

# GRAND STEAKHOUSE



## House Wines

**House White Tisdale Chardonnay 8 / 28**

**House Red Tisdale Cabernet 8 / 28**

## Bottled Beer

**Ghost rider IPA 6.5 8 Stella Artois 5% 8**

**Corona 3.2% 7 Clausthaler N/A 7**

**Coors Light 3.2% 6 Miller Lite 3.2% 6**

**Devastator 8% 8 Squatters Hop Rising IPA  
9% 8**

**Angry Orchard Cider 8**

**Mormon Mule 10**

**Five Wives Vodka, Ginger Beer, Fresh  
Lime and a Splash of Orange Juice**

**Fire Cider 10**

*Porter's Fire Cinnamon Whiskey, Hot  
Apple Cider, Whipped Cream, The official  
drink of Brian Head,*

**Cadillac Margarita 10**

**Hornitos Reposado, Grand Marnier,  
Fresh Lime,**

## Whites

**Folonari Pinot Grigio 9 / 36**

**Monkey Bay Sauvignon Blanc 9 / 36**

**Kendall Jackson Chardonnay 12 / 48**

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**Flip Flop Moscato 32**

## Reds

**Fish Eye Merlot 8 / 30**

**Mirassou Cabernet 9 / 38**

**BV Pinot Noir 11 / 46**

**Cypress Cabernet 9/38**

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**Ravenswood Zinfandel 49**

# GRAND STEAKHOUSE

AT BEST WESTERN PREMIER

## SHARING PLATES

### Devilled Eggs 7.95

Pancetta, bacon, sweet pickles

### Buffalo Chicken Wings 13.5

10 crispy wings, carrots and celery sticks, served with ranch dressing

### Avocado Fries 10.5

Green goddess dressing

### Chicken Quesadilla 11.75

Chicken chorizo, caramelized onions, cheese blend

### Roasted Veggies Platter 13.75

Grilled asparagus, roasted tomatoes, mushrooms, artichokes, pesto and burrata cheese

## HALF POUND BURGERS

Certified Angus Beef, ground in-house, never frozen. Served with fries.

### Bacon Cheddar Burger\* 13.75

Tomato, avocado, chipotle mayo, bacon, cheddar cheese

### Cheese Burger\* 12.95

Lettuce, tomato, chipotle mayo

### Grand Burger\* 14.75

Caramelized onions, jalapenos, cheddar cheese, sweet potato fry, lettuce, sweet chili sauce

## STEAKS

### Bison Rib Eye Steak (12oz)\* 53.95

Grilled asparagus, fingerling potatoes, asparagus, herb butter

### Filet Mignon (8oz)\* 38.95

Certified Angus Beef, mashed potatoes, asparagus, herb butter

### T-Bone Steak (16oz)\* 43.95

Certified Angus Beef, mashed potatoes, asparagus, herb butter

## KIDS MENU (Ages 12 and under)

All kids meals are served with french fries & soda

### Cheese Quesadilla 8.5

### Chicken Fingers 8.5

### Cheese Burger 8.5

## LARGE PLATES

### Fish Sandwich 16.5

Grilled mahi-mahi, green goddess dressing, citrus slaw, sliced avocado, french fries

### Chicken Basil Pasta 17.5

Oven roasted tomatoes, pine nuts, mushrooms, fresh basil, parmesan cheese, served with toasted garlic bread

### Signature Short Rib (Fork tender -pot roast style) 29.95

Boneless USDA braised beef short rib, garlic mashed potatoes, roasted root vegetables

### Atlantic Salmon\* 24.95

Caper butter sauce, basmati rice, asparagus

### Mesquite Smoked Ribs 25.95

Full slab of tender baby back ribs served with sweet potato fries and citrus coleslaw

## SOUPS AND SALADS

Add organic chicken breast to any salad +6

### Soup of the Day 5.5 / 7.5

Ask your server for details about our daily selection.

### Caesar Salad 10.25

Garlic croutons, parmesan, caesar dressing

### Apple Gorgonzola Salad 10.5

Organic baby greens, candied pecans, red onions, bacon, gorgonzola cheese, apples, apple vinaigrette

### Wedge Salad 10.5

Tomato, avocado, blue cheese, bacon, buttermilk dressing

## SIDES

French Fries 5

Side Salad 6

Sweet Potato Fries 5.5

Citrus Coleslaw 4.5

Fingerling Potatoes 5.5

Asparagus 6

Whipped Potatoes 5.5

## DESSERT

### NY Style Cheesecake 11.5

Served with whipped cream

### Pineapple Carrot Cake 11.5

Served with whipped cream

### Chocolate Cake 11.5

Served with whipped cream

\*Consuming raw or undercooked proteins may increase your risk of food borne illness, including beef, pork, poultry, seafood, shellfish or eggs.

18% Gratuity will be added to parties of six (6) or more