

THE GRAND
STARTERS

BAKED CALIFORNIA GOAT CHEESE
Herb-crusted Laura Channel goat cheese in zesty California tomato and green olive sauce. Served with garlic herb crisps..... **9.95**

SANTA FE EGG ROLLS
Crispy egg rolls filled with grilled chicken, black beans, roasted corn, tomato, onions, cilantro and white Cheddar cheese. Served with our house barbeque ranch dipping sauce..... **8.95**

CRISPY MAC & JACK CHEESE BALLS
Mini penne pasta cooked in creamy Monterey Jack & white Cheddar cheese sauce, rolled in seasoned breadcrumbs and fried golden brown. Served with zesty tomato veloute sauce..... **7.95**

CALAMARI
Crispy calamari lightly dusted in seasoned flour and fried golden brown. Served with lemon tartar sauce and zesty cocktail sauce..... **9.95**

CRISPY ONIONS
Thinly sliced onions marinated in buttermilk, dusted in seasoned flour and fried golden brown. Served with spicy ketchup sauce..... **5.95**

SPINACH & ARTICHOKE FONDUE
Spinach, caramelized onions, artichoke hearts, roasted garlic and three cheeses, melted with breadcrumbs and served with garlic herb crisps... **8.95**

SHRIMP COCKTAIL
Jumbo shrimp served with zesty cocktail sauce, lime and diced avocado..... **12.95**

BUFFALO SHRIMP
Plump butterflied shrimp dusted in seasoned flour, fried golden brown and tossed in our spicy buffalo sauce. Served with blue cheese dressing and celery batons..... **10.95**

MARYLAND CRAB CAKES
Mini crab cakes lightly browned and served over baby field greens and herb remoulade..... **12.95**

THE STATION SLIDERS

Cheese Burger..... **3.00**
Chimichurri Burger..... **3.00**
Chipotle BBQ Chicken..... **2.00**
Buffalo Shrimp..... **3.00**
Crab Cake..... **5.00**
Filet Mignon..... **5.00**

Mix and match, great for sharing!

BUFFALO WINGS
Our wings are dusted in seasoned flour, fried golden brown and tossed in your choice of spicy buffalo sauce or house barbeque sauce. Served with blue cheese dressing and celery batons
Order of 6..... **5.95**
Baker's dozen..... **10.95**

Soups

BAKED FRENCH ONION SOUP
Baked with sour dough croutons and melted Gruyere cheese..... **5.95**

THE GRAND CREAMY TOMATO SOUP
Served with grilled cheese croutons..... **3.95**

THE GRAND
SALADS

Perfect with Pinot Grigio, Sauvignon Blanc or Chardonnay wine selection

THE SOUTHWESTERN
Romaine lettuce and baby field greens, tomato, cucumber, jicama, black beans, roasted sweet corn and red onion tossed with buttermilk ranch dressing. Topped with barbeque chicken, tortilla strips and Monterey Jack cheese..... **9.95**

THE POM-BERRY-BLUE
Baby field greens, sliced tart apple, crumbled blue cheese and candied pecans tossed in pomegranate & raspberry vinaigrette..... **8.95**

THE GINGER ORANGE
Chopped organic napa cabbage and baby arugula mixed with marinated grilled chicken breast, mandarin oranges, chopped fresh fennel, diced avocado, crispy wontons, water chestnuts and candied sesame cashews. Tossed with ginger orange vinaigrette..... **8.95**

THE GRAND CHOPPED

Chopped romaine lettuce, diced marinated grilled chicken breast, chopped bacon, roasted sweet corn, tomato, scallions, avocado, black beans and cilantro lime dressing. Topped with crumbled goat cheese..... **9.95**

THE CAESAR
Crisp romaine lettuce hearts, garlic herb croutons, shaved Parmesan cheese, roasted red pepper and white anchovies tossed in our house Caesar dressing..... **7.95**

Complement your salad with sliced grilled chicken breast (2.00), sliced charbroiled skirt steak (4.00), barbeque shrimp (4.00), buffalo shrimp (4.00) or grilled salmon filet (6.00)

