

# Cold Plated Lunch

Priced Per Person. Add 1.5 to each entree for 2+ selections.

Sandwiches accompanied by potato chips & fresh fruit. Salads accompanied by bread roll & fresh fruit

## Chicken Caesar Wrap 17.75

Grilled chicken, romaine, tomato, black olive, & parmesan in a spinach wrap with Caesar dressing

## Roast Turkey Club Croissant 17.75

Roast turkey breast, mixed greens, tomato, red onion, Swiss cheese & bacon on a croissant

## Buffalo Chicken Salad 17.75

Crisp romaine, celery, green onion, bleu cheese & spicy buffalo chicken served with bleu cheese dressing

## Grand Salad 17.75

Grilled chicken served on a bed of mixed greens with red onion, pepita toasted pumpkin seed, mandarin orange, grape, & our own sesame ginger vinaigrette

## Seared Beef on Ciabatta 17.75

Tender beef & Colby cheese, mixed greens, tomato, red onion on grilled ciabatta with house-made parmesan peppercorn dressing

## Veggie Sandwich 17.75

Marinated & roasted seasonal vegetables, seasoned cream cheese & mixed greens on a toasted ciabatta roll

## Muffaletta on Ciabatta 17.75

Ham, salami, provolone, & chopped olive on toasted ciabatta with olive oil, parmesan & herbs

## Seared Beef Salad 17.75

Tender beef served with roasted vegetables on a bed of romaine. Served with parmesan peppercorn dressing

# Hot Plated Lunch

Priced Per Person. Add 1.5 to each entree for 2+ selections.

Entrees accompanied by sour cream mashed potatoes & asparagus

## Almond Crusted Tilapia 22.5

Served with pineapple salsa & red pepper rouille

## Champagne Chicken 22.5

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

## Pot Roast of Beef 22.5

A traditional favorite, slowly braised beef round served with pan gravy

## Stuffed Pasta Shells 22.5

Filled with ricotta & Parmesan, served with marinara & garlic cream

## Vegetable Risotto 22.5

Roasted bell pepper, red onion, carrot, & portabella mushroom. Served with asparagus, red pepper rouille & balsamic reduction. \*Allergen Friendly (gluten, dairy, garlic, soy, nuts)\*

## Lasagna 22.5

The Grand's homemade Italian sausage lasagna

# Buffet Lunch

Priced Per Person

## Pizza & Pasta 18.75

Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatappi pasta with marinara and garlic cream sauces, garden salad & soft garlic breadsticks

## Fiesta 23.5

Soft flour tortillas, beef taco filling & shredded chicken filling, served with tri-color chips & white queso, Southwestern rice, spiced pinto beans, salsa, sour cream, cheddar cheese & fresh toppings

## Executive Luncheon 26

Start with creamy Minnesota wild rice soup, followed by deli sliced seared beef tenderloin, smoked turkey breast, ham, & pesto chicken salad, accompanied by deli cheeses, croissants & assorted fresh rolls, & roasted vegetable platter with red pepper aioli

## Lowell Inn Luncheon 22.25

Choice of two entrée items below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter.

cheese stuffed pasta shells, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork loin w/ apples, beef stroganoff, maple rosemary glazed ham, Swedish meatballs

## From the Grill 23

Your choice of 2 meat options: Hamburgers, bratwurst, grilled chicken breast, pulled pork, vegan sloppy Joes, or grilled eggplant. Accompanied by potato salad, baked beans, fresh fruit & sandwich trimmings

Add a 3rd option for \$3

## Deli Luncheon 22

Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings, & assorted cookies

20% service charge will be added to all food & beverages. All service charges are the sole property of the Grand. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Grand's kitchen from raw ingredients. The Grand cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness. Prices as of Jan. 2026 & subject to change.