

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)

TO 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 Ya
Make A Better
Burger?

<p>Choose your additional toppings:</p> <p>Crispy onions50 Grilled onions50 Bacon 1.00 Avocado 1.00 Fried egg 1.50</p>	<p>Spreads:</p> <ul style="list-style-type: none"> • Chimichurri sauce • Garlic aioli • Chipotle aioli • House barbeque sauce • Dijon aioli • Honey wasabi aioli 	<p>Cheese:</p> <ul style="list-style-type: none"> • Blue cheese • Smoked Gouda • White Cheddar • Monterey Jack • Provolone • American • Gruyere
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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**

TO 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**

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**

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**

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

TO 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**

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**

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**

MONTEREY 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

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 **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..... **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 **13.95**

BARBEQUE RIB & CHICKEN COMBINATION

Half slab of Baby Back Ribs paired with your choice of a half Barbeque Chicken or a half Rosemary Garlic Chicken. Served with shoestring fries and creamy jicama cole slaw

20.95

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 **18.95**

SHRIMP ALEXANDER

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

MARYLAND CRAB CAKE PLATTER

Panko-cruste crab cakes, lightly browned and served with herb remoulade, shoestring fries and creamy jicama cole slaw **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

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

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**

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**

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 SPINACH	4.95	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		

FAMILY STYLE DINING

Perfect way for everyone to enjoy a variety of our dishes

(Minimum party of 4, maximum party of 20)

Starters

Choose Two

CRISPY MAC & JACK CHEESE BALLS • BUFFALO WINGS • CRISPY ONIONS
SANTA FE EGG ROLLS • SPINACH & ARTICHOKE FONDUE
BUFFALO SHRIMP (Add 3.00 per person)
CALAMARI (Add 3.00 per person)
MARYLAND CRAB CAKES (Add 3.00 per person)
SHRIMP COCKTAIL (Add 4.00 per person)

Salads

Choose One

THE GRAND CHOPPED • THE SOUTHWESTERN • THE GINGER ORANGE
THE POM-BERRY-BLUE • THE CAESAR

Main Courses

PASTA

Choose Two

MOJITO LIME FETTUCINI • BAKED MINI PENNE • CHICKEN & DUMPLINGS
PENNE CHICKEN FLORENTINE • ROASTED SALMON CAMPANELLE
MUSHROOM RAVIOLI • TOMATO VODKA GNOCCHI
SHRIMP & SCALLOP RAVIOLI (Add 2.00 per person)

ENTRÉES

Choose Two

ROSEMARY GARLIC CHICKEN • BARBEQUE CHICKEN • LEMON CHICKEN
PARMESAN CRUSTED CHICKEN • CHICKEN SALTIMBOCCA • RUM CHICKEN
BARBEQUE BABY BACK RIBS • GRILLED PORK CHOPS
GARLIC & HERB CRUSTED SALMON • BARBEQUE SALMON
SHRIMP ALEXANDER (Add 3.00 per person)

STEAK

PETITE FILET MIGNON (Add 5.00 per person)
FLAT IRON STEAK (Add 4.00 per person)
SKIRT STEAK CHURRASCO (Add 3.00 per person)

Chef recommended preparations:

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

Sides

Choose Two (Add 2.00 per person)

BAKED MAC & JACK • SAUTÉED SPINACH • GARLIC MASHED POTATOES
BAKED POTATO • GRILLED ASPARAGUS • BROCCOLI SPEARS
SEASONAL VEGETABLE MEDLEY • SHOESTRING FRIES

Desserts

Choose Two

ORIGINAL CRÈME BRULEE • HOT FUDGE BROWNIE SUNDAE
CINNAMON BREAD PUDDING • TIRAMISU

24.95 per adult
19.95 per adult (Salad, Pasta and Dessert only)
9.95 per child (5-12yrs)

*Where American Comfort
Abounds in Grand Proportions*



The Illinois Department of Public Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

Please note not all ingredients are listed in the menu. Please let your server know if you have any food allergies.