

Grand Exclusive Players' Menu

Breakfast Favorites

Sub Fruit for Toast - \$1

2 Egg Breakfast* 8.95

Choice of Bacon, Sausage, Turkey Sausage or Ham with Potatoes or Cottage Cheese and Choice of Toast

French Toast Breakfast* 8.95

2 Eggs any style and Choice of Bacon, Sausage, Turkey Sausage, or Ham

Short Stack Breakfast* 7.95

2 Eggs any style with Choice of Bacon, Sausage, Turkey Sausage or Ham

Breakfast Bowl* 8.95

Choice of Potato, Choice of Meat, Melted Cheese topped with 2 Eggs any style and Choice of Toast

Breakfast Burrito* 9.95

Scrambled Eggs with Choice of Chorizo, Bacon or Sausage, Potatoes, Salsa Fresca and Cheese with Sour Cream and Guacamole

Breakfast Sandwich* 4.95

Egg, Sausage Patty or Bacon with Cheese on an English Muffin

Oatmeal 4.95

Choose Your Toppings: Butter, Brown Sugar, Raisins or Banana

NEW Breakfast Flatbread* 9.95

Scrambled Eggs, Bacon, Cheddar Cheese and Sauce

The Hangover Omelet* 8.95

Ham, Green Bell Peppers and Pepper Jack served with Choice of Potatoes or Cottage Cheese and Toast

Skinny Omelet* 8.95

Egg Whites, Tomatoes, Spinach and Mushrooms served with Choice of Potatoes or Cottage Cheese and Toast

The Grand Cali Omelet* 9.95

Tomatoes, Onion, Bacon, Avocado and Cheese served with Choice of Potatoes or Cottage Cheese and Toast

Chorizo and Eggs* 9.95

Spicy Mexican Sausage scrambled with 3 Eggs, topped with Cheese and served with Sour Cream, Salsa Fresca and 3 Corn or 1 Large Flour Tortilla, Cottage Cheese or Potatoes

Biscuits & Gravy* 10.95

2 Fluffy Biscuits served with house made Gravy and 2 Eggs any style and Choice of Meat

Steak and Eggs* 15.95

Tender Grilled New York Steak served with 2 Eggs any style and Choice of Potatoes or Cottage Cheese and Toast

Appetizers

Grand Sliders* 10.95

4 Juicy House Ground Beef Sliders topped with Cheese and Roasted Onion Aioli on toasted Hawaiian Rolls

Guacamole and Chips 8.95

Avocado, Tomato, Onions, Cilantro and Jalapeño Guacamole with House-made Corn Tortilla Chips

NEW Fried Mozzarella Sticks 8.95

(6) Crispy Fried Mozzarella Sticks served with Marinara Sauce

Shrimp Cocktail* 12.95

Classically served with Cocktail Sauce and Lemon Wedges

Pot Stickers 7.95

Pork Pot Stickers with Ginger Soy Dipping Sauce

Fried Calamari* 9.95

Tender Squid served with Onions, Red Bell Peppers and Smoked Chipotle Aioli

Chicken* 9.95 or Roasted Pork Quesadilla* 11.95

Flour Tortilla filled with Seasoned Chicken Breast or Slow Roasted Pork and Melted Cheese, served with Sour Cream, Salsa Fresca and Guacamole (sub Shrimp \$5)

Cajun Shrimp* 12.95

Juicy Shrimp dusted with Cajun Spice, lightly fried and served with Smoked Chipotle Aioli

Chicken Bites* 5.95 (6) 10.95 (12) 15.95 (18)

Buffalo, Teriyaki, or Bbq

French Fries 2.95/Garlic Fries 4.95

Sweet Potato Fries* 4.95

NEW Tempura Fried Shrimp* 9.95

(6) Tempura Fried Shrimp served with a Sweet Chili Sauce and Lemon Wedge

Salads

All Salads served with Garlic Bread

Chicken Breast* Add - \$3.95, Shrimp* Add - \$8.95/Sub - \$5, or Salmon* (Blackened or Grilled) Add - \$14.95/Sub - \$11

Make any Salad in a Wrap for Free - No Garlic Bread

NEW Italian Chop Salad 10.95

Crisp Romaine, Olives, Tomatoes, Ham, Pepperoni, Mozzarella & Provolone Cheese with Italian Dressing

House Salad 8.95

Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons and tossed with Honey Balsamic Vinaigrette

Grilled Chicken Caesar Salad* 10.95

Crispy Romaine, Caesar Dressing, Garlic Croutons and Parmesan Cheese topped with Grilled Chicken Breast

