



EST. 1975

GRAND FINALE

GLENDALE, OHIO



FRENCHMARKET ONION SOUP 7.50

SHRIMP COCKTAIL (GF) FIVE Jumbo Shrimp 12.00

SHRIMP & GRITS (GF) 3 Jumbo Grilled Shrimp, Cheese & Garlic Grits, Crispy Bacon 10.95

CRABCAKE Corn & Red Pepper Relish with a chilled Mustard Sauce 10.00

ARTICHOKE HEARTS (GF) Baked with Garlic & Parmesan Cheese 7.95

BACON, LOBSTER & SUNDRIED TOMATO DEVEILED EGGS 8.95

MEDITERRANEAN SALMON SALAD (GF) Warm Fresh Broiled Salmon with chilled Asparagus, Artichoke Hearts, Kalamata Olives, Sweet Peppers, Cucumbers & Romaine dressed with our Lemon Oregano Vinaigrette. 16.95

CLASSIC MIXED-UP COBB (GF) Chicken Breast, Crispy Bacon, Avocado Tomato, Diced Egg, Bleu Cheese & Your Choice of Dressing. 13.95

OUR GRILLED CHICKEN SALAD (GF) Grilled Chicken Breast, Garden Greens, Sweet Peppers, tender Wild Rice & grilled Fresh Asparagus. 13.95

CAESAR YOUR WAY (GF: no croutons) Crisp Hearts of Romaine, Croutons, Shredded Romano Cheese & Classic Garlic Dressing (no egg). 8.95

6oz. Grilled Chicken (GF)+5.00/ 4 Shrimp Scampi (GF)+5.75/ 6oz. Grilled Salmon (GF)+7.50

AVOCADO CHICKEN SALAD The Freshest Chicken Salad with a hint of curry, served with Avocado, Pinenuts & Fresh Fruit of the Season. 12.95

STEAK SALAD ANNIE* (GF) Grilled Filet Mignon, sliced and served warm with chilled Gulf Shrimp on a bed of Mixed Greens, Mushrooms, Bacon & Parmesan Cheese with a Garlic Vinaigrette. 25.95

WARM VEGGIE BOWL (GF: no Aioli, no Tofu) Steamed & Grilled, served with Wild Rice & a side of Pesto Aioli. 12.95 **ADD:** Tofu .50 ea.

6 oz. Cajun Chicken (GF)+5.00/ 4 Grilled Shrimp (GF)+5.75/ 6 oz. Broiled Salmon (GF)+7.50

HOUSE SALAD (GF: no croutons) Mixed Greens, Carrot, Red Cabbage, Hard Boiled Egg, Grape Tomato, Radish, English Cucumber & Croutons. 6.50

SALAD DRESSINGS: Creamy Avocado, Bleu Cheese, Country French, Sweet Peppercorn, Dijon Mustard Vinaigrette (GF), Lemon Oregano Vinaigrette (GF), Fat Free Raspberry Vinaigrette

SPECIALTIES (GF : Gluten Free)

SALMON & PASTA Grilled Blackened Salmon over Linguini with Artichoke Hearts, Roma Tomatoes, Spinach & Garlic Parmesan Sauce. 21.95

SCALLOP, SHRIMP & LOBSTER LINGUINI Maine Lobster Claws, Sea Scallops, Gulf Shrimp, Sweet Corn & Sweet Peppers sautéed with Garlic Parmesan Sauce. 22.95

GRAND SPAGHETTI TOSS Artichoke Hearts, Spinach, Dried Tomatoes, Basil, Red Onion, Greek Olives, lots of Garlic & Shaved Parmesan. 14.25

ADD: 6oz. Grilled Spicy Chicken Breast +5.00 / 4 Shrimp Scampi +5.75 / 6 oz. Broiled Salmon +7.50

CHICKEN BREAST POT PIE Made from scratch, steaming with Carrots, Peas and a Puff Pastry Crust. 13.95

