



appetizers

Paired with our house banana pepper and horseradish cocktail sauce, our cornmeal dusted calamari is flash fried to perfection. 10

Grilled and paired with sherried Ozark Forest mushrooms and sweet white onion, our beef tenderloin skewers are a house favorite. 10

Volpi Salami, assorted farmers cheeses, Italian marinated artichoke hearts, queen olives, and banana peppers served with an assortment of Pepperidge Farm Crackers, our anti-pasta. 8

Poblano pepper stuffed with a duck confit and gruyere cheese blend, tempura fried and topped with our siracha and gruyere sauce, a house signature. 14

Apple wood bacon wrapped, pan seared and served on a bed of Asian style vegetables and topped with our saffron cream, these sea scallops are fantastic. 12

Thin sliced, rare beef tenderloin drizzled in a garlic virgin olive oil and dusted in a fresh cracked black pepper corn mélange, fresh red onions, classic carpaccio. 13

Our gruyere melt adorned by scallops, crab and shrimp is served with garlic toast points, our version of a seafood fondue. 12

Oysters on the half shell. Market Price

salads

A bed of white balsamic vinaigrette tossed greens, fresh fruit, raspberry couli, apricot puree and an almond encrusted flash fried brie wedge. 9

Our classic wedge of iceberg lettuce, roma tomatoes, cucumbers, apple wood smoked bacon, gorgonzola crumbles and our bleu cheese dressing. 9

Crispy Romaine lettuce tossed in an anchovy aioli, capers, vinegared red onion and parmesan crisp makes our house Caesar. Small 5 Large 7

House greens, roma tomatoes, cucumbers, artichoke hearts and julian red bell peppers served with our house peppercorn feta dressing. Small 4 Large 6

5 oz filet grilled to perfection sliced and served over a bed of balsamic mixed greens, grilled roma tomatoes, caramelized onions, roasted red peppers and sprinkled with gorgonzola crumbles. 16

soups

World Class Lobster Bisque cup 4 bowl 6

Classic French Onion cup 3 bowl 5

Chef's Soup for Today cup 3 Bowl 5

entrées

**All entrees served over our classic mashed potatoes and accompanied by our sautéed vegetable of the day.*

**All beef is wet aged to encourage exceptional flavor and ideal tenderness which epitomize our standards in steaks.*

Our hand cut beef tenderloin filet grilled to perfection and finished with our house demi-glace. 8 ounce 20 10 ounce 24

House favorite 16 ounce bone-in rib eye grilled to perfection, smothered in sherried Ozark Forest mushrooms and sweet white onions. 23

A pair of perfectly grilled specialty cut New Zealand lamb loin chops garnished with raspberry demi-glace, fresh mint. 21

Regional favorite, our house cut 16 ounce Kansas City Strip grilled to perfection, topped with our steak-house butter, fried sweet white onion strings. 18

Our robust Ozark Forest mushroom ragout smothered double cut pork chop. 18

Grand Cru's signature 20 ounce Porter House offers the best of both the strip and the filet seasoned with our house blend of fresh herbs and spices, grilled to perfection and topped with our steak house butter. 25

Tender and juicy veal scaloppini au poivre in a sauce Robert. 18

Slow roasted Free Range half chicken rubbed in a house blend of herbs and spices. 16

Grilled vegetables set over our creamy vegetarian Ozark Forest mushroom risotto, drizzled with a balsamic reduction and sprinkled with gruyere cheese. 14

specialty sides

Loaded twice baked potato 4

Gorgonzola and shrimp scalloped potatoes 6

Lobster macaroni and cheese 7

Roasted Ozark Forest mushroom risotto 3

Potato, prosciutto and leak cake 3

Fresh Seafood for Today available at www.grand-cru.biz

salads

A bed of white balsamic vinaigrette tossed greens, fresh fruit, raspberry couli, apricot puree and an almond encrusted flash fried brie wedge. 9

Our classic wedge of iceberg lettuce, roma tomatoes, cucumbers, apple wood smoked bacon, gorgonzola crumbles and our bleu cheese dressing. 9

Crispy Romaine lettuce tossed in an anchovy aioli, capers, vinegared red onion and parmesan crisp makes our house Caesar. Small 5 Large 7

House greens, roma tomatoes, cucumbers, artichoke hearts and julian red bell peppers served with our house peppercorn feta dressing. Small 4 Large 6

5 ounce filet grilled to perfection sliced and served over a bed of balsamic mixed greens, grilled roma tomatoes, caramelized onions, roasted red peppers and sprinkled with gorgonzola crumbles. 16

soups

World Class Lobster Bisque cup 4 bowl 6

Classic French Onion cup 3 bowl 5

Chef's Soup for Today cup 3 Bowl 5

sandwiches

**All sandwiches are served with steak fries*

Our ground beef patty grilled, topped with mild cheddar and applewood smoked bacon. 8

Our version of the Cuban, spicy cappicola ham, pickles, whole grain mustard and gruyere cheese. 8

Classic chicken salad smothered in gruyere cheese. 8

entrées

**All entrees served over our classic mashed potatoes and accompanied by our sautéed vegetable of the day.*

**All beef is wet aged to encourage exceptional flavor and ideal tenderness which epitomize our standards in steaks.*

Our hand cut beef tenderloin filet grilled to perfection and finished with our house demi-glace. 5 ounce 15 8 ounce 20

A perfectly grilled specialty cut New Zealand lamb loin chops garnished with raspberry demi-glace, fresh mint. 11

Regional favorite, our house cut 10 ounce Kansas City Strip grilled to perfection, topped with our steak-house butter, fried sweet white onion strings. 11

Grilled and paired with sherried Ozark Forest mushrooms and sweet white onion, our beef tenderloin skewers are a house favorite. 10

Our robust Ozark Forest mushroom ragout smothered pork chop. 10

Tender and juicy veal scaloppini au poivre in a sauce Robert. 9

Grilled chicken rubbed in a house blend of herbs and spices. 9

Grilled vegetables set over our creamy vegetarian Ozark Forest mushroom risotto, drizzled with a balsamic reduction and sprinkled with gruyere cheese. 8

Applewood bacon wrapped sea scallops served over an Asian vegetable sauté and topped with a saffron cream. 10

specialty sides

Loaded twice baked potato 4

Gorgonzola and shrimp scalloped potatoes 6

Lobster macaroni and cheese 7

Roasted Ozark Forest mushroom risotto 3