

DINING MENU

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

CHEF'S SIGNATURE SEAFOOD TOWER | 280

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

APPETIZERS

DAILY SOUP

Served with Dinner Roll and Compound Butter.
Ask your server for Today's Soup:

- Butternut Squash Cappacino    
- French Tomato    

CAJUN FRIES

Cajun Flavoured Golden Crispy House-Cut Triple Cooked French Fries. Served with Vegan Chipotle Aioli.

SEASONED EDAMAME

Sauteed Organic Edamame Seasoned with Fresh Lemon Juice and Tabasco Sauce to finish.

ABSOLUTELY VEGAN BITE

100% Plant-Based Golden Crispy Mixed Vegetables and Pimento Chili Bites. Served with Vegan Dairy-Free Lemon Mayonnaise.

GUACAMOLE & CHIP

Corn Tortilla Chips Fried In-House Daily, Served with Guacamole and Fresh Pico de Gallo.

SPICY CHICKEN LOLLIPOP

(5) Spicy Chicken Drumsticks, Ghost Pepper BBQ Sauce Mix Green Lettuce, Parsley

BBQ CHICKEN TACO

Three Delicious Tacos Served on Hot Pressed Flour Tortilla with Coleslaw, Fresh Roma Tomatoes, Green Jalapeno, Onion, and Drizzled with Chipotle Aioli.

GREEK SALAD

Cucumbers, Cherry Tomatoes, Mixed Peppers, Feta Cheese, Kalamata Olives, Red Onion, and Drizzled with Greek Dressing.

BEET SALAD

Mixed Green Lettuce, Golden/Red Beets, Premium Goats Cheese, and Drizzled with Lemon Tarragon Dressing.

SHRIMP SCAMPI

(5) Jumbo Tiger Shrimp in a Linguini Pasta, with Organic Cream, Garlic, and White Wine Reduction.

COCONUT MUSHROOM PASTA

Sautéed Wild Shitake Mushrooms, Chicken, and Penne Pasta in a Rich Creamy Dairy-Free Coconut Rosé Sauce.

MUSHROOM BOLOGNESE

Classic Mushroom Bolognese on Spaghetti Pasta in Our House-Made Pomodoro Sauce, Finished with Organic Nutritional Yeast.

DUCK CONFIT

Confit Duck Leg, Served with Herb Roasted Fingerling Potatoes, and Root Vegetables.

CORNISH HEN

Pan-Roasted Hen Served with French Fries, Roasted Root Vegetables, and Pan Jus.

12

ATLANTIC COD TACO

Atlantic Cod, Black Tiger Shrimp Salad, Cole Slaw, Pico de Gallo, Bloody Mary Aioli, Cilantro

24

13

PLANT BASED SLIDER

Assorted Grilled Vegetables, Vegan Herb Mayo, Vegan Bun.

24

13

PRIME RIB SLIDERS

Prime Rib Beef Sliders on a Brioche Bun. Served with Thousand Island Sauce, Shredded Pickles, Lettuce, and Cherry Tomatoes.

25

18

PULLED PORK SLIDER

House Smoked Pulled Pork on a Brioche Bun. Served with Coleslaw, and BBQ Sauce.

25

22

JUMBO SHRIMP COCKTAIL

(5) Citrus-Herb Extra Colossal Black Tiger Shrimp Served with Bourbon Cocktail Sauce.

35

25

GARLIC BUTTER SHRIMP

(5) Sautéed Extra Colossal Black Tiger Shrimps in Garlic Butter, Served with Mixed Greens.

35

24

STEAM PEI MUSSEL

1.5LB Steam Fresh PEI Mussel, Fresh Herb, Celery, Onion, White Wine, Served with Toasted Baguette.

22

SALADS

16

SWEET FIELD GREENS SALAD

Daily Chef's Choice of Mixed Greens, and Drizzled with Lemon Vinaigrette.

16

16

CLASSIC CAESAR SALAD

Fresh Romaine Heart Lettuce Drizzled in Caesar Dressing. Topped with Brioche Croutons, and Parmesan Cheese.

18

MAINS

32

FIRE GRILLED LAMB CHOPS

Fire Grilled Australian Premium Lamb Chop, Chimichurri Sauce, Mix Green.

48

34

BBQ PORK RIB

BBQ Baby Pork Ribs, Served with French Fries, BBQ Sauce, Corn Bread, and Coleslaw.

HALF RACK 40

FULL RACK 65

28

BRAISED SHORT RIBS

Braised Short Ribs, Served with Creamy Mashed Potatoes, Mixed Root Vegetables, and Red Wine Reduction.

48

48

ATLANTIC SALMON

Pan Seared Fresh-caught Atlantic Center-cut Salmon, Quinoa, Green Bean, Herb Salad, Lemon Wedge.

38

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 Gluten-Free  Vegetarian  Vegan  Dairy-Free  Ocean Wise Sustainable Product

PLUS APPLICABLE 20% SERVICE FEES & HST // UPDATED 11.17.21

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STEAK SECTION

NEW YORK STRIPLOIN	12 OZ	68
RIBEYE STEAK	14 OZ	78
FILET MIGNON	10 OZ	88

YOUR SAUCE CHOICE FOR STEAK:

- PEPPERCORN SAUCE
- RED WINE SAUCE
- HOLLANDAISE

ONLY THE BEST BEEF WE SERVED
We Proudly Served Fresh Canadian AAA/ USDA Prime Or Higher Level Grass-Fed Beef From Alberta. Grass Fed Beef Is More Than Just Tasty, Also Without Antibiotics, Added Hormones, Animal By Products Or Grain And Are Raised On Free Range Pastures Without Herbicides Or Pesticides.

ADD TO YOUR STEAK

TRIPLE BAKED POTATO	8	MIXED ROOT VEGETABLES	8
MASHED POTATOES	8	KOREAN BBQ CAULIFLOWER	8
WILD MUSHROOMS	8	SAUTÉED ORGANIC SPINACH	8
SEASONAL VEGETABLES	8	MAC 'N' CHEESE	8

STEAK PLATTERS


All Steak Platters are Complimentary Served with a Large Classic Caesar Salad or a Mixed Green Salad, (3) Triple Baked Potatoes, Sautéed Wild Mushrooms and Mixed Root Vegetables as the Sides, and Peppercorn/ Red Wine Sauce.






TOMAHAWK PLATTER	325
55 oz. 45 Day Wet-Aged Tomahawk.	
CHEF'S PLATTER	480
(2) 20 oz. Ribeye, (2) 16 oz. New York, 10 oz. Filet Mignon.	
THE TERRY PLATTER	675
(2) 55 oz. 45 Day Wet-Aged Tomahawk, and (2) 16 oz. New York.	

SIDE ADD-ONS

LARGE SEASONAL VEGETABLES	15
LARGE MIXED ROOT VEGETABLES	15
LARGE WILD MUSHROOMS	15
LARGE ORGANIC SPINACH	15
LARGE KOREAN BBQ CAULIFLOWER	15
LARGE SAUTÉED SPINACH	15
LARGE MASHED POTATOES	15
(2) TRIPLE BAKED POTATOES	15
(2) MAC 'N' CHEESE	15

PROTEIN ADD-ONS

FIRE GRILLED SHORT RIB	12OZ	25
	24OZ	45
EXTRA COLOSSAL BLACK TIGER SHRIMPS 	4 PIECES	45
	8 PIECES	75
	12 PIECES	110
LAMB CHOPS	4 PIECES	45
	8 PIECES	75
	12 PIECES	110

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