

## LITTLE PLATES

**G/R/A/N/D MAC & CHEESE**  
truffles / gruyère 10

**ONION SOUP**  
swiss gruyère cruton 7

**COCONUT CHICKEN SATAY**  
sweet mango chutney 8

**CRAB CAKES**  
corn succotash / siracha mayo 9

**CHEESE PLATE**  
gruyère / blue / goat / robiola / cheddar  
w/ grapes / berries / cherry preserve / wafers / bread 19

**SWEET CHILI CHICKEN WINGS**  
green scallions / sesame seeds 10

**MUSSELS & FRIES**  
garlic / herbs / tomatoes / jalapeño / chardonnay 12

**CRISPY CALAMARI**  
Jalapeños / spicy marinara 10

**STEAK WONTONS**  
sweet chili sauce 10

**QUESADILLAS**  
chicken / cheddar / pepper jack  
with guacamole / sour cream 10

**GUACAMOLE**  
yellow and blue corn tortilla chips 11

## BIG PLATES

**SEARED SALMON**  
asian bbq ginger glaze / whipped potatoes /  
grilled asparagus 24

**FISH TACOS**  
tempura cod / pineapple slaw / tomatillo salsa 19

**FISH & CHIPS**  
tartare sauce / fries 19

**CRISPY ROASTED CHICKEN**  
whipped potatoes / grilled asparagus / sage 20

**STEAK & FRIES**  
flat iron / arugula / fries / herb butter 18

**STEAK AU POIVRE**  
cognac / cream / fries 18

**GRAND MEATLOAF**  
whipped potatoes / asparagus / brown gravy 18

**GRILLED CHICKEN PENNE**  
sundried tomatoes / asparagus / mushrooms  
parmesan 18

**SHRIMP FETTUCCINI**  
garlic cream / white wine / peas 19

## SIDE PLATES

FRIES 4 • TOTS 4  
TRUFFLE CHEESE FRIES 5 • WHIPPED POTATOES 4

## SLIDERS

**CLASSIC SLIDERS**  
american / house sauce / iceberg 9

**TURKEY SLIDERS**  
american / cranberry sauce / gravy 7

**BBQ SHORT RIB SLIDERS**  
bbq braised short rib / robiola cheese 9

## SALAD PLATES

**STRAWBERRY SALAD**  
mesclun / strawberries / toasted almond slices  
strawberry vinaigrette / goat cheese 8

**CHOPPED SALAD**  
iceberg / mixed greens / cucumbers / cheddar  
asparagus / sweet corn / onions / red peppers / tomato  
scallions / chickpeas / sesame ginger dressing 8

**SLICED STEAK SALAD**  
grilled hanger / romaine / red onion / tomato  
horseradish cream 14

**CAESAR**  
romaine / parmigiana / garlic crutons 8

## THE GRAND BURGERS

choose from  
GRASS FED BEEF • FREE RANGE TURKEY • HOMEMADE VEGGIE  
served with choice of fries or tots  
on a sesame seed bun or lettuce wrap

**THE CLASSIC**  
american / house sauce / iceberg 11

**BING BURGER**  
cherry preserve / fresh mozzarella / sea salt 15

**SLOW & LOW BURGER**  
robiola cheese / braised short ribs /bbq 17

**BRUNCH BURGER**  
fried egg / ham / truffle hollandaise 13

**G/R/A/N/D B/U/R/G/E/R**  
blue cheese / caramelized onions /  
fig balsamic 16

**THANKFUL BURGER**  
turkey burger / cranberry sauce / gravy 12

**BUILD YOUR OWN**  
beef 9 • turkey 8 • veggie 7

**ADD ON'S 1.00**  
bacon • fried egg • american cheese • vermont cheddar  
mozzarella • blue cheese • goat cheese • mushrooms  
caramelized onion • avocado

## SEASONAL COCKTAILS 12

CRANBERRY GINGER MARTINI  
fresh muddled ginger & cranberries,  
cranberry vodka, lemon lime soda