Chef Salad 10.95

Crispy Romaine, Chopped Ham, Chopped Turkey, Shredded Cheese and Hard-Boiled Egg served with Choice of Dressing

Classic Cobb Salad* 11.95

Crisp Lettuce Tossed with your choice of Dressing and layered with Chicken, Bacon, Blue Cheese Crumbles, Chopped Tomato, Avocado and Hard-Boiled Egg

NEW Grilled Salmon Salad* 15.95

Crispy Romaine, Grilled Salmon, Cilantro, Red Onion, Red Pepper and Cucumbers tossed in a Soy & Ginger Vinaigrette and topped with Won Ton Crisps

Grand Steak Salad* 12.95

Marinated Top Sirloin Steak with Spinach, Mixed Greens, Red Peppers, Red Onion and Blue Cheese Crumbles tossed in Honey Balsamic and topped with Crispy Onions

FlatBreads

Margherita 6.95 Fresh Basil, Tomato, Mozzarella Cheese & Red Sauce

Pepperoni 6.95 Pepperoni Slices, Mozzarella Cheese & Red Sauce

Hawaiian 7.95 Ham, Fresh Pineapple Chunks, Mozzarella Cheese & Red Sauce

NEW **Shrimp Scampi* 10.95** Grilled Shrimp, Tomatoes, Basil, Mozzarella Cheese & Garlic Cream Sauce

Meat Lovers 10.95 Pepperoni, Sausage, Ham and Bacon, Mozzarella Cheese & Red Sauce

Pesto and Chicken* 10.95 Pesto Sauce, Mozzarella Cheese, Red Onion, Red Bell Pepper & Chicken

Greek 9.95 Garlic Sauce, Artichokes, Sun Dried Tomatoes, Red Onion, Feta Cheese, Mozzarella Cheese & Red Sauce

Entrée Favorites

Choice of Sides (2): French Fries, Mashed Potatoes and Gravy, Side Salad, Sautéed or Steamed Vegetables, Jasmine Rice, Brown Rice, Cottage Cheese, Sweet Potato Fries* (Add .50) Baked Potato (Add 1.50) **Loaded** (Add 2.50)

***Pasta dishes do not include a second side**

Jumbo Cheese Ravioli 10.95

Jumbo Ravioli filled with Parmesan, Mozzarella and Ricotta cheeses in Alfredo or Marinara Sauce and with Garlic Bread

NEW Breaded Scallops & Fries* 17.95

(8) Deep Fried Breaded Scallops served with French Fries and Cocktail Sauce

Grilled Salmon with Herb Dijon Sauce* 17.95

Grilled Atlantic Salmon served with a Creamy Herb Dijon Mustard Sauce and Choice of Sides

Cajun Shrimp Dinner* 17.95

(8) Juicy Shrimp Dusted with Cajun Spice, lightly fried and served with Smoked Chipotle Aioli and Choice of Sides

Penne Pasta Primavera with Grilled Chicken* 10.95

Penne Pasta tossed with a Vegetable Medley in an Alfredo Sauce served with Grilled Chicken Breast and Garlic Bread

NEW Chicken Piccata* 13.95

A Sautéed Chicken Breast with Mushrooms, Onions and Garlic in a Marsala Wine Brown Sauce

Beer Battered Fish & Chips* 10.95

(3) Tender pieces of Cod dipped in a Beer Batter and served with French Fries and Herb Aioli and Choice of Sides

New York Strip* 19.95

8 oz Choice New York Strip Steak grilled to your desired temperature and Choice of Sides

Asian Menu

Choice of Meat: Beef, Chicken or Bbq Pork (sub Shrimp - Add \$5)

Kung Pao Chicken* 8.95

Tender sliced Chicken, Onions, Red Pepper, Bamboo Shoots, PEANUTS and Scallions in a Kung Pao Sauce over Rice

Thai Basil Fried Rice* 8.95 SPICY

Spicy Fried Rice with Onion, Red Bell Pepper, Egg, Basil and Choice of Meat

Lemongrass Chicken Skewers* 10.95

Marinated Chicken served over Rice with Shredded Carrot, Cucumbers, Scallions, Cilantro and Noc Chom on the side

Wonton Soup 10.95

Won Tons, Chicken, Bbq Pork, Mushrooms, Scallions and Bok Choy topped with Won Ton Crisps

Fried Rice* 7.95

Fried Rice, Peas and Carrots with your choice of Chicken, Beef, Bbq Pork or Shrimp (Combo Add \$2.00)

Basil Chicken or Beef* 9.95 SPICY

Chicken or Beef with Onions, Mushrooms and Red Bell Pepper tossed with fresh Basil Leaves in a Spicy Sauce

