



Welcome to the Grand Dining Room an Experience Exclusive to the Grand Hotel

Located Adjacent to Our Chef's Garden, the Four Diamond Rated Grand Dining Room has the Luxury of Only Using Fresh Ingredients Hand-Picked Daily at 4:30pm by our Chef. We have Established Our Own Grand Hotel Greenhouse From Which We Select the Best Produce to be Utilized in Our Menu. This Allows for the Most Crisp Salads and Most Aromatic Herbs in the Southeast.

Starters

Escargot Tower | 12.95

Sautéed Escargot with Herbs, Shallots Brandy and Demi Glaze
Presented in a Baguette Crouton
Wine Pairing: Chianti, Toscolo, Italy

Seared Foie Gras | 16.95 [with coursed pricing-supplemental 5.95]

Seared Hudson Valley Foie Gras with a Citrus Beignet and Blood Orange Syrup
Wine Pairing: Sauternes, Chateau Rayne-Vigneau, Bordeaux, France

Duck Confit Tamale | 12.95

Confit from Naturally Farmed Duck, Wrapped in a Warm Blue Corn Tamale
with a Baby Vegetable Salsa and a Cilantro-Tomatillo Crema
Wine Pairing: Zinfandel, Edmeades, Mendocino County, California

Southern Crab Cake "Benny" | 13.95

Gulf Coast Lump Crab Cakes Accompanied by Fried Green Tomato,
Fried Quail Egg and Cajun Hollandaise
Wine Pairing: Chardonnay, Silver Palm, North Coast, California

The Fish Bowl | 13.95

#1 Grade Seared Ahi Thai Tuna* Presented with Chef's Garden Asian Spicy Greens,
Stir-Fried Vegetable Salad and a Red Thai Curry Vinaigrette
Wine Pairing: White, Caymus, Conundrum, California

Salads

The Grand Salad | 9.95

Baby Mixed Greens in a Cucumber Bowl with Enoki Mushrooms, Alfalfa Sprouts,
Carrot and Beet Threads with Chef's Herb Vinaigrette Dressing
Wine Pairing: Pinot Gris, King Estate "Acrobat", Oregon

Tableside Caesar for Two | 23.95 [with coursed pricing-supplemental 8.95]

Crisp Romaine, Fresh Croutons, Parmesan Cheese Tossed Tableside
with House Made Caesar Dressing
Wine Pairing: Sauvignon Blanc, Dry Creek Vineyard, Dry Creek Valley, California

Winter Vegetable Salad | 9.95

Roasted Baby Root Vegetables, Dried Fruit Compote, Candied Pecans,
Local Bibb Lettuce Topped with a Belle Chèvre Wheel and a Satsuma Vinaigrette
Wine Pairing: Brut, Cava, Segura Viudas, "Aria", Catalonia, Spain

Soups

Seafood Gumbo | 9.95

A Grand Tradition
Wine Pairing: Zinfandel, Edmeades, Mendocino County, California

Magnolia Bisque | 10.95

Luxurious Lobster and Asparagus Bisque Served Side by Side
Wine Pairing: Chardonnay, Lioco, Sonoma County, California



Please dial 251.928.9201 for reservations
or more information.



Entrées

Seared Ahi "Pueblano" | 28.95

#1 Grade Ahi Tuna* Served with Chipotle McEwen and Son's Blue Corn Grits, Patron Glazed Baby Vegetables, Sweet Pepper Harissa with a Coriander and Lime Aioli

Wine Pairing: Pinot Noir, Sonoma Cutrer, Sonoma Coast, California

Tenderloin of Pork "Kona" | 26.95

Alabama Pork Tenderloin Crusted with Kona Coffee, Accompanied by Braised Red Cabbage and Apples, Yukon Gold Soufflé with an Apple Brandy Reduction

Wine Pairing: Red, Peirano Estate, "The Other", Lodi, California

Tableside Dover Sole | 34.95 [with coursed pricing-supplemental 5.95]

Dover Sole Cooked to Perfection Presented at Your Table with Whipped Potato Purée, Chef's Garden Baby Vegetables and a Lemon Caper Butter Sauce

