



EST. 1975

# GRAND FINALE

GLENDALE, OHIO



**FRENCHMARKET ONION SOUP** 8.95

**SOUP du JOUR** Cup 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 11.00

**ARTICHOKE HEARTS** (GF) Baked with Garlic & Parmesan Cheese 8.95

**BACON, SHRIMP & SUNDRIED TOMATO DEVILED EGGS** 9.95

**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. 18.50

**CLASSIC MIXED-UP COBB** (GF) Chicken Breast, Crispy Bacon, Avocado, Tomato, Diced Egg, Bleu Cheese & Your Choice of Dressing. 14.95

**OUR GRILLED CHICKEN SALAD** (GF) Grilled Chicken Breast, Garden Greens, Sweet Peppers, tender Wild Rice & grilled Fresh Asparagus. 14.95

**CAESAR YOUR WAY** (GF: no croutons) Crisp Hearts of Romaine, Croutons, Shredded Romano Cheese & Classic Garlic Dressing (no egg). 10.50  
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. 13.95

**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. 36.00

**WARM VEGGIE BOWL** (GF: no Aioli, no Tofu) Steamed & Grilled, served with Wild Rice & a side of Pesto Aioli. 13.95     **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. 6.95

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

## CREPES

All crepes include House or Caesar Salad & our Homebaked Breads

### SHRIMP LAWRENCE

Shrimp & diced Asparagus in a mild Paprika Sauce.

ONE 12.50    TWO 15.95

### CREPES CHAMPIGNON

Fresh Mushrooms & a blend of melted cheeses.

ONE 10.95    TWO 13.50

### SPINACH CREPES

Baked with a blend of four cheeses.

ONE 10.95    TWO 13.50

### CREPES COQ AU VIN

Chicken Breast in White Wine Sauce with Toasted Almonds.

ONE 11.95    TWO 15.50

### HAM CREPES DIJON

Ham in Mustard Sauce with melted Swiss & Green Onions.

ONE 11.95    TWO 15.50

### SEAFOOD CREPES

Scallops & Shrimp with Lobster Cream Sauce & Monterey Jack

ONE 17.00    TWO 28.00

## SPECIALTIES (GF : Gluten Free)

**SALMON & PASTA** Grilled Blackened Salmon over Linguini with Artichoke Hearts, Roma Tomatoes, Spinach & Garlic Parmesan Sauce. (no side) 22.95

**SEAFOOD LINGUINI** Sea Scallops & Gulf Shrimp, Sweet Corn & Sweet Peppers sautéed with Garlic Parmesan Sauce. (no side) 28.00

**GRAND SPAGHETTI TOSS** Artichoke Hearts, Spinach, Dried Tomatoes, Basil, Red Onion, Greek Olives, lots of Garlic & Shaved Parmesan. (no side) 16.50

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. (no side) 15.50

**STEAK & POTATOES\*** (GF) Marinated 7 oz. Filet Mignon grilled on a skewer & served with Garlic Mashed Potatoes, French Beans & Honey Glazed Carrots. (no side) 27.95

**QUICHE** Savory Custard baked daily with fresh ingredients. (no side) 14.95

**FRESH FISH** Always fresh and artfully prepared. (one side) Market Price

**CHICKEN GINGER** Our Famous Grilled Chicken Breast marinated in Soy, Sherry & Honey, topped with Sweet Ginger & Walnuts. (one side) 6 oz. portion 19.95 / 8 oz. portion 23.95

**DAVE'S FAMOUS CRABCAKES** Baked Crabcakes with Red Pepper, Corn & diced Onion Relish & our chilled Mustard Sauce. (one side) 24.00

**SHRIMP & ASPARAGUS** (GF) Large Gulf Shrimp & Fresh Asparagus grilled with garlic butter. (one side) Add: 4 Shrimp 17.50 / 8 Shrimp 23.50

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

**6 oz. FILET MIGNON\*** (GF) Wrapped with Hickory Smoked Bacon. (one side) 39.95

Add: Compound Butter +1.50 / 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. (one side) 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. (one side) 38.95

ALL Specialties include House or Caesar Salad & Fresh Bread.

SIDE CHOICES WHERE NOTED:

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

**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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