



Dinner Menu



CURATED BY CELEBRITY CHEF ROBERT RAINFORD
AS SEEN ON LICENSE TO GRILL (FOOD NETWORK CANADA)

APPETIZERS

- CAJUN FRIES** GF VG DF 13
Cajun Flavoured Golden Crispy House-Cut Triple Cooked Potato Fries. Served with Chipotle Aioli.
- SEASONED EDAMAME** V VG DF 13
Sautéed Organic Edamame Seasoned with Fresh Lemon Juice and Tabasco Sauce.
- ABSOLUTELY VEGAN BITES** V VG DF 18
100% Plant-Based Golden Crispy Mixed Vegetables and Pimento Chili Bites. Served with Vegan Dairy-Free Lemon Mayonnaise.
- GUACAMOLE & CHIPS** GF VG 22
Corn Tortilla Chips Fried In-House Daily, Served with Guacamole and Fresh Pico de Gallo.
- PRIME RIB SLIDERS** 24
Three Brioche Sliders with AAA Canadian Prime Rib Patties, Topped with Our Famous TSC Sauce, Shredded Dill Pickles, and Fresh Lettuce.
- JERK CHICKEN TACOS** 24
Three Delicious Tacos Served on Hot Pressed Flour Tortilla with Coleslaw, Fresh Roma Tomatoes, Green Jalapeno, Onion, and Drizzled with Chipotle Aioli.
- PULLED PORK SLIDERS** 24
12 Hours Low Temp. Applewood Smoked Pulled Pork, BBQ Coleslaw, and Served on a Soft Brioche Bun.
- JUMBO SHRIMP COCKTAIL (5 PCS)** GF DF 35
Citrus-Herb Jumbo Black Tiger Shrimps Served with Bourbon Cocktail Sauce.
- BUTTER GARLIC SHRIMP (5 PCS)** 35
Sautéed Jumbo Black Tiger Shrimps in Garlic Butter, Served with Mixed Greens.
- GRILLED LAMB CHOPS** 48
Four (4) Fire Grilled Australian Premium Lamb Chops. Served with Chimichurri Sauce.
- ARTISANAL MEAT BOARD** 58
Daily Cured Meats, House Pickled Vegetables, Gherkins, House Mustard, and Toasted Ciabatta.
- AGED CHEESE BOARD** 58
Cheese Selection, House Marmalade, Reduced Port, and Toasted Ciabatta.

MAINS

- BBQ PORK BACK RIBS** 40 65
12 Hour Low Temp. Applewood Smoked Baby Pork Ribs. Served with BBQ Coleslaw, Corn Bread and Cajun Fries. HALF WHOLE
- SHRIMP SCAMPI** 34
Jumbo Black Tiger Shrimps, Garlic Scampi Sauce, Linguine Pasta, White Wine, and Parsley.
- COCONUT MUSHROOM CHICKEN PASTA** DF 34
Sautéed Wild Shitake Mushrooms, Chicken, and Penne Pasta in a Rich Creamy Dairy-Free Coconut Rosé Sauce.

GF Gluten-Free V Vegetarian VG Vegan DF Dairy-Free

WWW.GRANDBIZARRE.COM

*Please note there are no substitutions to menu items

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED 10.07.21

[grandbizarreto](https://www.instagram.com/grandbizarreto)



Dinner Menu



CURATED BY CELEBRITY CHEF ROBERT RAINFORD
AS SEEN ON LICENSE TO GRILL (FOOD NETWORK CANADA)

GRAND PLATTERS

SEAFOOD TOWER

280

Our New Signature Daily Fresh Caught Seafood Platter with 1.5lb of Whole Lobster, King Crab Legs, West/East Coast Oysters, Mussels, B.C. Clams, Extra Colossal Black Tiger Shrimp, and Jumbo Lump Crab Meat Salad. Served with Cocktail Sauce, Fresh Horseradish, Garlic Butter, and Lemon.

STEAK PLATTERS

All Steak Platters are Served with Classic Caesar Salad and Complementary French Fries, Wild Mushrooms and Mixed Root Vegetables as the Sides.

TOMAHAWK PLATTER

325

55 oz. 45 Day Wet-Aged Tomahawk. **(USDA Prime)**

CHEF'S PLATTER

480

20 oz. Ribeye, 16 oz. New York, 8 oz. Filet Mignon, and a whole Cornish Hen. **(USDA Prime)**

TERRY'S PLATTER

675

(2) 55 oz. 45 Day Wet-Aged Tomahawk, and (2) 16 oz. New York. **(USDA Prime)**

CHATEAUBRIAND BOUQUETIERE

Chateaubriand Bouquetiere, Center-Cut of USDA Prime or Higher Level Whole Beef Tenderloin, with a Border of Roasted Potatoes. Garnished with Selected Fresh Vegetables. Served with Wild Mushrooms as well as Our Hollandaise, Peppercorn, and Bearnaise Sauces.

Chef Carved at Your Table.

Choose Your Size: **24 oz.** | 380 **36 oz.** | 480 **52 oz.** | 680

Preparation Time: 60 Minutes

PROTEIN ADD-ONS

LAMB CHOPS 4 PIECES 45
 8 PIECES 75

BLACK TIGER SHRIMP 4 PIECES 35
 8 PIECES 65

SIDE ADD-ONS

FRENCH FRIES 15

MIXED ROOT VEGETABLES 15

MUSHROOMS 15

SAUTEED SPINACH 15

DESSERTS & PLATTERS

ASSORTED CHEESECAKE 12

- Triple Vanilla
- Chocolate Fudge
- Cinnabon
- Raspberry White Chocolate

FRUIT PLATTER

Small 38

Large 58

CHEESECAKE PLATTER

5 pieces 60

8 pieces 88

12 pieces 128

*Please note there are no substitutions to menu items

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED 10.01.21

grandbizarreto