

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 BITES

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

GUACAMOLE & CHIPS

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

SPICY CHICKEN LOLLIPOPS

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

BBQ CHICKEN TACOS

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

12

ATLANTIC COD TACOS

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

24

PLANT BASED SLIDERS

Assorted Grilled Vegetables, Vegan Herb Mayo, Vegan Bun.

24

PRIME RIB SLIDERS

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

25

PULLED PORK SLIDERS

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

25

JUMBO SHRIMP COCKTAIL

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

35

GARLIC BUTTER SHRIMP

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

35

STEAM PEI MUSSELS

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

22

13

13

13

18

22

25

24

SALADS

GREEK SALAD

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

16

BEET SALAD

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

16

SWEET FIELD GREENS SALAD

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

16

CLASSIC CAESAR SALAD

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

18

MAINS

SHRIMP SCAMPI

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

32

COCONUT MUSHROOM PASTA

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

34

MUSHROOM BOLOGNESE

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

28

DUCK CONFIT

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

48

CORNISH HEN

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

45

FIRE GRILLED LAMB CHOPS

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

48

BBQ PORK RIBS

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

HALF RACK

40

FULL RACK

65

BRAISED SHORT RIBS

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

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 |

STEAK SAUCES

YOUR CHOICE OF:

- PEPPERCORN SAUCE
- OR
- RED WINE SAUCE
- OR
- HOLLANDAISE

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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*Please note there are no substitutions to menu items

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