

Legends

R E S T A U R A N T

FRANCISCO GRANDE HOTEL AND GOLF RESORT

LUNCH

Soups & Starters

Soup of the Moment Cup 5 Bowl 7

The Dukes Cowboy Chili

Diced beef, black beans & hominy topped with pepper jack cheese and served with tortilla strips 7

Kobe Sliders

Three Kobe patties cooked to perfection, grilled onions, pickles & roasted chili on potato rolls 9

Buffalo Bill Cody Wings

Chicken wings and drummetts tossed in our own Buffalo sauce or Jack Daniels honey barbecue glaze 10

Quesadilla

Pepper jack cheese, sautéed mushrooms, green chilies, sour cream and fresh salsa 8
Chicken 9 Beef 10

Chicken Fingers

Breaded all white chicken strips served with honey mustard 8

Wagon Wheels

Grande's own thick cut hand beer battered onions served with chipotle ranch dressing 6

Beer Battered Waffle Fries 4

French Fries 3

Salads

Southwestern Caesar Salad

Crisp romaine with shredded parmesan, yellow corn, black beans, mixed with house made chipotle caesar dressing, topped with colorful tortilla strips 8

Classic Caesar with creamy Caesar dressing 8 with Chicken 10 with Shrimp 12

Scrumptious Spinach Salad

Fresh baby spinach with sliced red onions, sun dried cranberries, tomatoes and mushrooms. Served with red wine vinaigrette or balsamic vinaigrette 8
with Grilled Chicken 10 with Grilled Shrimp 12

Sesame Ahi Tuna

Sesame encrusted and seared Ahi Tuna served over fresh chopped assorted greens, cherry tomatoes, cucumber, shaved carrots finished with soy sauce and wasabi ranch dressing 14

The Desert Shrimp Cobb

Grilled shrimp, roasted corn, hominy, avocado, cucumbers, black beans, tomatoes, crisp lettuce and a spicy orange vinaigrette 12

Beef and Blue Cheese Salad

Tender strips of beef served over a bed of crisp greens, diced tomatoes finished with balsamic vinaigrette and crumbled blue cheese 12

Half Sandwich & Cup of Soup of the Moment

Turkey & Cheddar, Ham & Swiss or B.A.L.T.
(apple wood smoked bacon, avocado, crisp lettuce and tomato)
served with our cup of soup of the moment 8

Burgers and Sandwiches

Stage Coach Burger

1/2 pound beef patty, lettuce, tomato, onion, pickle, grilled onion, mushrooms and bacon, your choice of American, pepper jack, Swiss or cheddar served with fries 11
Add a roasted Anaheim chili 2

Dukes Pastrami Rubeen

Peppered pastrami on marble rye, pepper jack and boursin cheese, sauerkraut and a honey mustard Dijon mayo 10

Steak Sandwich

N.Y. strip grilled to perfection served on a French baguette 15
Add a roasted Anaheim chili 2

Southwestern Dip

Top round piled high on French baguette topped with pepper jack cheese served with au jus 9

Chicken Salad Sandwich

Delicious chicken salad with lettuce, tomato, onion, candied walnuts, celery with your choice of bread 9

Classic Club

Turkey, bacon, ham, lettuce, tomato, mayo on white toast 10

Chicken or Turkey Pesto on Basil Ciabatta

Your choice of fresh roasted turkey or grilled chicken breast with bacon, melted pepper jack, lettuce, tomato, avocado and basil pesto mayo on a roasted garlic olive oil and basil basted ciabatta roll 10

Above sandwiches served with choice of cole slaw, french fries, waffle fries or side salad

Grande Melt

Griddled cheddar, pepper jack and boursin cheese melted on French baguette and toasted to perfection served with a cup of tomato bisque 8

Vegetable Wrap

Boursin cheese, sun dried cranberries and a medley of summer vegetables tossed in a fat free red wine vinaigrette served with Caesar salad 9 with Chicken 11

Fish Tacos

Two delicate white fish tacos served with homemade chipotle sauce and fresh Pico de Gallo 10

Fish 'N' Chips

Beer battered cod fried to a crisp golden brown served with beer batter waffle fries, coleslaw and tarter sauce 13

Three Chicken or Beef Tacos

Sautéed onions, peppers and black beans on corn tortillas, garnished with lettuce, tomato, cheddar, sour cream and salsa
with your choice of Shredded Chicken 8 or Beef 10

***Consuming raw or undercooked food can increase your risk for Food Bourne Illness
There will be a \$3.00 fee for split plate # Not included as a Pick and Play item**

50% OFF

second entrée with purchase of first entrée

Must present original coupon to server. Valid until May 31, 2013 and second entree must be of equal or lesser value than first entree. Not valid with any other offers or on holidays.

