

STARTERS

(V) HOUSE-MADE FOCACCIA BREAD | 7

Chef's Selection of Seasonal Ingredients

FLATBREAD | 16

Tomato Red Wine Sauce, Peaches, Burrata, Arugula, Red Onion, Prosciutto, Honey Truffle Oil

(GF) PRIME RIB TACOS | 15

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

G (V) WHITE CHEDDAR FONDUE | 11

Warm Soft Pretzels, Green Apples

SALMON CAKES | 13

Remoulade, Spring Mix, Heirloom Tomato Relish, Grilled Lemon

(GF) DEVEILED BACON & EGGS | 8

Candied Bacon, Pickled Mustard Seed, Chive

G (V) CHICKEN FRIED BRUSSELS SPROUTS | 13

Pickled Shallots, Pecorino Peppercorn Dressing

(V) ROASTED MUSHROOM SPRING ROLLS | 14

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

TUNA TARTARE* | 16

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

PIMENTO CHEESE & HOUSE-MADE CHIPS | 8

Giardiniera, Hot Sauce

LARGE PLATES

PORK SHANK OSSO BUCO | 29

Rosemary Garlic Whipped Potatoes, Butter Poached Green Beans, Moscato Demi-Glace

OVEN ROASTED CHICKEN | 25

1/2 Chicken, Herbed Gnocchi, Asparagus, Heirloom Carrots, Cherry Tomatoes, Garlic Butter

CORNMEAL CRUSTED TROUT | 26

Tuscan Fries, Creamed Brussel Sprouts, Smoked Bacon, Charred Lemon Butter Sauce

CATCH OF THE DAY | MP

Chef's Selection of Seasonal Ingredients

PAN SEARED GRILLED SALMON* | 29

Golden Beets, Shallots, Spinach, Heirloom Quinoa, Ponzu Vinaigrette, Soy Honey Glaze, Cucumber Relish

6 OZ GRILLED FILET MIGNON* | 42

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

G (GF) BRAISED SHORT RIBS | MP

Whipped Potatoes, Roasted Brussels Sprouts, Mushroom Marsala

GREENS

G BILL'S CHICKEN SALAD | 16

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

GRILLED SALMON SALAD* | 18

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

GRILLED CHICKEN CAESAR* | 15

Hearts of Romaine, Traditional Caesar Dressing, Toasted Garlic Croutons, Parmesan

STEAK SALAD | 18

Grilled Sirloin, Romaine, Buttermilk Dressing Gorgonzola, Egg, Red Onion, Toasted Garlic Croutons

(GF) SIDE HOUSE SALAD | 6

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

SIDE CAESAR SALAD * | 6

SALAD ADDITIONS

Chicken | 7 *Shrimp* | 8 *Salmon* | 9 *Coconut Fried Chicken* | 7
Grilled Sirloin | 12 *Grilled Baguette (2)* | 1.50

SANDWICHES

GRAND STREET BURGER* | 14

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

Add Cheese - 1 (Cheddar, American, Gruyere, Pepper Jack)

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

G BUTTERMILK FRIED CHICKEN | 15

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

CROQUE MONSIEUR | 16

Black Forest Ham, Gruyere Cheese, "Dijonnaise", White Cheddar Fondue

Add Fried Egg - 2

TURKEY SANDWICH | 15

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

GRAND STREET STACK | 17

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

PASTAS

G GARGANELLI | 25

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

CAPELLINI | 18

Julienne Prosciutto, Sweet Peas, Roasted Roma Tomatoes, Pinot Grigio Cream Sauce

Add Protein - Chicken - 7 | Shrimp - 8 | Sausage - 8 | Sirloin - 12

TAGLIATELLE | 25

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

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) VANILLA CREME BRULEE* | 9

Vanilla Crème Brûlée, House Made Biscotti

(GF) GRAND BAR | 11

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

SEASONAL CHEESECAKE | MP

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

OWNERS | SEAN WALSH & TANYA FADDIS

*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.

COFFEE

Parisi Italian Roast | 3.5

Parisi Decaf | 3.5

Parisi Espresso | 4.5

Cappuccino | 6

Latte | 6

Macchiato | 5

Café Mocha | 6

 Happy Hour

MONDAY-
SATURDAY
3PM-6PM

WEEKLY SPECIALS

MARTINI MONDAY | 7
well & classic martinis

TEQUILA TUESDAY | 9
patron margaritas

WHISKEY WEDNESDAY | 20% OFF
20 % off all whiskey

WINE THURSDAY & SUNDAY | 50% OFF
any bottle of wine under \$60 (excludes private dining rooms)

OLD FASHIONED FRIDAY | 9.5
choice of maker's mark, woodford reserve, bulleit, templeton rye, mean mule poblano

BOTTOMLESS SATURDAY & SUNDAY | 15
bottomless mimosas & bloody marys 11am-2pm | (limit 2 hours)

daily specials

DOMESTIC BOTTLES | 3.5

LOCAL BEER | 4.5

WELL COCKTAILS | 7.5

HOUSE WINE | 7.5

S (V) CHICKEN FRIED BRUSSELS SPROUTS | 12
Pickled Shallots, Pecorino Peppercorn Dressing

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

A SMOKED SALMON SPINACH ARTICHOKE DIP | 12
White Cheddar, Cured Smoked Salmon, Artichoke, Spinach, Spiced Tortilla Chips

C (GF) DEVILED BACON EGGS | 6
Candied Bacon, Pickled Mustard Seed, Chive

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

S 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 | 15
White Cheddar Fondue, Shaved Brussels Sprouts, Bacon, Candied Garlic Syrup, Roasted Garlic, Mozzarella

TUNA TARTARE * | 15
Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, Hot Mustard Crackers