

BAYSIDE GRILL

SMALL PLATES

Crab & Avocado Toast \$16.95

red chili vinaigrette, mint, toasted peanuts, garden radish

GF Sorghum Barbecue Pork Ribs \$11.95

sweet chili slaw

Oyster's Grandfeller \$14.95

braised greens, cajun hollandaise, bill-e's bacon

Hand Cut Fries \$8.95

herbs, black pepper aioli, smoked ketchup, parmesan

Gulf Shrimp Cocktail \$16.95

grandma's remoulade, spicy red chili cocktail

Grand Seafood Gumbo \$13.95

a Grand tradition

Crab Bake \$16.95

lump & claw meat, brie cheese, house made hot sauce, spinach with hot sauce crackers, parmesan flatbread, garlic bread

SALADS

GF Garden Greens \$8.95

*tomato, cucumber, pickled carrot, herb vinaigrette
add smoked chicken \$6.95, add grilled shrimp \$8.95*

Romaine \$10.95

*garden tomatoes, crispy capers, parmesan, creamy roasted garlic & herb dressing, garlic bread
add smoked chicken \$6.95, add grilled shrimp \$8.95*

GF Gulf Shrimp Cobb \$20.95

chopped greens, pepper bacon, smoked shrimp salad, chopped egg, avocado, green onions, white cheddar, blue cheese, pecans, choice of grand goddess, blue cheese or herb vinaigrette

THIN CRUST PIZZA

GF *can be made with gluten friendly pizza dough*

Margherita \$10.95

san marzano, mozzarella, roasted garlic, basil

Mushroom \$14.95

white pizza, mozzarella, mushrooms, pesto, goat cheese

Napolitano \$14.95

san marzano, bacon, pepperoni, fennel sausage, oregano

Mediterranean \$13.95

san marzano, Mediterranean vegetables, oregano

Pepperoni \$14.95

pepperoni, mozzarella, parmigiana-reggiano, oregano

Pesto Bianco \$13.95

house ricotta, mozzarella, roasted garlic, basil, evo

GF *Items marked with this symbol are gluten friendly*

**** Alert your server if you have any concerns regarding food allergies**

BETWEEN BREAD

house made chips, hand-cut fries or fruit

GH Cheeseburger \$17.95

choice of patty: C.A.B burger, veggie burger, plant based burger with garden pimento cheese, smoked ketchup, LTO, house pickles, toasted challah bun

Honey Pecan Chicken Salad Croissant \$16.95

heirloom tomato, baby lettuce, sliced grapes

Blackened Redfish Sandwich \$17.95

black pepper aioli, green tomato pickles, green apple slaw, toasted challah bun

Gulf Fish Tacos \$14.95

blackened fish, fire roasted salsa, feta cheese, pickled pepper slaw, blackened mango vinaigrette, served with spiced tortilla chips

ENTREES

Shrimp and Grits \$23.95

Conecuh sausage, cheesy grits, smoked tomato gravy

Beef Tenderloin 8oz \$38.95

Certified Angus beef tenderloin, smashed redskin potatoes, haricot vert and roasted shallots with Grand steak butter

Half Smoked Chicken \$19.95

smashed potatoes, creamed corn, roasted mushrooms

Hemp Crusted Wild Salmon \$24.95

roasted Mediterranean vegetables, peanut romesco

Ultimate Mac 'n Cheese \$19.95

garden tomatoes, bacon, pulled chicken, green onion, garlic bread

HOUSE MADE DESSERTS

Chocolate Chunk Cookies \$5.95

Weeks Bay Blueberry Pie \$7.95

whipped cream

Strawberry Cheesecake \$8.95

shortbread crust, sour cream topping

GF Chocolate Torte \$8.95

flourless cake, chocolate glaze, raspberries

Sundae in a Jar \$9.95

brownies, house made tahitian vanilla bean ice cream, salted caramel sauce, chocolate sauce, toasted pecans, whipped cream, cherry