RESERVATIONS HIGHLY RECOMMENDED

520-381-8110

12684 West Gila Bend Highway Casa Grande · Arizona · 85193

www.franciscogrande.com

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R E S T A U R A N T

FRANCISCO GRANDE

HOTEL AND GOLF RESORT

DINNER

Aperitif Cocktails

- Pomegranate Margarita** - Don Julio Anejo, pomegranate, grand marnier 11
To The Milky Way & Back - Vanilla vodka, Godiva caramel & chocolate, Baileys 8
Washington Apple - Crown Royal, Apple Pucker, Cranberry Juice 9
Toasted Vanilla Marshmallow - Smirnoff, Disaronno, Kahlua, Baileys and Marshmallow Syrup 9
Prickly Pear Daiquiri - Captain Morgan, prickly pear, cherry 8
It's 5 O'clock Somewhere - Makers mark, sweet vermouth, orange, cherry 8

Starters and Soups

Steamed Mussels

Sautéed with wine, garlic, shallots, butter, tomatoes, and chives and served with garlic bread 11

Shrimp Cocktail - Served with our house spicy cocktail sauce 10

Calamari Steak Strips

Lightly dusted then pan seared with lemon Beurre Blanc sauce 11
Just for One 1/2 portion 8

Spicy Mango Shrimp

Sautéed Gulf shrimp tossed with a spicy mango sauce served with French baguette toast points 10

Soup of the Moment - Ask your server about our creation of the day Cup 5 Bowl 7

French Onion Soup

Served with French Baguette and melted Swiss cheese
Cup 5 Bowl 7

**NEW MENU
ITEM!**

Entrée Salads

Southwestern Caesar Salad

Crisp romaine with shredded parmesan, yellow corn, black beans, mixed with house made chipotle caesar dressing, topped with colorful tortilla strips 8

Classic Caesar with creamy Caesar dressing 8 with Grilled Chicken 10 with Grilled Salmon 12

Scrumptious Spinach Salad

Fresh baby spinach with sliced red onions, sun dried cranberries, tomatoes, mushrooms and served with red wine vinaigrette or balsamic vinaigrette 8
with Grilled Chicken 10 with Grilled Salmon 12

Sesame Ahi Tuna

Sesame encrusted and seared Ahi Tuna served over fresh chopped assorted greens, cherry tomatoes, cucumber, shaved carrots finished with soy sauce and wasabi ranch dressing 14

The Desert Shrimp Cobb Grilled shrimp, roasted corn, hominy, avocado, cucumbers, black beans, tomatoes, crisp lettuce and spicy orange vinaigrette 12

Beef and Bleu Cheese Salad

Beef medallion served over a bed of crisp greens finished with a balsamic vinaigrette and crumbled bleu cheese 12

Sides Asparagus & Mushrooms / Sautéed Spinach / Broccoli 6

Spinach Salad / Caesar Salad / House Salad 5

Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette and Red Wine Vinaigrette

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There will be a \$3.00 fee for split plates # Not Included as a Golf & Dinner Item
18% gratuity will be added to any party of 8 or larger**

Entrées

Petit Filet Mignon

6 oz Filet of beef finished with a red wine demi glaze 25 #

New York Strip Steak

Hand trimmed 12 oz strip and hand rubbed with Montreal seasoning 25 #

Roasted Prime Rib of Beef

Slow roasted with fresh rosemary, garlic, sea salt & thyme House Cut 19 Grande Cut 22#

Braised Lamb Shank

with chimichurri sauce served with creamy parmesan risotto 28#

**NEW MENU
ITEM!**

Chicken Diane

Lightly dusted pan seared double breast chicken topped with demi cream sauce 15

NEW MENU ITEM!

Orange Glazed Duck

Lightly pan seared and cooked to perfection Muscovy duck breast finished with chipotle orange glaze 20#

St. Louis Style Ribs

Pork ribs braised, rubbed and glazed to BBQ perfection Full Rack 25 # Half Rack 17

Grilled Jumbo Prawns

marinated with sundried tomato and garlic pesto 19

**NEW MENU
ITEM!**

Charbroiled Atlantic Salmon

glazed with smoky chipotle peppers, BBQ and grilled to perfection 18

**NEW MENU
ITEM!**

Above Entrées served with fresh vegetable of the day, Grande's flatbread with roasted garlic and tomato olive oil and your choice of baked potato, garlic mashed potato or rice pilaf

Seafood

Fish 'N' Chips

In house filleted cod, beer battered and deep fried to a crisp golden brown served with beer battered waffle fries, cole slaw and tartar sauce 13

Fish Tacos

Two delicate white fish tacos served with homemade chipotle sauce and fresh Pico de Gallo and colorful tortilla chips 10

Grilled Ahi Tuna Grilled to perfection, served with quinoa stir fry, fresh seasonal vegetables and sesame plum sauce 22

Pasta

Pasta Primavera

Sautéed zucchini, onions and mushrooms tossed in our roasted garlic and tomato olive oil served a top a bed bow tie pasta 16 with Chicken 19

Chicken or Shrimp Piccata

Sautéed chicken breast or grilled shrimp finished with a lemon caper sauce, mushroom over angel hair pasta with Chicken 17 with Shrimp 19

Seafood Pasta Chef's daily selection of fresh seafood with roasted garlic tomato cream sauce served over angel hair pasta 22#

Encrusted Pasta

Lightly parmesan encrusted chicken breast and grilled shrimp with a spicy mushroom parmesan cream sauce served over bow tie pasta 21

Wedding · Anniversary · Birthday · Holiday Party
Baby Shower · Bridal Shower · Golf Tournament

Book Your Next Celebration Today ~ 520.381.8209