

PLATED DINNER ENTRÉES

Add 1.00 to each entrée for 2 selections Include garden salad, seasonal vegetable, a starch selection, roll & butter

Poultry

LEMON THYME GRILLED CHICKEN BREAST ... 17.95

Boneless breast, grilled and marinated served with fresh lemon thyme pan sauce and red pepper rouille

CHARDONNAY CHICKEN ... 18.25

Sautéed breast served with Chardonnay sauce, raspberry reduction and candied almonds

WILD RICE STUFFED CHICKEN ... 19.00

Hand rolled with house made MN wild rice stuffing, oven roasted and served with fresh tarragon sauce

ROAST TURKEY ... 17.95

Pears and leeks with roast turkey breast and our own sage dressing and pan gravy

PROSCIUTTO WRAPPED CHICKEN ... 19.50

Stuffed with Italian cheeses, served with herb oil and red pepper rouille

PECAN CRUSTED CHICKEN ... 20.00

Sautéed, served with cranberry mandarin salsa and beurre blanc

Pork & Beef

POT ROAST OF BEEF ... 18.25

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

PETITE BEEF TENDERLOIN ... 22.50

Choice, marinated and grilled medallions with shallot demi-glace

PORK TENDERLOIN MEDALLIONS ... 19.50

Grilled, served w/ bernaise and BBQ sauce

NEW YORK STRIP LOIN ... 25.00

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

Seafood

ALMOND CRUSTED TILAPIA ... 17.95

Served with pineapple salsa and romesco sauce

GRILLED SALMON ... 21.75

Grilled and brown sugar glaze topped with sautéed leeks and lemon

PARMESAN PANKO CRUSTED WALLEY ... 21.00

Served with lemon cream and Meyer lemon

COCONUT SHRIMP ... 24.00

Hand breaded served with sweet Thai chili beurre blanc

Vegetarian

STUFFED PASTA SHELLS ... 17.25

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

VEGETABLE NAPOLEON ... 18.25

Layers of roasted garden vegetables, fresh spinach and parmesan, served with balsamic reduction and romesco sauce

TUSCAN PORTOBELLO ... 18.00

Marinated and grilled, filled with red peppers, onions, olives and parmesan

ZITI ... 18.50

Served with portobello, caramelized onions and goat cheese

Duet

PETITE TENDERLOIN ... 27.00

Served with choice of crab cake with tarragon sauce, coconut shrimp with sweet Thai chili berre blanc, or chardonnay chicken

ACCOMPANIMENTS

Soup, salad and starch selection. Plated meals served with roast asparagus. Buffets served with Hericot Vert with julienne red pepper.

CAESAR SALAD

Crisp romaine tossed with Caesar dressing, shaved Parmesan and housemade croutons

GREEN GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, and carrots with housemade parmesan peppercorn dressing and croutons

MINNESOTA WILD RICE SOUP

THE GRAND SALAD

Mixed greens with mandarin oranges, seasonal berries, pepitos, red onions and housemade ginger rice wine vinaigrette

APPLE & WALNUT SALAD

Mixed greens with apples and gouda, candied walnuts with rosemary vinaigrette

Starch Selection

PARSLEY BUTTERED POTATO

OVEN ROASTED BABY RED POTATO

HERB MASHED POTATO

SCALLOPED POTATO

ALMOND WILD RICE PILAF OR CLASSIC

PARMESAN RISOTTO

MASHED POTATO WITH GRAVY

GARLIC MASHED POTATO

BUTTERMILK OR SOUR CREAM MASHED POTATO

FETTUCCHINI ALFREDO

AU GRATIN POTATO



THE GRAND

*Final guest count is required 5 business days in advance of service. An 18% service charge will be added. Minnesota sales tax will be added to all food and service charges. *Prices based on rates effect January 2018 and subject to change* The Grand does process the following ingredients, peanuts, egg, soy, tree nuts, wheat, dairy products and shellfish*