

Dining Menu

OCTOBER 2017

APPETIZERS

POUTINE

Crispy French fries with cheese curds topped with a demi glaze sauce and melted cheese, garnished with freshly chopped scallions | \$795

BEER BATTERED FISH FINGERS

Fresh Atlantic trout filets fried crispy in our local Banks Beer batter and served with a creamy remoulade and lime wedge | \$895

CRUNCHY CAJUN CHICKEN STRIPS

Breast tenders fried extra crunchy in Cajun spices and served with tangy curry mustard dipping sauce | \$995

CALAMARI

Choose from two different preparations:

1. Deep fried crunchy and served with our rich marinara sauce for dipping
2. Calamari marinated and cooked in the ceviche style and served with a rich orange garlic dipping sauce | \$1,495

DEEP FRIED CHICKEN WONTONS

Five fresh chicken wontons deep fried to a nice crisp, served with an oriental dipping sauce, and garnished with freshly chopped scallions | \$995

CRAB BACK (SEASONAL AVAILABILITY)

Fresh local crab meat stuffed in its shell and served with a remoulade sauce | 1,495

SOUPS & SALADS

SOUP DU JOUR

The Chef's choice of the day, served with homemade croutons | \$795

SEAFOOD SOUP

Tender chunks of white fish, crab and shrimp with carrots, onions, and sweet peppers cooked in milk and cilantro, garnished with sliced scallions | \$2,495

CAESAR SALAD

Hand torn Romaine lettuce tossed in a creamy Caesar dressing and topped with homemade croutons, shredded parmesan cheese, hard boiled eggs and bacon | \$1,995

Add grilled chicken \$495 | Add sautéed shrimp \$800

SHRIMP MARIE ROSE

Fresh poached shrimp blended with roasted pineapple and mangos tossed in a dressing of cocktail sauce, aioli and a drizzle of lemon juice then garnished with cilantro | \$2,695

SANDWICHES & WRAPS

GRAND COASTAL GOURMET BURGER

A juicy 6oz. pure beef patty topped with crisp bacon, American cheese, onions, lettuce and tomato with spicy aioli, served on a homemade toasted herbal bun with steak fries | \$1,995

SIGNATURE CLUB SANDWICH

Grilled chicken breast, cheddar cheese, egg, crispy bacon, fresh lettuce, tomatoes, cucumbers and a pepper aioli, served between buttered herbal bread and a choice of fries or plantain | \$2,595

ATLANTIC SEAFOOD BURGER

Shrimp, crab and local fish hand blended and seasoned, formed into tender patty and bound with a bread and milk panada that is grilled and placed on a buttered homemade herbal bun with a lime aioli, served with crunchy coleslaw and your choice of fries or plantains | \$2,195

CHEESE STEAK SANDWICH

Aged, sliced and marinated beef sirloin packed into a homemade buttered white roll, melted cheddar cheese, tomatoes and onions, served with our crunchy coleslaw and a choice of fries or plantain | \$2,195

SAVORY CHICKEN WRAP

Boneless seasoned chicken breast grilled and sliced, accompanied by lettuce, roasted tomatoes and pickled red onions. Served with your choice of vegetable fried rice, French fries or vegetable chowmein | \$2,195

MEXICAN BURRITOS

Fresh tortilla filled with refried beans, Mexican rice pilaf and your choice of beef, chicken or vegetarian filling. Topped with a Mexican hot sauce and shredded cheese, then broiled and served on a sizzling platter, with a side of guacamole and sour cream and mango salsa | \$ 2,995

ENTRÉES

GRILLED KEBABS

Two fresh grilled kebabs from a selection of ginger chicken, spicy pork or ginger lime shrimp. Served with pickled red onions, sautéed fresh vegetables and a choice of fries, plantains, vegetable chowmein, or vegetable fried rice | \$3,295: Chicken or Pork | Prawns \$5,495 | Combo (All three): \$3,995

GRAND COASTAL FRIED RICE

Hearty portions of chicken, beef and shrimp on top of flavorful vegetable fried rice | \$2,795

CAJUN SHRIMP FETTUCCHINE ALFREDO

Fettuccine tossed in creamy Alfredo sauce and topped with succulent Cajun shrimp and onions and served with garlic toast | \$2,995

TENDER SPAGHETTI WITH HERBAL MEAT BALLS

Herbal tender meat balls and marinara sauce served on tender homemade pasta and sprinkled with parmesan cheese, served with garlic toast | \$2,995

FRESH PASTA LASAGNA

Layers of fresh pasta with bolognaise meat sauce callow, parmesan and shredded mozzarella cheese along with our Alfredo sauce and topped with a cheese crust, served with your choice of two sides | \$2,495

ALL PRICES ARE EXCLUSIVE OF VALUE ADDED TAX