CALL 847-255-5050

THE GRAND
BURGERS

Our burgers are made with USDA prime ground beef
Served with your choice of shoestring fries, baby field greens or pasta salad

THE BBQ BACON BLUE
Grilled to order, brushed with our house barbeque sauce and topped with melted blue cheese and Applewood smoked bacon. Served on a pretzel bun with baby field greens tossed in our house balsamic vinaigrette, tomato and crispy onions..... **10.95**

THE BISTRO MELT
Ground beef mixed with caramelized onions and special seasonings and grilled to order. Topped with Gruyere cheese, crispy onions, baby field greens tossed in our house balsamic vinaigrette, tomato and garlic aioli. Served on a pretzel bun..... **9.95**

THE GRAND KOBE
Teriyaki-glazed Kobe beef burger grilled to order and topped with sautéed shiitake mushrooms, green onions, baby field greens tossed in our house balsamic vinaigrette, sliced tomato and red onions. Served on a buttered sesame seed bun with honey wasabi aioli..... **14.95**

THE ALL AMERICAN
Grilled to order, topped with your choice of cheese, baby field greens tossed in our house balsamic vinaigrette, tomato, pickle and red onion. Served on a buttered sesame seed bun..... **9.95**

Can You Make A Better Burger?

Choose your additional toppings:	Spreads:	Cheese:
Crispy onions..... .50	• Chimichurri sauce	• Blue cheese
Grilled onions..... .50	• Garlic aioli	• Smoked Gouda
Bacon..... 1.00	• Chipotle aioli	• White Cheddar
Avocado..... 1.00	• House barbeque sauce	• Monterey Jack
Fried egg..... 1.50	• Dijon aioli	• Provolone
	• Honey wasabi aioli	• American
		• Gruyere

Vegetarian Burgers

THE CALIFORNIA BLACK BEAN BURGER
Two black bean burger patties topped with melted Monterey Jack cheese, sliced avocado, tomato, crispy onions, baby field greens tossed in our house balsamic vinaigrette and herb remoulade on a whole wheat bun..... **8.95**

THE PORTOBELLO MUSHROOM BURGER
Grilled, marinated portobello mushroom cap, served with goat cheese, roasted red peppers, tomato, baby field greens tossed in our house balsamic vinaigrette and pistachio pesto aioli on a toasted pretzel bun..... **8.95**

THE GRAND
SANDWICHES

Served with your choice of shoestring fries, baby field greens or pasta salad

BARBEQUE SHRIMP BLT
Grilled jumbo shrimp brushed with our house barbeque sauce and layered on toasted artisan sour dough bread with Applewood smoked bacon, tomato, baby field greens and herb remoulade... **9.95**

LOUISIANA CRAB CAKE PO BOY
Pan fried crab cakes served on soft-crust French bread with dijon aioli, shredded lettuce and sliced tomato..... **12.95**

BUFFALO CHICKEN SANDWICH
Crispy breaded chicken breast brushed with spicy buffalo sauce and topped with melted blue cheese. Served with lettuce and sliced tomato on soft-crust French bread..... **8.95**

THE GRAND REUBEN
New York deli-style lean corned beef piled high with sauerkraut, melted Gruyere cheese and thousand island dressing on thick marble rye bread..... **9.95**

Complement your sandwich with a cup of The Grand Creamy Tomato soup 1.95

THE GRAND
PANINIS

Served with your choice of shoestring fries, baby field greens or pasta salad

SMOKED TURKEY PANINI
Sliced smoked turkey, sliced avocado, caramelized onions, melted smoked Gouda cheese and pistachio pesto aioli on crunchy ciabatta bread..... **8.95**

ROASTED VEGETABLE PANINI
Marinated and grilled zucchini, yellow squash, eggplant and roasted peppers with cotija cheese, goat cheese and pistachio pesto aioli on ciabatta bread..... **7.95**

GRILLED THREE CHEESE PANINI
Cheddar, Gruyere, and smoked Gouda grilled on ciabatta bread and served with a cup of The Grand Creamy Tomato soup..... **8.95**

