

est. 1847
Grand Hotel
GOLF RESORT & SPA



Breakfast 6am-11am | Dinner 5pm-10pm

Dial "0" to place order - A 20% service charge, \$4.00 delivery fee and sales tax will be added to your check

SMALL PLATES

- Pork Belly Tacos \$14**
tamarind pork belly with sweet chili slaw, cilantro, soy glaze
- Caramelized Brussels Sprouts \$11**
pecan butter, shoyu, benne seeds, gochujang sauce
- Gulf Shrimp & Artichoke Dip \$19**
hot sauce crackers, parmesan flatbread, garlic bread
- GF Gulf Shrimp Cocktail \$19**
1/2 pound, remoulade, spicy red chili cocktail sauce
- Grand Seafood Gumbo \$15**
a Grand tradition, house made hot sauce crackers
- House Made Pimento Cheese \$10**
Grandma's pickles, hot sauce crackers, potato chips

SALADS

- add grilled chicken or shrimp \$10*
- GF Garden Greens \$13**
tomato, cucumber, carrot threads, herb vinaigrette
- Southern Caesar \$13**
romaine, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic croutons
- Ahi Tuna Poke Bowl* \$22**
cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, gochujang aioli, wonton crisps
- The Bayside Beet Bowl \$15**
[plant based diet - vegan] cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, roasted beets

HAND-HELDS

- GH Cheeseburger \$20 [GF Bun available]**
patty choice: C.A.B. burger or veggie burger; garden pimento cheese, smoked ketchup, LTO, house pickles, challah bun served with hand-cut fries or fruit*
- Honey Pecan Chicken Salad Croissant \$17**
heirloom tomato, baby lettuce, sliced grapes served with hand-cut fries or fruit
- Gulf Shrimp Tacos \$19**
blackened shrimp, chilled pineapple pepper slaw, avocado, gochujang aioli, served with spiced tortilla chips

PASTAS

- add grilled chicken or shrimp \$10*
- Bucatini with Three Tomatoes \$22**
toasted garlic, lemon, thyme, pine nuts, tomato butter broth, garlic bread
- Gemelli Pesto Verde \$22**
asparagus, arugula, haricot vert, broccolini, pesto cream sauce, garlic bread

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

ENTRÉES

- GF Shrimp and Grits \$26**
bill e's bacon, tomatoes, gulf shrimp, smoked cheddar, herb grits
- GF 8oz Beef Tenderloin* \$44**
Certified Angus Beef tenderloin, smashed potatoes, haricot vert, Grand steak butter
- GF Roasted Half Chicken \$24**
herb-roasted fingerling potatoes, asparagus, lemon butter sauce
- Hemp-Crusted Salmon \$28**
artichoke, sweet peppers, roasted fennel, kalamata olives, potatoes, peanut romesco

THIN CRUST PIZZA

- GF can be made with gluten-friendly cauliflower crust**
- Cheese \$13**
san marzano, mozzarella
- Pepperoni \$17**
san marzano, pepperoni, mozzarella, parmigiana-reggiano, oregano
- Margherita \$16**
san marzano, mozzarella, heirloom tomato, roasted garlic, basil
- Mediterranean \$17**
roasted eggplant, peppers, garlic, mushrooms, fennel, tomatoes
- Napolitano \$18**
san marzano, bacon, pepperoni, fennel sausage, oregano
- Mushroom \$17**
white pizza, mushrooms, roasted fennel, basil pesto, goat cheese

KID'S MENU - 11 & UNDER

- choice of fries, chips, fruit or garden green beans*
- Cheeseburger \$11**
American cheese, prepared medium-well
- Chicken Tenders \$11**
- Kid's Mac 'n Cheese \$11**
- Kid's Cheese or Pepperoni Pizza \$11**
- Buttered Noodles & Parmesan \$11**

DESSERTS

- Coconut Key Lime Cake \$12**
- Chocolate Cream Pie \$12**
oreo crust
- Butterscotch Pudding \$11**
bourbon-vanilla crouton
- GF PB&J Parfait \$13**
peanut butter mousse, triple-berry jam, candied peanuts, whipped cream
- Pint of High Road Ice Cream \$12**
vanilla bean or super chocolate

GF items marked with this symbol are gluten-friendly
****When placing your order, please alert us if you or anyone in your group, has any concerns regarding food allergies

All items will be served in to go packaging unless otherwise specified

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COMPLETE BREAKFASTS

Continental Breakfast \$23

One Mini Croissant, Blueberry Muffin and Danish served with your choice of the following:

Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate

Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

Magnolia Breakfast \$28

Scrambled Eggs, White Toast, Bacon, Herbed Skillet Potatoes and your choice of the following:

Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate

Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

Grand Start Breakfast \$22

Choice of Cereal with Sliced Banana, White Toast and your choice of the following:

Cereal: Raisin Bran, Froot Loops, Special K, Cheerios or House Made Granola

Served with: whole milk, 2% milk, skim milk or almond milk

Bottled Juice: Orange, Apple, Cranberry or Pink Grapefruit One 14 oz. To Go Cup of: Grand Gourmet Coffee, Grand Gourmet Decaffeinated Coffee, Hot Water with Fairtrade Breakfast Tea or Hot Chocolate

Served With: half & half, whole milk, 2% milk, skim milk, almond milk or lemon

BREAKFAST À LA CARTE

Buttermilk Pancakes \$20

syrup, sliced strawberries

☞ **Three Egg Southern Omelet \$26**

choose up to 4 items: caramelized wild mushrooms, scallions, onion, tomato, spinach, peppers, ham, white cheddar or pepper jack, with herb skillet potatoes

☞ **Quinoa Paella [plant based] \$24**

quinoa, apples, pineapples, berries, starfruit, kiwi, natural almonds, hazelnuts

☞ **Loaded Baldwin County Grits \$25**

sunny side up farm egg, ham, chopped bacon, house made sausage, white cheddar, green onions, chopped tomatoes, parmesan*

☞ **Grand Hotel Lump Crab Scramble \$26**

scallions, tomatoes & eggs, topped with parmesan & white cheddar with herbed skillet potatoes

☞ **Açaí Bowl [plant based] \$16**

chia, mango, banana, almonds, bee pollen

Kid's Pancakes (11 yrs old & under) syrup \$9

Steel-Cut Oatmeal raisin-pecan compote \$10

Baldwin County Grits butter \$10

Parfait greek yogurt, blueberries, granola \$14

Cereal & Sliced Banana raisin bran, cheerios, froot loops, house made granola, special k \$10

Toasted Bagel cream cheese \$8

NON-ALCOHOLIC DRINKS

Soft Drinks \$4

Coke, Diet Coke, Sprite, Dr Pepper, Root Beer or Lemonade

Glass of Iced Tea \$4

sweet or unsweetened

Bottled Water \$5

still, AHA strawberry+cucumber, AHA lime+watermelon

Gourmet Bottled Water \$7

Acqua Panna (spring) or S. Pellegrino (sparkling)

Cup of Hot Chocolate (14 oz) \$6

Cup of Hot Tea \$6

Earl Grey, Fairtrade Breakfast, chamomile, green, lemon & orange or decaffeinated

Cup of Freshly Brewed Coffee \$6

Grand Gourmet regular or decaffeinated

Bottled Juice \$5

orange, apple, cranberry, pink grapefruit

Milk \$6

whole, 2%, skim, chocolate or almond

BEERS

Alabama Craft Beers 12 oz. \$7

⇒ *Grand Hotel, Light Lager, Ghost Train Brewing, Birmingham*

⇒ *Good People, IPA, Good People Brewing, Birmingham*

⇒ *MuChaCho, Mexican-Style Lager, Good People Brewing, Birmingham*

⇒ *Fairhope Fifty One, Pale Ale, Fairhope Brewing, Fairhope*

Domestic Beers 16 oz. \$7

⇒ *Bud Light*

⇒ *Michelob Ultra*

Non-Alcoholic Beer 12 oz. \$7

⇒ *Heineken 0.0% (alcohol-free)*

WINES

Sparkling \$12 | \$48

Jacques Pervas, Blanc de Blancs, France

Chardonnay \$12 | \$48

Trinity Oaks, CA

Pinot Grigio \$12 | \$48

Trinity Oaks, CA

Pinot Noir \$12 | \$48

Trinity Oaks, CA

Cabernet Sauvignon \$12 | \$48

Trinity Oaks, CA

LIQUOR LICENSE

All alcohol is served until 10:00pm and proof of age is required. As part of our Responsible Vendor Program guidelines, the Grand Hotel is liable and responsible for providing & dispensing all alcoholic beverages on Grand Hotel property. In order to maintain control, the Grand Hotel does not permit consumption of any beer, wine or liquor not purchased from the Grand Hotel. We cannot refund purchase of unused alcoholic beverages from anyone not licensed by the State of Alabama.

All items will be served in to go packaging unless otherwise specified