

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**

<p><i>Can Ya Make A Better Burger?</i></p>	<p>Choose your additional toppings:</p>	<p>Spreads:</p>	<p>Cheese:</p>
	Crispy onions50	• Chimichurri sauce	• Blue cheese
	Grilled onions50	• 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**

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

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 **10.95**

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 **10.95**

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 **10.95**

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**

BARBEQUE RIB & CHICKEN COMBINATION

Half slab of Baby Back Ribs paired with Barbeque Chicken Breast. Served with shoestring fries and creamy jicama cole slaw

14.95

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 **12.95**

SHRIMP ALEXANDER

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

MARYLAND CRAB CAKE PLATTER

Panko-cruste crab cakes, lightly browned and served with herb remoulade, shoestring fries and creamy jicama cole slaw **12.95**

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

12.95

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 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, mushrooms and peppers. Topped with melted Provolone cheese **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**

THE GRAND STEAKS & CHOPS

*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 selection

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**

TWIN PETITE FILETS

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

23.95

- 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

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 spears **19.95**

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.

*Where American Comfort
Abounds in Grand Proportions*