuts

All parties larger than 6 will be charged 21% gratuity

desserts

PHYLLO BROWNIE | 9

Raspberry Coulis, Crème Anglaise, Hazelnuts, Vanilla Ice Cream

APPLE PIE | 9

Crème Anglaise, Apple Cider Caramel, Whipped Cream, Vanilla Ice Cream, Puff Pastry Crust

(GF) SEASONAL CREME BRULEE | 9

Seasonal Crème Brulee, House Made Cookies

(GF) GRAND BAR | 11

Crunchy Peanut Butter Mousse, White Chocolate Folded w/ Rice Krispies, Dipped in Dark Chocolate

SEASONAL CHEESECAKE | MP

Parisi Italian Roast | 3

Parisi Guatamalan Decaf | 3

Parisi Espresso | 4

Cappuccino | 4.5

(Hazelnut, Vanilla,
Caramel Upon Request)

Latte | 6

Macchiato | 6

Cafe Mocha | 6

HOUSE FAVORITES | *G* GLUTEN FREE | (GF)
VEGETARIAN | (V)

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.

SIDES

FRENCH FRIES | 5

POLENTA FRIES, GOCHUJANG KETCHUP | 8

WHIPPED POTATOES | 6

MAC AND CHEESE | 7

SOUP OF THE DAY | 6

VEGETABLE OF THE DAY | MP

G happy hour
SUNDAY-SATURDAY
3PM-6PM

weekly specials

MARTINI MONDAY | well & classic martinis | 9

TEQUILA TUESDAY | patron margaritas | 8

WEDNESDAY | around the world on a mule | 8

moscow, mexican, kentucky, jamaican, london mules

THURSDAY | half priced bottles of wine

on any bottle under \$60 (excludes private dining rooms)

OLD FASHIONED FRIDAY | 9

choice of maker's mark, woodford reserve, bulleit rye

four roses small batch, union horse or templeton rye

SATURDAY | *bottomless mimosas & bloody mary's 11am-2pm | \$14, \$1 refills (limit 2 hours)*

SUNDAY | *bottomless mimosas & bloody mary's 10:30am-2pm | \$14, \$1 refills (limit 2 hours)*

daily specials

DOMESTIC BOTTLES | 3

LOCAL BEER | 4

WELL COCKTAILS | 7

HOUSE WINE | 7

S (V) CHICKEN FRIED BRUSSELS SPROUTS | 11
Pickled Shallots, Pecorino Peppercorn Dressing

N (V) MUSHROOM SPRING ROLLS | 11
Cheddar Fondue, Gremolata, Garlic Syrup

C SMOKED SALMON SPINACH ARTICHOKE DIP | 11
White Cheddar, Cured Smoked Salmon, Artichoke, Spinach, Spiced Tortilla Chips

K (GF) DEVEILED BACON EGGS | 6
Candied Bacon, Pickled Mustard Seed, Chive

(V) HOUSE-MADE BREAD SERVICE | 5
Warm Everything-Bagel-Spiced Focaccia, Cacio E Pepe Butter, Fried Garlic Olive Oil

COCO CHICKEN STRIPS | 8
with hot mustard

(V) SOFT PRETZELS | 9
with white cheddar fondue, apples

(V) HOUSE-MADE POTATO CHIPS | 5
with pimento cheese

WHITE FLATBREAD | 14
White Cheddar Fondue, Shaved Brussels Sprouts, Bacon, Candied Garlic Syrup, Roasted Garlic, Mozzarella

TUNA TARTARE | 13
Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, Hot Mustard Crackers