MONTREY CHICKEN PANINI
Grilled marinated chicken breast served on ciabatta bread with chipotle aioli, sliced tomato, sliced avocado and Monterey Jack cheese..... **8.95**

Complement your panini with a cup of The Grand Creamy Tomato soup 1.95

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THE GRAND
CATERING

Starters

SANTA FE STYLE EGG ROLLS.....	Per Piece	2.50
CRISPY MAC & JACK CHEESE BALLS.....		2.00
SHRIMP COCKTAIL.....		2.50
MARYLAND CRAB CAKES.....		2.00
THE STATION SLIDERS		
Chipotle BBQ Chicken.....		2.00
Cheese Burger, Chimichurri Burger or Buffalo Shrimp.....		3.00
Crab Cake or Filet Mignon.....		5.00
BUFFALO WINGS.....		.75
BUFFALO SHRIMP (Your choice of Spicy or Barbeque).....		1.50

CRISPY ONIONS.....	8-10 Servings	16-20 Servings
SPINACH & ARTICHOKE FONDUE.....	25.00	50.00
	30.00	60.00

Salads

THE SOUTHWESTERN.....	8-10 Servings	16-20 Servings
THE POM-BERRY-BLUE.....	35.00	70.00
THE GINGER ORANGE.....	30.00	60.00
THE GRAND CHOPPED.....	35.00	70.00
THE CAESAR.....	25.00	50.00

Sandwiches

BUFFALO CHICKEN SANDWICH.....	Per 1/2 Sandwich	4.00
THE GRAND REUBEN.....		5.00
SMOKED TURKEY PANINI.....		4.00
ROASTED VEGETABLE PANINI.....		4.00
GRILLED THREE CHEESE PANINI.....		4.00
MONTREY CHICKEN PANINI.....		4.00

Chicken & Ribs

ROSEMARY GARLIC CHICKEN.....	8-10 Servings	16-20 Servings
BARBEQUE CHICKEN.....	45.00	85.00
PARMESAN CRUSTED CHICKEN.....	45.00	85.00
CHICKEN SALTIMBOCCA.....	50.00	95.00
LEMON CHICKEN.....	45.00	85.00
RUM CHICKEN.....	45.00	85.00
BBQ BABY BACK RIBS.....	8.50 per each 1/2 slab	

Pasta

MOJITO LIME FETTUCINI.....	8-10 Servings	16-20 Servings
BAKED MINI PENNE.....	40.00	75.00
CHICKEN & DUMPLINGS.....	40.00	75.00
ROASTED SALMON CAMPANELLE.....	50.00	95.00
SHRIMP & SCALLOP RAVIOLI.....	45.00	85.00
MUSHROOM RAVIOLI.....	45.00	85.00
PENNE CHICKEN FLORENTINE.....	40.00	75.00
PENNE MARINARA.....	40.00	75.00
TOMATO VODKA GNOCCHI.....	35.00	65.00
With Chicken.....	45.00	85.00
	50.00	95.00

All Daily Comfort dishes available for larger groups.
Minimum 24 hour notice required.

Complement your order with these Delicious Sides...

GRILLED ASPARAGUS • GARLIC MASHED POTATOES • JICAMA COLESLAW SEASONAL VEGETABLE MEDLEY • BROCCOLI SPEARS • PASTA SALAD 8-10 Servings.....	20.00	16-20 Servings.....	40.00
INDIVIDUAL BAG OF CHIPS.....			1.00

Desserts

TIRAMISU • MOCHA CHEESECAKE • VANILLA CHEESECAKE
CINNAMON BREAD PUDDING • TURTLE BROWNIE
3.50 per person • Full Pan of Tiramisu (Serves 36) 100.00

Beverages

6 PACK OF COKE, DIET COKE OR SPRITE.....	7.00
BOTTLED WATER.....	1.50 Each

CALL 847-255-5050
Menu and prices subject to change without notice.