Wine Pairing: Chardonnay, Clos la Chance, Sustainably Grown "Glittering Throated Emerald", Monterey County, California

Prime Tournedos of Beef | 35.95 [with coursed pricing-supplemental 5.95]

Grilled Petite Filet Medallions* with Truffled Potato Rounds, Candied Dragon Carrots, Seared Foie Gras and a Madeira Demi Glaze

Wine Pairing: Cabernet Sauvignon, Hogue "Genesis", Columbia Valley, Washington

Jumbo Diver Scallops | 32.95

Jumbo Diver Scallops Seared Over Pink Lentil Daal, Pineapple and Mango Chutney, Papadums with a Madras Curried Butter

Wine Pairing: Pinot Grigio, Attems, Venezia Giulia, Friuli-Venezia Giulia, Italy

Grand Hunter's Mixed Grill | 36.95 [with coursed pricing-supplemental 7.95]

A Trio of Local Quail, Venison Chop and Conecuh Sausage Accompanied by Parsnip Gnocchi, Sautéed Swiss Chard and a Chanterelle-Chasseur Sauce

Wine Pairing: Zinfandel, Edmeades, Mendocino County, California

Mediterranean Rack of Lamb | 34.95 [with coursed pricing-supplemental 5.95]

Rosemary and Mint Crusted with a Feta and Sun-Dried Tomato Polenta Cake, Sautéed Ratatouille and a Roasted Garlic Demi Glaze

Wine Pairing: Claret, Francis Coppola, "Black Diamond Series", California

Southern Seafood Pirlau | 29.95

Sautéed Diver Scallops, Lobster, Shrimp, Crawfish, Crab, Clams and Green Lip Mussels Presented in a Lobster Broth with Baby Vegetables, Tomatoes and Carolina Gold Rice

Wine Pairing: Pinot Grigio, Attems, Venezia Giulia, Friuli-Venezia Giulia, Italy

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Desserts

Chocolate Trilogy | 9.95

White Chocolate Grand Marnier Sabayon Flambé, Milk Chocolate Hazelnut Layer Cake and a Dark Chocolate Panna Cotta with an Orange Filling

Wine Pairing: Porto, Sandeman, Fine Tawny, Douro, Portugal

Grand Seasonal Trio | 9.95

Fresh Fruit Napoleon Tart, Caramelized Fruit Parfait and a Seasonal Fruit Flan

Wine Pairing: Moscato d'Asti, Umberto Fiore, Piedmont, Italy

Tableside Liquid Nitrogen Snow Balls | 11.95

[with coursed pricing-supplemental 2.95]

White Chocolate Mousse, Dark Chocolate Mousse and a Strawberry Mousse

Wine Pairing: Brut, Domaine Ste. Michelle, "Vineyard Select", Columbia Valley, Washington

Tableside Bananas Foster for Two | 25.95 [with coursed pricing-supplemental 8.95]

Wine Pairing: Beeren Auslese Riesling, Schmitt Söhne, Rheinhessen/Plafz, Germany

Tableside Strawberries Romanoff for Two | 24.95

[with coursed pricing-supplemental 7.95]

Wine Pairing: Beeren Auslese Riesling, SchmittSöhne, Rheinhessen/Plafz, Germany



Grand Dining Room

As a gift from our chef, we begin your evening with an amuse-bouche to tantalize your taste buds. Midway through your dining experience, enjoy the freshly made intermezzo sorbet to cleanse your pallet. And to end your evening perfectly, enjoy the bite sized mignardise. Please choose from a three, four or five course meal with an option for wine pairing.



Three Course

*Food Menu...\$45.95
with Wine Pairing...\$60.95*

Four Course

*Food Menu...\$55.95
with Wine Pairing...\$77.95*

Five Course

*Food Menu...\$65.95
with Wine Pairing...\$93.95*

The Chef's Table

*Chef's selected Food & Wine Pairings
in a Private Area*

Nine Course

*Food & Wine...\$125.00 per person
Minimum of Four People,
Maximum of Twelve People*

** Must have at least 6-hours notice **

