

BREAKFAST

THE GRAND OMELET \$18

Three eggs, steak, applewood smoked bacon, sausage, ham, house potatoes and Monterey Jack Cheese

WESTERN COWBOY \$15

Three eggs, ham, onions, bell peppers and Monterey Jack Cheese

GRAND BURRITO \$14

Eggs scrambled, applewood smoked bacon, sausage, and house potatoes. Monterey Jack Cheese and house salsa wrapped in a chipotle tortilla

THREE PANCAKES \$12

THE ALL-AMERICAN \$14

Two eggs any style and your choice of applewood smoked bacon, sausage patties or ham steak

THE GRAND BREAKFAST \$20

Two eggs any style, applewood smoked bacon, sausage patties, ham steak and two pancakes

STEAK AND EGGS \$21

Three eggs any style and an 8oz steak

♦ STARTERS

FRIED PICKLES \$12

Served with chipotle ranch

BUFFALO WINGS \$14

Jumbo wings tossed in buffalo, BBQ, garlic parmesan or sweet red chili sauce

SPINACH ARTICHOKE DIP \$11

Hot spinach and artichoke dip topped with parmesan served with tortilla chips

CRAB CAKES \$15

Three fried jumbo lump crab cakes served with cocktail and tartar sauce

CRISPY CALAMARI \$15

Hand-battered fried squid, house seasonings, with cocktail sauce and chipotle aioli

POTSTICKERS \$9

House dumplings served with maraschino cherry sauce

SOUP & SALAD

SOUPS Served with a cheesy breadstick

SOUP OF THE DAY \$7

CREAMY TOMATO BASIL BISQUE \$7



SALADS Served with a cheesy breadstick

GRAND GARDEN SALAD \$11

Garden greens, cherry tomatoes, carrots, cucumbers, red onions, Monterey Jack Cheese and croutons

CAESAR SALAD \$11

Chopped romaine, house Caesar dressing, shaved parmesan and croutons



SANDWICHES & BURGERS

ULTIMATE GRILLED CHEESE \$10

White American, cheddar and provolone cheeses on thickcut white bread

CLASSIC DOUBLE \$16

10oz Angus beef, American cheese, lettuce, onion, tomato and pickles

REUBEN \$15

Shaved corned beef, sauerkraut, swiss cheese and Thousand Island dressing

GRAND CLUB \$16

Turkey, ham, tomato, bacon, lettuce, swiss cheese and bacon aioli

CHICKEN BASIL PESTO PANINI \$15

Thin sliced chicken, basil pesto, provolone cheese, tomato and pickled onions

CUBAN PANINI \$11

Shaved ham, slow-roasted pork, swiss cheese, dijon mustard and pickles

ENTRÉE

SPAGHETTI & MEATBALLS \$13

Four large beef meatballs, shaved parmesan, house marinara, served over spaghetti

LOUISIANA CATFISH \$20

10oz Cajun-style fried catfish fillets served with hushpuppies, fries, coleslaw and tartar sauce

CHOCTAW PECAN CRUSTED CHICKEN \$18

Fried chicken breaded with panko and Choctaw Farms pecans served with choice of two sides and honey-dijon sauce

TRADITIONAL FETTUCCINE ALFREDO \$13

Alfredo sauce, shaved parmesan and house herbs served over fettuccine

SHRIMP PLATTER \$21

Cajun-style jumbo shrimp served with house hushpuppies, fries, coleslaw and cocktail sauce

SURF AND TURF \$27



80z of New York strip, jumbo fried shrimp served with cocktail sauce and choice of two sides

CHICKEN QUESADILLA \$15

Chipotle tortilla, chicken, Monterey Jack Cheese, chipotle sour cream and house salsa

COLOSSAL CHICKEN FRIED STEAK \$19

Breaded and deep-fried steak, gravy and served with choice of two sides

RIBEYE \$29

12oz ribeye, house steak seasoning, and served with choice of two sides

ABOUT

The Choctaw Nation's agricultural products



CHOCTAW FARMS

Rooted in pride and planted with passion. A spirit of goodness goes into everything the Choctaw Nation grows and harvests on Tribal land in southeast Oklahoma.



CHOCTAW FARMS

This symbol indicates some ingredients have been grown, harvested, or raised by the Choctaw Nation on Tribal land in southeast Oklahoma

18% Gratuity added to parties of eight or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

