

ALL-DAY BREAKFAST

THE GRAND BREAKFAST \$20

Two Eggs Any Style, Applewood-Smoked Bacon, Sausage Patties, Ham Steak and Two Pancakes served with House Potatoes or Hash Browns and your choice of Toast

COLOSSAL CHICKEN FRIED STEAK AND EGGS \$20

Hand-Breaded, Deep-Fried Steak with Gravy and Two Eggs Any Style served with House Potatoes or Hash Browns and your choice of Toast

BLUEBERRY CRUNCH OATMEAL \$8

Oats, Blueberries and House Streusel

COLOSSAL BISCUITS AND GRAVY \$8

THREE PANCAKES \$12

STEAK AND EGGS \$23

Three Eggs Any Style and an 8oz New York Strip Steak served with House Potatoes or Hash Browns and your choice of Toast

THE ALL-AMERICAN \$14

Two Eggs Any Style and your choice of Applewood-Smoked Bacon, Sausage Patties or Ham Steak served with House Potatoes or Hash Browns and your choice of Toast

CINNAMON APPLE CRUNCH OATMEAL \$8

Oats, Apple, Cinnamon, Brown Sugar and House Streusel

SEASONAL FRESH FRUITS \$8

Add Yogurt \$3

OMELETS

WESTERN COWBOY \$15

Three Eggs, Ham, Onions, Bell Peppers and Monterey Jack Cheese served with House Potatoes or Hash Browns and your choice of Toast

THE GRAND OMELET \$18

Three Eggs, Steak, Applewood-Smoked Bacon, Sausage, Ham, House Potatoes and Monterey Jack Cheese served with House Potatoes or Hash Browns and your choice of Toast

SANDWICHES & BURRITOS

THE TEXOMA \$12

Two Eggs Scrambled, Cheddar Cheese and your choice of Applewood-Smoked Bacon, Sausage Patties or Ham Steak on Thick-Cut White Bread served with House Potatoes or Hash Browns

GRAND BURRITO \$14

Two Eggs Scrambled, Applewood-Smoked Bacon, Sausage, House Potatoes, Monterey Jack Cheese and House Salsa wrapped in a Jalapeño Cheddar Tortilla served with House Potatoes or Hash Browns

STARTERS

FRIED PICKLES \$12

Served with Chipotle Ranch

WINGS \$14

Jumbo Wings tossed in your choice of Buffalo, BBQ, Garlic Parmesan or Sweet Red Chile Sauce

SPINACH ARTICHOKE DIP \$11

Hot Spinach and Artichoke Dip topped with Parmesan and served with Tortilla Chips

CHICKEN QUESADILLA \$15

Jalapeño Cheddar Tortilla, Chicken and Monterey Jack Cheese served with Chipotle Sour Cream and House Salsa

CRISPY POT STICKERS \$9

Fried Pork Dumplings served with Sweet Cherry Sauce

CRAB CAKES \$15

Three Fried Crab Cakes served with Cocktail Sauce and Tartar Sauce

CRISPY CALAMARI \$15

Hand-Battered Fried Squid served with Cocktail Sauce and Chipotle Aioli

GRAND NACHOS \$13

Tortilla Chips topped with Chicken or Pulled Pork, Cheese, Tomatoes, Black Olives, Jalapeños, Sour Cream and House Salsa

SALADS

Served with a Cheesy Breadstick

Add Chicken \$6 ♦ Add Shrimp \$8

CHOCTAW WELLNESS SALAD \$11

Kale, Arugula, Baby Spinach, Pecans, Feta Cheese and Berries with Poppy Seed Dressing

GRAND GARDEN SALAD \$11

Garden Greens, Cherry Tomatoes, Carrots, Cucumbers, Red Onion, Monterey Jack Cheese and Croutons

CAESAR SALAD \$11

Chopped Romaine, Shaved Parmesan and Croutons with House Caesar Dressing

SOUPS

Served with a Cheesy Breadstick

SOUP OF THE DAY \$7

CREAMY TOMATO BASIL BISQUE \$7

PANINIS

Served with Fries ♦ Substitute Onion Rings \$1

CHICKEN BASIL PESTO PANINI \$15

Thin-Sliced Chicken, Basil Pesto, Provolone Cheese, Tomato and Pickled Onions

GARDEN PANINI \$13

Baby Spinach, Tomato, Roasted Peppers, Pickled Onions and Mozzarella Cheese

CUBAN PANINI \$15

Shaved Ham, Slow-Roasted Pork, Swiss Cheese, Dijon Mustard and Pickles

SANDWICHES

Served with Fries ♦ Substitute Onion Rings \$1

ULTIMATE GRILLED CHEESE \$12

White American, Cheddar and Provolone Cheese on Thick-Cut White Bread

PULLED PORK \$15

Slow-Roasted Pork, BBQ Sauce, Pickles and Red Onions on a Brioche Bun

REUBEN \$15

Shaved Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Toasted Marble Rye

CHICKEN WRAP \$12

Chicken, Garden Greens, Tomatoes and Tzatziki Sauce wrapped in a Jalapeño Cheddar Tortilla

GRAND CLUB \$16

Turkey, Ham, Tomato, Applewood-Smoked Bacon, Lettuce, Swiss Cheese and Bacon Aioli on Thick-Cut White Bread

BUFFALO CHICKEN \$14

Grilled or Fried Chicken, Buffalo Sauce, Spicy Pepper Jack Cheese, Lettuce and Tomato on a Brioche Bun

THE BIG BLT \$15

1/2lb Applewood-Smoked Bacon, Lettuce, Tomato and Bacon Aioli on Wheat Bread

BURGERS

Served with Fries ♦ Substitute Onion Rings \$1

GRAND DOUBLE \$18

*Two 8oz Beef Patties, American Cheese, Lettuce, Tomato, Onion and Pickles
Single Patty \$13 ♦ Add Bacon \$3*

PATTY MELT \$13

8oz Beef Patty, Grilled Onions and Swiss Cheese on Toasted Marble Rye

MUSHROOM SWISS \$14

8oz Beef Patty, Sautéed Mushrooms and Swiss Cheese

PASTAS

SPAGHETTI AND MEATBALLS \$15

Four Large Beef Meatballs, Shaved Parmesan and House Marinara served over Spaghetti

TRADITIONAL FETTUCCINE ALFREDO \$14

Alfredo Sauce, Shaved Parmesan and House Herbs served over Fettuccine
Add Chicken \$6 ♦ Add Shrimp \$8

ENTRÉES

CHOCTAW PECAN-CRUSTED CHICKEN \$16

Fried Chicken Breaded with Panko and Pecans served with your choice of Two Sides and Honey Dijon Sauce

FRIED CATFISH \$20

10oz of Fried Catfish Fillets served with Hush Puppies, Fries, Coleslaw and Tartar Sauce

SHRIMP PLATTER \$18

Fried Jumbo Shrimp served with Hushpuppies, Fries, Coleslaw and Cocktail Sauce

COLOSSAL CHICKEN FRIED STEAK \$20

Breaded and Deep-Fried Steak with Gravy served with your choice of Two Sides

RIBEYE \$35

12oz Ribeye, House Steak Seasoning and Garlic Herb Butter served with your choice of Two Sides

SURF AND TURF \$30

8oz New York Strip Steak and Jumbo Fried Shrimp served with Cocktail Sauce, Garlic Herb Butter and your choice of Two Sides

SIDES \$4

Fries, Onion Rings, Green Beans, Mashed Potatoes, Mac & Cheese, Corn on the Cob, Side Salad

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared in this establishment may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.