Pad Thai* 13.95

Tofu and Shrimp Pad Thai with PEANUTS, Bean Sprouts, Onions and Cilantro

Spicy Garlic Noodles* 16.95 SPICY

Shrimp, Bbq Pork, Mushrooms, Broccoli, Red Peppers, Onion, Egg Noodles, Parmesan Cheese and Chives in a Spicy Garlic Sauce

Chow Mein* 9.95

Chow Mein Noodles, Onions, Carrots, Cabbage, Bean Sprouts and Celery with choice of Chicken, Beef, Bbq Pork or Shrimp (Combo Add \$2.00)

NEW Sausage and Eggplant Stir-Fry* 10.95

Eggplant, Pork Sausage, Scallions and Tomato in a Sweet Basil Thai Sauce over Rice

Beef Pho* 12.95

Rich Beef Broth with Shaved Beef, Rice Noodles and Onion served with Bean Sprouts, Herbs and Lime

Wok Charred Beef or Chicken* 11.95

Charred Beef Slice or Chicken Breast with Baby Bok Choy, Red Bell Peppers, Onions and Mushrooms in an Oyster Sauce served over Rice

Teriyaki Chicken Bowl* 8.95

Slow Cooked Teriyaki Chicken served with Broccoli and Carrots over Rice (Sub Salmon Add \$9.50)

Mongolian Beef or Chicken* \$12.95 SPICY

Sliced Tender Beef or Chicken in a Sweet and Spicy Sauce with Green Onions and Bean Sprouts served over Rice

NEW Sweet and Spicy Sea Bass* 11.95

Sea Bass Flash Fried with a Sweet and Spicy Sauce and served with Steamed Broccoli and Rice

NEW Honey Ginger Chicken* 9.95

Fried Chicken Breast, Red Pepper, and Scallion tossed in a Savory Honey Ginger Sauce served over Rice

Chow Fun* 9.95

Wide Rice Noodles with Choice of Meat, Mushrooms, Onion and Bean Sprouts

Pepper Steak* or Chicken* \$14.95 SPICY

Tender NY Steak Strips or Chicken Breast with Bell Peppers, Onion and Pepper Sauce served over Rice

Soup

Ask your server for our Daily Selection of Soup

Soup Du Jour ... Cup 3.95 ... Bowl 5.95

Noodle Bar & Salad Bar

Ask your server for our Noodle Bar & Salad Bar Menu

Burgers

All Burgers served with choice of Chips, French Fries, Seasoned Waffle Fries, Side Salad, Cottage Cheese or Cup of Soup
Sub any Beef Patty* for Grilled Chicken Breast* - Gluten-Free Bread available upon request

Grand Burger* 11.95

½ lb. Ground Beef Patty with Lettuce, Tomato and Onion on a Brioche Bun

NEW Teriyaki Burger* 12.95

½ lb. Ground Beef Patty served with a Grilled Pineapple Ring and Teriyaki Sauce, Lettuce and Tomato on a Brioche Bun

NEW BBQ Bacon Cheddar Burger* 15.95

½ lb. Ground Beef Patty with Tangy BBQ Sauce, Bacon, Cheddar Cheese, Lettuce and Tomato on a Brioche Bun

NEW Salmon Burger* 15.95

Grilled Salmon Filet with Lettuce, Tomato and Red Onion with a Roasted Onion Aioli on a Brioche Bun

NEW Breakfast Burger* 14.95

½ lb. Ground Beef Patty with Crispy Hash Browns, a Fried Egg, Cheddar Cheese with Lettuce, Tomato and Red Onion on a Brioche Bun

NEW Loco Moco Burger* 11.95

½ lb Ground Beef Patty, Your Choice of Egg over Brown, or Jasmine Rice with a Savory Gravy

Sandwiches

All Sandwiches served with choice of Chips, French Fries, Seasoned Waffle Fries, Side Salad, Cottage Cheese or Cup of Soup
Sub any Beef Patty* for Grilled Chicken Breast* - Gluten-Free Bread available upon request

NEW Chicken Parmesan Sandwich* 10.95

Breaded and Deep Fried Chicken Breast, Provolone Cheese, with Marinara Sauce on a Brioche Bun

French Dip 11.95

Thinly Shaved Beef piled on Ciabatta with Au Jus

Deli Sandwich 8.95

Grilled Cheese or Ham, Turkey, Roast Beef or BLT served on Choice of Bread with Crisp Lettuce and Tomato

Cubano* 10.95

Ham, Swiss and Roast Pork with Mustard and Homemade Pickles on a Pressed Ciabatta Roll

