



— DINNER MENU —

APPETIZERS

Table listing appetizers such as Raw Oysters on the Half Shell*, Dynamite Scallops, Seared Tuna Sashimi*, Lemonade Fried Shrimp, Shrimp Cocktail, Portobello Caprese, Mussels Pommes Frites, Maryland Style Crab Cake, Sicilian Calamari, Almond Encrusted Brie, and Bruschetta Montrachet with prices.

SOUPS

Table listing soups: Charley's Chowder, New England Clam Chowder, and Lobster Bisque with prices.

SALADS

Table listing salads: Iceberg Wedge, Chopped Spinach Salad, Classic Caesar, and Martha's Vineyard Salad with prices.

— Sunset Dining —

Available 4pm-6pm Daily, excluding holidays; Please, no substitutions

— CHOICE of STARTER —

Martha's Vineyard Salad • Classic Caesar Salad
Charley's Chowder • Mussels à la Muer

— CHOICE of ENTRÉE —

Table listing entrees for sunset dining: Shrimp & Artichoke Pasta, Maryland Crab Cakes, Lemon Chicken, Parmesan Crusted Sole, Top Sirloin*, Grilled Atlantic Salmon, Coconut Macadamia Shrimp, and Salmon Rockefeller with prices.

— CHOICE of DESSERT —

Chocolate Mousse • Orange Sherbet • French Vanilla Ice Cream
Substitute Cheesecake -OR- Key Lime Pie (add \$2.99)

SIDES & ACCOMPANIMENTS

Table listing sides and accompaniments: Jumbo Fresh Asparagus, Steamed Broccoli Crown, Drunken Vegetables, Reggiano Potato Croquettes, Yukon Gold Mashed Potatoes, Andouille-Pepperjack Mashed Potatoes, Cauliflower Wedge, Add King Crab Legs (1/2 lb.), Add Maryland Crab Cake, and Add Coldwater Lobster Tail with prices.

SENSATIONAL SEAFOOD

Table listing seafood items: Classic Shrimp Scampi, Maryland Crab Cakes, Coconut Macadamia Encrusted Shrimp, Shrimp Fresca, Alaskan King Crab Legs, Crab Stuffed Shrimp, Pasta Pagliara, Seared Diver Scallops, Caribbean Combo, Bouillabaisse, Ultimate Seafood Mixed Trio, Coldwater Lobster Tail, and Live Maine Lobster with prices.

SIGNATURE FISH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great" – sautéed, blackened, broiled, or grilled with olive oil

Table listing signature fish options with checkboxes: Atlantic Salmon, Pacific Petrale Sole, Chilean Sea Bass, Farm-Raised Tilapia, Yellowfin Tuna, and Mahi Mahi.

Table listing signature fish dishes: Dynamite Mahi Mahi, Tilapia Provencale, Cedar Planked Salmon, Sesame Encrusted Tuna*, King Cove Sole, and Salmon Rockefeller with prices.

BEEF & CHICKEN

Table listing beef and chicken items: New York Strip Steak*, Filet Mignon*, Prime Steak Au Poivre*, Cowboy Ribeye*, Chicken Pinot Grigio, and Surf & Turf* with prices.



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Milo Boering – General Manager • Loren Halprin – Executive Chef

* Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.