



Welcome to the Grand Concourse

National Breast Cancer Awareness Month



VIP COSMO 12

Tito's Vodka, cranberry juice, Triple Sec, lime juice

ARTISAN CHEESECAKE 10
raspberry Chambord sauce, whipped cream, fresh berries

**we will donate \$1 from the purchase of each of these featured items in the month of October to the National Breast Cancer Foundation*

CRAFT COCKTAILS

NEW FASHIONED 13

Woodford Reserve Bourbon, Aperol, Orange Bitters, sugar cube, fresh orange, black cherry

BERRY MULE 12

Ketel One Vodka, fresh raspberry, blueberry, lime juice, Fever-Tree Ginger Beer

CHOCOLATE MANHATTAN 13

Knob Creek Bourbon, Carpano Antica Sweet Vermouth, Tiramisu Liqueur, Aztec Chocolate Bitters

SPARKLING SANGRIA 11

Deep Eddy Peach Vodka, Lillet Blanc, Lunetta Prosecco, Monin Cucumber, fresh lemon juice

POMEGRANATE MARTINI 12

Smirnoff Vodka, PAMA Pomegranate Liqueur, triple sec, pomegranate juice and fresh lime juice

SPICY CUCUMBER 13

Prairie Organic Cucumber Vodka, Monin Habanero-Lime, fresh cucumber, sweet & sour

MANGO MOJITO 11

Cruzan Mango Rum, Monin Mojito, triple sec, fresh lime juice, mint, club soda

PATRÓN AGAVE RITA 13

Patrón Silver Tequila, Cointreau Orange Liqueur, Monin Agave Nectar, fresh lime juice, sweet & sour

APPLES & ORANGES 13

Van Gogh Wild Appel Vodka, Stoli Ohranj Vodka, DeKuyper Apple Pucker, Tang, sweet & sour

BREWS

ask your server about additional selections

AMSTEL LIGHT · BUD LIGHT
BUDWEISER · COORS LIGHT
CORONA EXTRA · HEINEKEN
MICHELOB ULTRA · MILLER LITE
HEINEKEN 0.0 (Non-Alcoholic)
GUINNESS (Can) · STELLA ARTOIS

MOCK-TAILS 4.5

CUCUMBER & HONEY

Monin Cucumber, fresh cucumber, mint, lemon juice, honey, soda water

BLOOD ORANGE & SAGE

Finest Call Blood Orange Sour, Re'al Ginger Infused Syrup, blood orange ginger beer, fresh sage, lime juice

FAUX-JITO

Fresh raspberry, blueberry, mint, lime juice, sparkling mojito mix

PEACH PALMER

Re'al Peach Puree, fresh lemon juice, brewed tea

National Seafood Month

Celebrate throughout October with our Special Three-Course Menu

— CHOICE of STARTER —

Classic Caesar Salad
Martha's Vineyard Salad
Charley's Chowder

— ENTRÉE SELECTIONS —

King Cove Sole 35
Station Square Salmon 39
Lobster & Shrimp Carbonara 45

— CHOICE of DESSERT —

Crème Brûlée
Key Lime Pie

Add a Crab Cake to any entrée all month long for only \$7

STARTERS

RAW OYSTERS ON THE HALF SHELL*

chesapeake bay, maryland, each...3.25

SHRIMP COCKTAIL

five jumbo shrimp 16

DYNAMITE SCALLOPS

crab encrusted, herb oil 15.5

CALAMARI FRITTO MISTO

flash fried with pickled peppers, chipotle aioli, honey-sriracha glaze 14.5

MARYLAND STYLE CRAB CAKE

corn sauté, mustard sauce 16.5

FIRECRACKER SHRIMP

tempura battered, creamy sweet chili glaze 13.5

MUSSELS A LA MUER

white wine, garlic, fresh herbs 13

SALADS & SOUPS

add chicken or shrimp to any salad 6
add Sixty South® salmon to any salad 13

MARTHA'S VINEYARD SALAD

pine nuts, blue cheese, red leaf, bibb, red onion, maple-raspberry vinaigrette 9.5

ICEBERG WEDGE

blue cheese crumbles, tomato, red onion, applewood bacon, blue cheese dressing 11