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

BAYSIDE GRILL

DRAFT BEERS & CIDER

STYLE	NAME	BREWERY	ABV	PRICE
Sour Ale	Wolfman	Fairhope Brewery - Fairhope	5.4%	\$6.50
Koelsch	Cheap Sunglasses	Fairhope Brewery - Fairhope	4.4%	\$5.50
Mexican Style Lager	MuChaCho	Good People Brewing - B'Ham	4.8%	\$6.00
Dark Lager	Duck River Dunkel	Goat Island Brewing Co. - Cullman	5.5%	\$6.50
Berliner Weisse	Paradise Now Raspberry	Trim Tab Brewing Company - B'ham	5.2%	\$7.50
German Hefeweizen	Peace, Love, & Hippieweizen	Goat Island Brewing Co. - Cullman	5.5%	\$6.50
Cream Ale	Rod's Reel	Big Beach Brewing - Gulf Shores	5.0%	\$7.00
American Pale Ale	Fairhope 51	Fairhope Brewery - Fairhope	5.9%	\$6.00
Pilsner	Richter's Pils	Goat Island Brewing Co. - Cullman	5.6%	\$6.00
English Brown Ale	Truck Stop Honey	Back Forty Beer Company - Gadsden	6.0%	\$6.00
IPA	Mobile Bay IPA	Serda Brewing Company - Mobile	7.5%	\$6.00
Chocolate Coffee	Ursa	Ferus Artisan Ales - Trussville	8%	\$7.00

DRAFT WINE

Why wine on tap?

Stainless steel (already a popular winemaking vessel) provides a completely inert environment, so the wine inside doesn't age. Kegged wines also require less sulfur dioxide for preservation. "Wine on tap is not a fad. It is not a trend. It is part of the broader mandate of sustainability that defines the age in which we live."Kareem Massoud, owner of Paumonak Vineyards.

Draft Rose - <i>Halter Ranch, Rose</i>	\$12.00
Draft White Wine - <i>Leese-Fitch, Sauvignon Blanc</i>	\$10.00
Draft Red Wine - <i>Camelot, Pinot Noir</i>	\$10.00

WHITE WINE

Jacques Pelvas, Blanc de Blanc, Brut, France.....	\$11.00/\$44.00
Riff, Pinot Grigio, Veneto, Italy.....	\$12.00/\$48.00
Vrac, Rosé, Vin de Pays de Méditerranée, Rhône, France.....	\$14.00/\$56.00
Sea Sun, Chardonnay, California.....	\$12.00/\$48.00

RED WINE

Jam, Cabernet Sauvignon, California.....	\$12.00/\$48.00
Tilia, Malbec, Sustainably Grown, Mendoza, Argentina.....	\$12.00/\$48.00

BEVERAGES

Classic Gin or Vodka Martini.....	\$12.00
Margarita.....	\$11.00
Mobile Bay Sunset- <i>Vodka, Pineapple, Orange</i>	\$11.00
Grand Bourbon- <i>Ade-Bourbon, Fresh Strawberries, Lemon</i>	\$13.00

WHAT'S HAPPENING?

Find out by downloading our Grand Hotel App!!!

LIVE ENTERTAINMENT ON THE PATIO

Friday Jan 24 Matt Bush
 Saturday Jan 25 Corey Rezner
 Friday Jan 31 Blind Dog Mike
 Saturday Feb 1 Corey Rezner
 Friday Feb 7 Stephen Sylvester
 Saturday Feb 8 Corey Rezner
 Friday Feb 14 Matt Bush
 Saturday Feb 15 Blind Dog Mike
 Friday Feb 21 Matt Bush
 Saturday Feb 22 Corey Rezner

GRAND HOTEL EVENTS

Friday February 21st 5:30pm
 History of the American Cocktail
 Saturday February 22nd 10:00 am
 Laissez les Bon Temps Rouler
 Getting ready for Mardi Gras
 Saturday February 15th 6:30pm
 Valentine's Dinner Theater - Conference Center
 For more information & to reserve your spot...
www.grandhotelpointclearal.eventbrite.com