847-255-5050
GRANDSTATIONDINING.COM

101 WEST CAMPBELL STREET
ARLINGTON HEIGHTS, ILLINOIS 60005

THE GRAND CHICKEN & RIBS

We use the highest quality, hormone and antibiotic free Amish poultry, naturally raised to provide the finest flavor

Perfect with Chardonnay, Pinot Noir or Chianti wine selection

ROSEMARY GARLIC CHICKEN
Half chicken marinated and slow roasted in rosemary and garlic. Served with lemon brown sauce, garlic mashed potatoes and our seasonal vegetable medley**14.95**

BARBEQUE CHICKEN
Half chicken slow roasted and glazed with our house barbeque sauce. Served with shoestring fries and creamy jicama cole slaw.....**14.95**

BARBEQUE BABY BACK RIBS
Full slab of baby back ribs dry rubbed, slathered in our house barbeque sauce and broiled tender. Served with shoestring fries and creamy jicama cole slaw**Half 9.95.....Full 19.95**

PARMESAN CRUSTED CHICKEN
Parmesan and panko breadcrumb crusted chicken breast prepared golden brown and baked with marinara and Provolone cheese and served over penne pasta**Lunch 10.95.....13.95**

CHICKEN SALTIMBOCCA
Chicken breast filets pounded with fresh sage leaves and prosciutto di parma, sautéed and topped with melted Provolone cheese. Served in a sherry wine butter sauce over sautéed spinach.....**Lunch 10.95.....14.95**

LEMON CHICKEN
Sautéed tender chicken medallions in a garlic, herb and lemon sauce served with garlic mashed potatoes and grilled asparagus.....**13.95**

RUM CHICKEN
Marinated chicken breast grilled in a dark rum lime sauce with a hint of mint and cilantro. Finished with roasted red peppers and grilled red onions. Served with garlic mashed potatoes**Lunch 10.95.....13.95**

THE GRAND FISH & SEAFOOD

Perfect with Pinot Grigio, Chardonnay or Pinot Noir wine selection

GARLIC & HERB CRUSTED SALMON
Pan seared naturally raised salmon topped with garlic herb breadcrumbs, baked golden brown and served in a tomato butter broth with garlic mashed potatoes and sautéed spinach.....**Lunch 12.95.....18.95**

SHRIMP ALEXANDER
Jumbo gulf shrimp sautéed with crimini mushrooms, scallions and topped with brandy cream sauce. Served over sautéed spinach.....**Lunch 13.95.....18.95**

MARYLAND CRAB CAKE PLATTER
Panko-crusted crab cakes, lightly browned and served with herb remoulade, shoestring fries and creamy jicama cole slaw.....**Lunch 12.95.....19.95**

BARBEQUE CEDAR PLANKED SALMON

Naturally raised salmon brushed with our house barbeque sauce and baked on a cedar plank. Served with garlic mashed potatoes and seasonal vegetable medley
Lunch 12.95 • Dinner 19.95

Build Your Own MAC & JACK CHEESE

Our Mac & Cheese is made with creamy Monterey Jack and white Cheddar cheese sauce

You may select from the following ingredients:

BBQ chicken • Grilled chicken • Chopped smoked bacon • Chopped corned beef
Diced smoked turkey • Italian sausage • Prosciutto di parma • Crispy tortilla strips
Sun-dried tomatoes • Chopped broccoli • Chopped asparagus • Sautéed mushrooms
Roasted sweet corn • Peas • Black beans • Crumbled blue cheese • Gruyere cheese

Mac & Jack.....10.95
Made with up to 2 ingredients.....11.95
1.00 each additional ingredient

All menu items are available for takeout at any time. Menu items that include a lunch price feature a lunch size portion only available from 11 a.m. to 3 p.m. Monday-Saturday.