CARAMEL APPLE MARTINI  
apple vodka, irish cream, buttershots

PUMPKIN PIE MARTINI  
pumpkin liquor, buttershots  
amaretto, vanilla vodka

POMEGRANITE MARTINI  
pomegranate liquor, citris vodka,  
lemon lime soda

DOUBLE ESPRESSO MARTINI  
espresso, vanilla vodka, kahlua

SUGAR COOKIE  
vanilla vodka, sugar cookie vodka, irish cream

HOT APPLE PIE  
fireball, pineapple, cinnamon rim

SALTED CARAMEL PRETZEL  
stoli salted karamel, frangelico

BANK ST. COSMO  
belvedere vodka, st. germain,  
cranberry juice, fresh limes

PEARMISCUOUS  
grey goose pear, fresh lime, pineapple,  
ginger ale

RED SANGRIA  
red wine, amaretto, triple sec,  
fresh strawberries and blueberries muddled

WHITE SANGRIA  
white wine, blueberry vodka, st. germain,  
fresh oranges and blueberries muddled

## CLASSIC COCKTAILS 12

G/R/A/N/D MARTINI  
grey goose or bombay sapphire, dry and/or dirty  
garnished with an olive or twist

BLUEBERRY MOJITO  
stoli blueberi vodka, mint, lime, lemon lime soda

SOUTHSIDER  
bacardi limon, mint, fresh lemonade,  
lemon lime soda

BLACKBERRY MARGARITA  
avion tequila, triple sec, fresh limes,  
chambord, blackberries

TOASTED COCONUT MARTINI  
malibu rum, absolut vanilla, fresh pineapple

DOUBLE ESPRESSO MARTINI  
van gogh double espresso, vanilla vodka, kahlua

LYCHEE MARTINI  
grey goose la poire, sake, lychee juice

ST. GERMAIN COCKTAIL  
bubbles, st. germain elderflower, soda

FLIRTINI  
stoli raspberry, chambord,  
fresh pineapple, bubbles

BELLINI MARTINI  
grey goose orange, peach nectar, peach  
schnapps, bubbles

G/R/A/N/D TEA  
absolut citron, white peach puree, lemonade,  
earl grey tea

GRAND CHOCOLATE MARTINI  
godiva white and dark chocolate liquor,  
vanilla & whipped cream vodka

## WINES BY THE GLASS

### WHITE WINES

PINOT GRIGIO,  
SANTA MARINA, FRIULI, '12 9 / 36  
light & crisp, white flowers and citrus

SAUVIGNON BLANC,  
MONKEY BAY, MARLBOROUGH, NZ, '12 9 / 36  
fresh herb, lemon and grapefruit

CHARDONNAY,  
WILLIAM HILL, CENTRAL COAST '09 8 / 32  
ripe tropical fruits and touch of oak

CHARDONNAY,  
SONOMA CUTRER, RUSSIAN RIVER, '09 12 / 48  
intense & lingering citrus and apple

### RED WINES

PINOT NOIR,  
MAC MURRY, CENTRAL COAST '09 10 / 40  
silky, ripe black cherry

MERLOT,  
KENWOOD VINEYARDS, SONOMA '09 10 / 40

MALBEC,  
MONTES, CHILI '08 9 / 36  
cassis and black plums with spice

CABERNET SAUVIGNON,  
LOUIS M. MARTINI, SONOMA '09 8 / 32  
blackberry, currant and toasty oak

CABERNET SAUVIGNON,  
J. LOHR, SEVEN OAKS '09 11 / 44  
luscious black fruit and mocha

### SPARKLING WINES

BRUT,  
PASCUAL TOSO, ARGENTINA, NV 9 / 36  
fresh and delicate green apple

PROSECCO,  
AVISSI, VENITO ITALY, NV, 9 / 36  
fruit flavors lead to a clean crispness

## BEER

domestic & imported 6

ABITA AMBER  
ALLAGASH WHITE

BASS ALE  
BLUE MOON

BUD LITE

COORS LITE

CORONA

CORONA LITE

DOGFISH HEAD INDIAN BROWN ALE

GUINNESS DRAUGHT

HEINEKEN

HEINEKEN LITE

MICHELOB ULTRA

NAUGHTY NURSE ALEX AMBER ALE

PABST BLUE RIBBON 16OZ

SIERRA NEVADA PALE ALE

STELLA ARTOIS

TWO ROADS DOUBLE IPA



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