

Plated Dinner

Priced Per Person

Add 1.50 to each entrée for 2+ selections. Include garden salad, roasted asparagus, a starch selection, rolls & butter

Poultry

Chicken Piccata 28

Sautéed chicken breast finished with a pan sauce of lemon, white wine, capers and parsley

Champagne Chicken 29

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

Wild Rice Stuffed Chicken 29

Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

Grilled Caprese Chicken 26.5

Layered with fresh mozzarella, basil, & heirloom tomatoes, & Balsamic reduction

Coq Au Vin 29

Airline breast of chicken braised in burgundy wine with lardons, onions, mushrooms, and fresh herbs

Pork & Beef

Stuffed Pork Chop 30.5

Center cut pork chop filled with apple-sausage dressing on a bed of mashed potatoes with vegetable of the day and herb gravy

Petite Beef Tenderloin 35

Choice, marinated & grilled medallions with shallot demi-glace

Pot Roast of Beef 28

A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

New York Strip Loin 38

Herb rubbed & roasted, hand carved & served with mushroom ragout

Seafood

Almond Crusted Tilapia 28

Served with pineapple salsa & romesco sauce

Parmesan Panko Crusted Walleye 30.5

Served with lemon cream & Meyer lemon coulis

Stuffed Sole 30.5

Mushroom stuffing with classic Newburg sauce

Salmon 33.5

Garlic ginger marinated & grilled. Topped with a wasabi aioli

Vegetarian

Stuffed Pasta Shells 27

Filled with ricotta & parmesan, served with marinara & garlic cream

Vegetable Risotto 27

Bell pepper, onion, broccoli, pea pod, & roasted asparagus
Allergen Friendly (gluten, dairy, garlic, soy, nuts)

Duet

Petite Tenderloin & Poached Lobster 60

Tail

Shallot demi glace and honey garlic white wine butter sauce

Petite Tenderloin & Blackened Orange 42

Roughy

Shallot demi glace and cheddar panko with roasted red pepper aioli

Petite Tenderloin & Champagne Chicken 40

Shallot demi glace and Champagne sauce with raspberry reduction & candied walnuts

Plated Meal Starters

Soup & Salad

Minnesota Wild Rice Soup

Caesar Salad

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

Grand Salad 2

Mixed greens with mandarin oranges, seasonal berries, pepitas, red onions & house made ginger rice wine vinaigrette

Green Garden Salad

Mixed greens, tomatoes, cucumbers, red onions, carrots & house made Parmesan peppercorn dressing & croutons

Apple Walnut Salad 2

Mixed greens with apple & gouda, candied walnuts with rosemary vinaigrette

Pear & Gorgonzola Salad 2

Mixed greens with balsamic vinaigrette

Starch

Parsley Buttered Potato

Basil OR Garlic Mashed Potato

Potato Dauphinoise

Almond Wild Rice Pilaf or Classic

Parmesan Risotto

Buttermilk or Sour Cream Mashed Potato

Mashed Potato & Gravy

Oven Roasted Potato

Au Gratin Potato

Hasselback Potato

Fettuccini Alfredo

Buffet Dinner

Priced Per Person

BBQ Ribs & Chicken 28

A delicious cut of pork spareribs, dry rubbed then smoked in-house, served with roasted chicken, parsley-buttered potatoes, chef's vegetable, fresh fruit, & rolls w/ butter

Minnestoa Valley 39

Parmesan crusted walleye, chicken Marsala, herb mashed russet potatoes, fresh seasonal fruit, sweet cranberry fluff salad, fresh field green salad, & rolls w/ butter

Italian Medley 28

Caprese chicken, Italian meatballs, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread

Grand Choice 28

Your choice from 2 hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, & rolls w/ butter

Entrée Choices: Italian sausage lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, glazed honey cured ham, stuffed pasta shells, Swedish meatballs.

Upgrade with Walleye for \$8 or Beef Tenderloin for \$8

20% service charge will be added to all food & beverages. All service charges are the sole property of the Grand. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Grand's kitchen from raw ingredients. The Grand cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness. Prices as of Jan. 2024 & subject to change.