CALL 847-255-5050

THE GRAND STEAKHOUSE

Premium Gold Angus Beef aged for 28 days to reach the ultimate taste and tenderness. Seasoned in our house spicy smoke rub and broiled to your desired temperature

Perfect with Merlot, Shiraz or Cabernet Sauvignon wine selections

FILET MIGNON

FILET MIGNON
9 oz. filet mignon grilled to order, topped with melted herb butter and served with garlic mashed potatoes, seasonal vegetable medley and natural jus.....**29.95**

BLUE CHEESE
Grilled 9 oz. filet topped with melted blue cheese, reduced port wine sauce, garlic mashed potatoes and grilled asparagus.....**33.95**

HORSERADISH CRUSTED
Grilled 9 oz. filet topped with horseradish breadcrumb crust, served with horseradish cream sauce, garlic mashed potatoes and broccoli spears.....**32.95**

TWIN PETITE FILETS
Two 4 oz. petite filet medallions pan seared and served with sautéed spinach, garlic mashed potatoes and natural jus**23.95**

THE GRAND PORTOBELLO

Pan seared 9 oz. filet topped with a roasted Portobello mushroom cap, served with reduced port wine sauce, garlic mashed potatoes and grilled asparagus
33.95

AU POIVRE

Black peppercorn crusted 9 oz. filet pan seared and served with Madagascar green peppercorn sauce, garlic mashed potatoes and grilled asparagus.....**31.95**

STEAKS

- Chef Recommended Preparations 2.00 each -

- **Blue cheese** with port wine reduction sauce
- **Horseradish crusted** with horseradish cream sauce
- **Au Poivre** with cracked black peppercorn crust and Madagascar green peppercorn sauce
- **Chimichurri** garlic sauce

FLAT IRON STEAK
A 10 oz. portion, this little known cut from the shoulder or chuck is the second-most tender cut of beef after the tenderloin. Grilled to order, topped with herb butter and served with garlic mashed potatoes and grilled asparagus**19.95**

SKIRT STEAK ON GARLIC CIABATTA
Grilled marinated skirt steak topped with herb butter and served on toasted garlic ciabatta bread with garlic mashed potatoes and grilled asparagus**19.95**

NEW YORK STRIP
This 12 oz. New York Strip steak comes from the short loin, one of the most tender cuts of beef. Grilled to order, topped with herb butter and served with garlic mashed potatoes and broccoli spears.....**31.95**

THE GRAND NEW YORK STRIP CHIMICHURRI

A tender 12 oz. New York Strip steak grilled to order, topped with Chimichurri sauce, served with sautéed seasonal vegetables and garlic mashed potatoes
31.95

Steak Ordering Guide:

Rare • Very red, cool center
Medium Rare • Red, warm center
Medium • Pink, hot center
Medium Well • Dull pink center
Well • Cooked throughout

CHOPS

GRILLED DOUBLE PORK CHOPS
Naturally raised bone-in pork chops grilled and served with sautéed sweet onion, sour apple & Bourbon pan sauce with garlic mashed potatoes and broccoli**19.95**

RACK OF LAMB WITH CILANTRO MINT SAUCE
Marinated Australian rack of lamb oven roasted to order, sliced and served with garlic ginger demi-glace sauce, stir-fried vegetables, and finished with cilantro mint dressing**27.95**

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THE GRAND PASTAS

Perfect with Chardonnay, Pinot Noir or Chianti wine selection

MOJITO LIME FETTUCCINI
Grilled chicken breast, red onion, roasted red peppers, scallions and tri-color fettuccini pasta tossed in a creamy, dark rum lime sauce with a hint of mint and cilantro**13.95**

BAKED MINI PENNE
Mini penne pasta cooked with zesty tomato sauce, Italian sausage and bell peppers. Topped with melted Provolone cheese**13.95**

CHICKEN & DUMPLINGS
A hearty dish made with tender chicken breast meat, celery, carrots, pearl onions and sweet peas tossed in a white sauce with potato gnocchi dumplings...**13.95**

ROASTED SALMON CAMPANELLE
Roasted salmon filet flaked in tomato vodka sauce with portobello mushrooms, caramelized shallots, fresh herbs and tossed with campanelle pasta**15.95**

SHRIMP & SCALLOP RAVIOLI
Shrimp & scallop filled pasta cooked to perfection and served with zesty lobster tomato cream sauce **15.95**