CLASSIC CAESAR

parmesan, croutons, anchovy 11

CHARLEY'S CHOWDER

mediterranean-style fish chowder 8

BUTTERNUT SQUASH BISQUE

vegetarian, goat cheese, buttered crouton, brown butter 7

SLOW ROASTED PRIME RIB*

available Fridays & Saturdays
after 3:30pm & All Day Sunday

whipped potatoes, au jus, horseradish sour cream
10oz...31 | 14oz...37 | 18oz...44
10oz with crab cake...40
10oz with scampi shrimp...36

PASTAS

CAJUN CHICKEN TORTELLINI

blackened chicken, mushrooms, tomato, cilantro, cream sauce 20.5

JUMBO SHRIMP SCAMPI

white wine garlic sauce, linguine, grape tomatoes, shaved parmesan 24

ROASTED VEGETABLE RAVIOLI

provencale tomato sauce, shaved parmesan 19

LINGUINE WITH CLAM SAUCE

a gandy saloon classic; white or red sauce 15

**Grand Concourse
"LUNCH BOX"**

lunch served until 3:30 pm

ISLAND FISH TACOS

avocado, pico de gallo, mango salsa, pepper jack, dynamite sauce drizzle 15

CRAB CAKE SANDWICH

tomato, melted cheddar, english muffin, mustard sauce, french fries 18

PRIME RIB FRENCH DIP

caramelized onions, au jus, horseradish sour cream, french fries 15

BACON CHEDDAR BURGER*

1/2 lb grilled, french fries 14.5

TODAY'S CATCH

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great":
sautéed, blackened, or broiled

SIXTY SOUTH® SALMON 28.5

CHILEAN SEA BASS 38

ATLANTIC COD 18.5

GULF SNAPPER 27

MAHI MAHI 28

SEA SCALLOPS 33

**SENSATIONAL
SEAFOOD**

PLANKED SIXTY SOUTH® SALMON

tarragon mustard glaze,
whipped potatoes, asparagus 30.5

MARYLAND STYLE CRAB CAKES

corn sauté, mustard sauce,
coconut ginger rice, asparagus .32

IPA FISH & CHIPS

IPA beer battered, french fries, coleslaw 19

SNAPPER HEMINGWAY

parmesan crusted, lump crab, lemon beurre blanc, coconut ginger rice, asparagus 34

DYNAMITE MAHI MAHI

crab encrusted, herb oil drizzle,
coconut ginger rice, asparagus 34

COCONUT SHRIMP

mango salsa, sweet thai chili butter,
coconut ginger rice, fresh vegetables 26

ALASKAN KING CRAB LEGS

coconut ginger rice, fresh vegetables
1 lb...48 | 2 lb...86

ULTIMATE SEAFOOD MIXED TRIO

Sixty South® salmon, maryland style crab cake, coconut shrimp, coconut ginger rice, fresh vegetables 35.5

OVEN ROASTED LOBSTER TAIL

coconut ginger rice, asparagus 40

BEEF & CHICKEN

FILET MIGNON*

char-grilled, whipped potatoes, asparagus
6 oz...34.5 | 8 oz...39.5

NEW YORK STRIP STEAK*

12oz, whipped potatoes, asparagus 38

LEMON CHICKEN

artichoke hearts, mushrooms,
lemon beurre blanc, whipped potatoes 22

PRIME STEAK & SHRIMP SCAMPI

8oz sliced flat iron, jumbo shrimp scampi,
whipped potatoes, house made steak sauce 34

LUNCH OCEAN COBB

chilled lobster, shrimp & crab "louie", bacon, egg,
avocado, blue cheese, red onion, white balsamic 23

LUNCH CHICKEN CAPE CODDER

pine nuts, blue cheese, red leaf, bibb, red onion,
raspberry vinaigrette, grilled chicken 15.5

LUNCH IPA FISH & CHIPS

flash-fried, french fries, coleslaw 16

LUNCH BRONZED SALMON

dry spice rub, vegetables, coconut ginger rice 23

LUNCH SHRIMP & ARTICHOKE PASTA

provencale tomato sauce 17.5

Milo Boering, General Manager | Michael Spargal, Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *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. Grand Concourse is a wholly owned subsidiary of Landry's, Inc.