

# BAYSIDE GRILL

## SMALL PLATES

### Crab & Avocado Toast \$16.95

*red chili vinaigrette, mint, toasted peanuts, garden radish*

### Pork Belly Tacos \$11.95

*citrus glazed Greener Pasture's pork belly with sweet chili slaw, cilantro, sweet soy*

### Caramelized Brussel Sprouts \$8.95

*pecan butter, shoyu, benne seeds, gochujang sauce*

### Grand Seafood Gumbo \$13.95

*a Grand tradition*

### Crab Bake \$15.95

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

### Fried Green Tomatoes \$8.95

*spicy chow-chow, grand maw's remoulade*

### Pimento Cheese \$11.95

*Vermont cheddar, fire-roasted red peppers, water crackers, hot sauce crackers*

## SALADS

*add grilled chicken \$6.95, grilled shrimp \$8.95, fried chicken fingers 6.95*

### ☉ Garden Greens \$8.95 app | \$12.95 entree

*tomato, cucumber, carrot threads, herb vinaigrette*

### Southern Caesar \$10.95

*romaine, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic bread*

### ☉ 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*

### Ahi Tuna\* Poke Bowl \$17.95

*cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, Korean hot sauce aioli*

## THIN CRUST PIZZA

☉ *can be made with gluten friendly pizza dough*

### Pepperoni \$14.95

*san marzano, pepperoni, mozzarella, parmigiana-reggiano, oregano*

### Margherita \$10.95

*san marzano, mozzarella, heirloom tomato, roasted garlic, basil*

### Wild Mushroom \$14.95

*fontina, arugula, apple, pesto*

### Napolitano \$15.95

*san marzano, house made guanciale, pepperoni, fennel sausage, oregano*

### All the Cheeses \$13.95

*house ricotta, mozzarella, fontina, goat cheese, feta, parmesan, blue cheese, roasted garlic, basil*

### Wagyu Brisket Debris \$15.95

*caramelized onions, brie, oregano*

## PASTAS

### Ultimate Mac 'n Cheese \$19.95

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

### Cajun Fettuccine \$15.95

*trinity, spicy cream sauce, asparagus, green onions, garlic bread  
add grilled chicken \$6.95, add grilled shrimp \$8.95*

## HAND-HELDS

*house made chips, hand-cut fries or fruit*

### GH Cheeseburger \$17.95 [☉ Bun available]

*patty choice: C.A.B. burger\*, veggie burger or plant based burger; garden pimento cheese, smoked ketchup, LTO, house pickles, toasted challah bun*

### Honey Pecan Chicken Salad Croissant \$16.95

*heirloom tomato, baby lettuce, sliced grapes*

### Chef's Daily Hot Sandwich \$15.95

*please ask your server for our daily selection*

### Gulf Shrimp Tacos \$14.95

*jerk seasoned shrimp, corn and mango salsa, red cabbage slaw, avocado, hot sauce aioli, served with spiced tortilla chips*

## ENTREES

### ☉ Shrimp and Grits \$23.95

*Conecuh sausage, cheesy grits, smoked tomato hot sauce butter*

### ☉ Beef Tenderloin 8oz\* \$38.95

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

### ☉ Roasted Half Chicken \$19.95

*roasted potatoes, crispy brussel sprouts, citrus velouté*

### Basil Crusted By-Catch \$25.95

*lemon & crab risotto, wild mushrooms, tomato conserve, veal demi*

### Pirlau \$19.95

*rice stewed with shrimp, sausage, chicken, tomatoes, herbs, okra, garlic bread*

### Blackened Redfish \$24.95

*Baldwin County vegetable fricassee with green beans, purple hull peas, corn and lima beans, smoked pork gravy*

## HOUSE MADE DESSERTS

### Two Chocolate Chunk Cookies \$5.95

### Strawberry Cheesecake \$8.95

*shortbread crust, sour cream topping*

### ☉ Chocolate Torte \$8.95

*flourless cake, chocolate glaze, raspberries*

### Grand Hotel Sundae \$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.*

☉ *Items marked with this symbol are gluten friendly*

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

# BAYSIDE GRILL

## DRAFT BEERS & CIDER

STYLE	NAME	BREWERY	ABV	PRICE
Light Lager	Grand Hotel	Ghost Train Brewing - B'ham	4.0%	\$6.00
Sour Ale	Wolfman	Fairhope Brewery - Fairhope	5.4%	\$7.50
Koelsch	Cheap Sunglasses	Fairhope Brewery - Fairhope	4.4%	\$6.00
Mexican Style Lager	MuChaCho	Good People Brewing - B'Ham	4.8%	\$6.50
Dark Lager	Duck River Dunkel	Goat Island Brewing Co. - Cullman	5.5%	\$7.00
Berliner Weisse	Paradise Now Raspberry	Trim Tab Brewing Company - B'ham	5.2%	\$7.00
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%	\$6.50
Pilsner	Richter's Pils	Goat Island Brewing Co. - Cullman	5.6%	\$7.50
English Brown Ale	Truck Stop Honey	Back Forty Beer Company - Gadsden	6.0%	\$6.50
IPA	100 Daze	Big Beach Brewing - Gulf Shores	6.8%	\$7.50
Chocolate Coffee Coconut Stout	Ursa	Ferus Artisan Ales - Trussville	8%	\$8.00

## 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>Rickshaw, Sauvignon Blanc</i> .....	\$10.00
Draft Red Wine - <i>Camelot, Pinot Noir</i> .....	\$10.00

## WHITE WINE

Jacques Pelvas, Blanc de Blanc, Brut, France.....	\$12.00/\$48.00
Riff, Pinot Grigio, Veneto, Italy.....	\$13.00/\$52.00
Sea Sun, Chardonnay, California.....	\$13.00/\$52.00

## RED WINE

Jam, Cabernet Sauvignon, California.....	\$13.00/\$52.00
Tilia, Malbec, Sustainably Grown, Mendoza, Argentina.....	\$13.00/\$52.00

## 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!!!

## GRAND HOTEL EVENTS

*Friday April 17th 5:30pm*  
*Intro to Gin*

*Saturday April 18th 10:00 am*  
*The Classic - French Pastries*

For more information & to reserve your spot...  
[www.grandhotelpointclearal.eventbrite.com](http://www.grandhotelpointclearal.eventbrite.com)