MUSHROOM RAVIOLI
Giant mushroom filled ravioli served with porcini mushroom sauce. Garnished with fried leeks and scented with white truffle oil**14.95**

PENNE CHICKEN FLORENTINE
Sliced grilled chicken breast and sautéed spinach tossed in a basil Parmesan cream sauce. Topped with toasted pine nuts and shaved Parmesan cheese.....**13.95**

TOMATO VODKA GNOCCHI
Potato gnocchi dumplings served in tomato shallot cream sauce with a hint of vodka..... **13.95**
Add grilled chicken breast **15.95**

THE GRAND DAILY COMFORTS

Available daily after 4pm

Monday MA'S MEATLOAF
Made with prime ground beef and Ma's special seasonings, brushed with spicy ketchup glaze, sliced thick and served with garlic mashed potatoes and buttered string beans..... **13.95**

Tuesday AUNT ABBY'S CHICKEN POT PIE
Our version of the American classic made with white chicken meat, carrot, celery, pearl onions and sweet peas baked in a puff pastry crust..... **13.95**

Wednesday UNCLE BERNIE'S BRAISED LAMB SHANK
Slow cooked lamb shank in a cabernet wine sauce with carrot, celery and onion. Served with soft polenta **17.95**

Thursday THANK-FULL THURSDAY ROASTED TURKEY
Slow roasted turkey breast sliced and served with herb cornbread stuffing, garlic mashed potatoes and buttered string green beans. Accompanied by brown gravy and cranberry relish **14.95**

Friday FISH & CHIPS
Tempura battered cod fish served with shoestring fries, malt vinegar, caper tartar sauce and creamy jicama cole slaw **17.95**

Saturday POP'S PRIME RIB
16 oz. slice of USDA prime rib served with au jus, turnip puree and broccoli spears..... **24.95**

Sunday GRANDMA'S POT ROAST
Beef chuck roast, slow cooked until fork tender, served with roasted root vegetables and red wine pan sauce over soft polenta..... **14.95**

Entrée Side Dishes

Casserole style side dishes big enough to share

BAKED MAC & JACK.....4.95 **BROCCOLI SPEARS** 3.95
SAUTÉED SPINACH4.95 **SEASONAL VEGETABLE MEDLEY** 3.95
BAKED POTATO.....3.95 **BABY FIELD GREENS SIDE SALAD**.....3.95
GARLIC MASHED POTATOES.....3.95 **SHOESTRING FRIES** 3.95
GRILLED ASPARAGUS..... 3.95

CALL 847-255-5050

THE GRAND DESSERTS

TIRAMISU
Ladyfinger's soaked in espresso and layered with Mascarpone custard and cocoa**6.95**

MOCHA CHEESECAKE
Silky chocolate infused cheesecake topped with a short shot of espresso and whipped cream**7.95**

FLOURLESS CHOCOLATE MOUSSE CAKE
Delicious and dense, served with raspberry sauce and whipped cream **7.95**

TURTLE BROWNIE
Rich caramel pecan brownie topped high with hot fudge and whipped cream..... **7.95**

RED VELVET TORTE
Classic southern combination of chocolate and sweet cream cheese frosting..... **7.95**

CINNAMON BREAD PUDDING
Warm cinnamon bread pudding prepared with saigon cinnamon, chopped walnuts and golden raisins. Served with Kentucky bourbon hard sauce.....**6.95**

VANILLA CHEESECAKE
Silky smooth Vanilla cheesecake with a buttery graham cracker crust.....**6.95**
Topped with fresh strawberries in syrup and whipped cream**7.95**

APPLE STREUSEL PIE
Apples baked in brown sugar and spices finished in a buttery streusel.....**7.95**

KEY LIME PIE
Light in texture with an intense flavor in a traditional graham cracker crust**7.95**

Private Dining Space

Business Luncheons & Corporate Events

Wedding Rehearsal Dinners

Family Gatherings

Birthday Celebrations

Bridal & Baby Showers

Religious Occasions

Graduations

Cocktail Receptions

Theatre Groups

Featuring Family Style Dining

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