STEAK & POTATOES* (GF) Marinated 7 oz. Filet Mignon grilled on a skewer & served with Garlic Mashed Potatoes, French Beans & Honey Glazed Carrots. 23.95

CHICKEN GINGER Our Famous Grilled Chicken Breast marinated in Soy, Sherry & Honey, topped with Sweet Ginger & Walnuts. Choice of one side dish. 6 oz. portion 15.95 / 8 oz. portion 20.95

DAVE'S FAMOUS CRABCAKES Baked Crabcakes with Red Pepper, Corn & diced Onion Relish & our chilled Mustard Sauce. Choice of one side dish. 18.95

SHRIMP & ASPARAGUS (GF) Large Gulf Shrimp & Fresh Asparagus grilled with garlic butter. Choice of one side dish. Add: 4 Shrimp 15.75 / 8 Shrimp 21.95

PORK CHOP* (GF) 8 oz. Center Cut Chop, grilled & a Bourbon Pineapple BBQ Sauce. Choice of one side dish. 21.95

6 oz. FILET MIGNON* (GF) Wrapped with Hickory Smoked Bacon. Choice of one side dish. 33.00

Add: Bearnaise*(GF)+2.00 / 6 oz. Chicken Ginger +5.00 / 4 Grilled Shrimp (GF)+5.75 / 6 oz. Broiled Salmon (GF)+7.50

STRIP STEAK* (GF) 10 oz. Black Angus Sirloin, fully trimmed & grilled with our House Specialty Rub. Choice of side dish. 36.00

Add: 6oz. Chicken Ginger +5.00 / 4 Grilled Shrimp (GF)+5.75 / 6 oz. Broiled Salmon (GF)+7.50

ROASTED RACK OF LAMB 12 oz. Rack rubbed with Herbs & a side of Mango Chutney. Choice of one side dish. 36.50

DESSERTS

THE PUFF 8.50 **CHEESECAKE** 9.00 **FRESH BERRY CUP (GF)** 6.95

CHOCOLATE PARADISE (GF) 8.50 **BANANAS FOSTER** 7.95

LIMELIGHT PIE 8.50 **APPLE CINNAMON CHEESECAKE** 9.50

CHOCOLATE CORDIAL PIE 8.50 **MIXED BERRY COBBLER** 8.50

WHITE CHOCOLATE MOUSSE WITH RED RASPBERRIES 8.50

ICE CREAM PARFAIT 7.50 (Strawberry, Choc, Rasp OR Crème de Menthe)

NOTICE: *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

MENU SUBJECT TO CHANGE WITHOUT NOTICE

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CREPES

All crepes include Our House Salad & our Fresh Homebaked Breads

SHRIMP LAWRENCE

Shrimp & diced Asparagus in a mild Paprika Sauce.

ONE 10.50 TWO 13.95

CREPES CHAMPIGNON

Fresh Mushrooms & a blend of melted cheeses.

ONE 9.50 TWO 12.00

SPINACH CREPES

Baked with a blend of four cheeses.

ONE 9.50 TWO 12.00

CREPES COQ AU VIN

Chicken Breast in White Wine Sauce with Toasted Almonds.

ONE 9.95 TWO 13.50

HAM CREPES DIJON

Ham in Mustard Sauce with melted Swiss & Green Onions.

ONE 9.95 TWO 13.50

SEAFOOD CREPES

Lobster, Scallops & Shrimp with Lobster Cream Sauce & Monterey Jack

ONE 13.95 TWO 24.95

ALL Specialties include House or Caesar Salad & Fresh Bread.

SIDE CHOICES:

Spinach Crepe,
Mushroom Crepe,
Potatoes Gratin,
Vegetables &
Wild Rice (GF)
OR Just
Veggies (GF)

DAILY SPECIALS

SOUP Du JOUR Cup 6.50

FRESH FISH Served with Salad and Side. Market Price.

QUICHE Baked with fresh ingredients. Served with Salad. 13.95

SPECIAL CHEESECAKE 9.50