The Club 9.95

Turkey, Bacon, Avocado, Tomatoes, Lettuce and Mayo on Toasted Sourdough

Southwest Chicken Sandwich* 10.95

Blackened Chicken Breast, Pepper Jack Cheese, Pickled Jalapeños, Guacamole, Lettuce and Tomato on Grilled Ciabatta

NEW Pesto Chicken Wrap* 10.95

Grilled Chicken, Tomatoes, Cucumbers, Olives, Feta Cheese and Pesto Aioli in a Flour Tortilla

Pastrami or Turkey Rueben 11.95

House-Made Grilled Pastrami or Turkey with Sauerkraut, Swiss Cheese and 1000 Island Dressing on Marble Rye

Shrimp Po Boy* 14.95

(6) Spicy Cajun Shrimp, Lettuce, Tomato and Smoked Chipotle Aioli on Buttered Ciabatta

Blackened Steak Sandwich* 14.95

Thinly sliced Ribeye Steak, Peppers, Onions, Pepper Jack Cheese on a Grilled Ciabatta

Tuna Melt - or - Tuna Sandwich 9.95

House Made Tuna Salad and Swiss Cheese on Toasted Parmesan Sourdough - or - Deli Tuna Sandwich

Chimichurri Chicken Sandwich* 10.95

Grilled Chicken with Mixed Greens, Tomato and Avocado with Herb and Garlic Sauce on Grilled Ciabatta

Desserts

NEW Chocolate Lava Cake 5.95

À La Mode add \$1

Apple Pie 4.95

À La Mode add \$1

Ice Cream 2.95

Vanilla Bean, Chocolate or Strawberry

New York Style Cheesecake 5.95

Creamy New York Style Cheesecake with Strawberries and Whip Cream

Double Fudge Brownie 3.95

Sweet Fudge Brownie with Vanilla Bean Ice Cream and Chocolate Sauce (Make it a Sundae for \$1.50 More!)

***Notice.** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. See the last page of the menu for allergy notices.
Allergy Notice. Please note that we do not have separate facilities to accommodate food allergies. The operation within the kitchen is dynamic and has many shared components including preparation areas, utensils, cooking equipment and oil, and that the possibility exists for cross-contact with allergens even with menu items that do not use ingredients such as gluten, wheat, tree nuts, dairy, eggs, sugar, rice, salt, peanuts, soy and soybeans, shellfish, fish etc... We cannot be responsible for illness due to food allergies or related to a customer's cooking instructions.

Players Salad Bar

Build Your Own Dish

Served 11am to 11pm

Choose a Base

Crisp Romaine
Mixed Greens
Spinach
Cold Penne Pasta

Choose a Dressing

Balsamic Ranch
1000 Island Caesar*
Blue Cheese Italian
Sweet and Spicy Citrus

Choose Veggies (3)

Olives	Red Onion	Avocado (\$1)
Cucumbers	Red Pepper	Green Pepper
Green Onions	Mushrooms	Chopped Tomato
Broccoli	Sun Dried Tomato	Shredded Carrot

Choose a Topping (1)

Basil	Cilantro	Croutons
Wonton Crisps	Crispy Onions	Shredded Cheese
PEANUTS	Blue Cheese Crumbles	Hard Boiled Egg

Choose a Protein (1)

Chopped Ham, Turkey or Bacon 9.95	Shrimp 18.95 (Grilled, Blackened or Poached)
Chicken 11.95 (Grilled or Blackened)	Cajun Shrimp 18.95
Chicken Bites (6) 11.95	Salmon* 20.95 (Grilled or Blackened)
Marinated Steak* 13.95	New York Steak* 19.95

Players Noodle Bar

Build Your Own Dish

Served 11am to 11pm

Choose a Noodle (1)

Chow Mein

Lo Mein

Chow Fun

Vermicelli

Pad Thai

Jasmine Rice

Brown Rice

Choose a Sauce (1)

Garlic, Ginger & Soy

Spicy **SPICY**

Pepper **SPICY**

Teriyaki

Sesame

Tamarind

Spicy Garlic **SPICY**

Choose Veggies/Toppings (3)

Onion

Mushroom

Bok Choy

Peppers

Bean Sprouts

Carrots

Broccoli

Egg*

Green Onions

Lettuce

Peanuts

Cabbage Mix

Shiitake Mushrooms

Peas and Carrots

Choose a Meat (1)

Veggie 6.95

New York Steak* 12.50

Chicken 7.50

Beef 8.50

Shrimp 14.50

Tofu 7.95

Bbq Pork 8.50

Grilled Salmon* 16.50

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