



A World of Food Awaits® at Grand Lux Cafe®,
where internationally inspired cuisine
is served in an elegant but relaxed setting.

Grand Lux Cafe® is inspired by Italian trattorias,
French bistros and the grand cafes of Vienna.
Blending the sophistication of European cafes
with the sensibilities and spirit of an
all-American restaurant, we offer you a unique
dining experience from cuisine to décor.

Our food is freshly prepared and handmade with
the utmost care and we think you will taste the
difference. And remember to save room for our
baked-to-order desserts – a truly delicious and
memorable grand finale to your meal.

We are dedicated to taking
exceptional care of you – our guests –
so please enjoy your experience at
Grand Lux Cafe®.



BREAKFAST * LUNCH * DINNER * LATE NIGHT

Our complete menu and our freshly baked desserts are all available to go.

COCKTAILS AND BEVERAGES

The Grand Lux Cafe proudly creates each of these signature cocktails by hand, using fresh juices, housemade syrups and a wide assortment of freshly prepared ingredients

SPARKLING COCKTAILS

Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

Rosé Spritz

Elderflower, Fresh Raspberry and Sparkling Rosé

Pomegranate Spritz

Pomegranate, Orange and Brut Rosé



NON-ALCOHOLIC SPECIALTIES

Passion Fruit Ginger Crush

Passion Fruit, Ginger and Citrus

Coconut Limeade

A Tropical Blend of Pineapple, Coconut and Fresh Lime

Hawaiian Smoothie

An Island Blend of Pineapple, Mango and Coconut

Strawberry Fruit Smoothie

Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices

Mango Ice Swirl

Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries

Grand Lux Lemonade™

Classic, Strawberry or Cucumber

CRAFT COCKTAILS

Tahitian Pineapple

Reyka Vodka, Pineapple and Fresh Lime

Blood Orange Colada

Drake's Organic Rum, Coconut, Blood Orange, Fresh Lime – Hand Shaken and Served on the Rocks

Mango Mule

Crop Organic Meyer Lemon Vodka, Fresh Lime, Mango and Fever Tree Ginger Beer

Strawberry Martini

Strawberry Infused Hanger 1, Fiorente, Honey and Citrus

Calypso Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

Bluegrass Margarita

Basil Hayden Bourbon, Dry Curacao, Agave and Fresh Lime

Lux Old Fashioned

Sazerac Rye Whiskey, Housemade Old Fashioned Syrup, Orange and Amarena Cherry

Cold Brew Espresso Martini

Belvedere Vodka, Frangelico, Borghetti and Cold Brew

THE CLASSICS

The Grand Lux Margarita™

Azunia Organic Reposado Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime

Paloma

Vida Mezcal, Fiorente, Grapefruit, Lime, Topo Chico and Spiced Salt

Sangria

Made In House with Red Wine and Fresh Fruit. Served on the Rocks

Mojito

Drake's Organic Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum

Grand Lemon Drop

Ketel One Vodka and Bombay Sapphire Chilled with Fresh Lemon and Lavender

Texas Tea


The Long Island Classic – Top Shelf and with Spurs!

Sidecar

Hennessy VS, Dry Curacao, Elderflower, Honey and Citrus

Mai Tai

An Exotic Blend of Dark and Spiced Rums with Island Juices

Please alert your server of any food allergies or other food sensitivities, as all ingredients are not listed on the menu. This symbol  Upon Request indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Cafe is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

SPARKLING WINE

Prosecco

La Luca, Italy



13.00



45.00

Rosé

Gloria Ferrer, Blanc de Noirs, Carneros

13.00

45.00

Sparkling

Rosa Regale, Brachetto, Italy

split 14.00

Mumm Napa, Brut Prestige, Napa Valley

50.00

Champagne

Laurent-Perrier, Brut, France

split 18.00

Veuve Clicquot, Yellow Label, France

half bottle 50.00

94.00

Dom Perignon, France

360.00

WHITE WINE

Moscato

Seven Daughters, Italy



13.00



17.50



45.00

Rosé

Le Caprice de Clémentine, Côtes de Provence

14.00

18.50

49.00

Riesling

Chateau Ste. Michelle, Columbia Valley

13.00

17.50

45.00

Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley

13.00

17.50

45.00

Santa Margherita, Valdadige

16.00

21.50

56.00

Sauvignon Blanc

Dry Creek Vineyards, Fumé Blanc, Sonoma County

13.00

17.50

45.00

Kim Crawford, Marlborough

16.00

21.50

56.00

Chardonnay

Grand Lux Cafe Private Reserve, Columbia Valley

13.00

17.50

45.00

Kendall-Jackson, Grand Reserve, Santa Barbara

15.50

21.00

54.00

Calera, Central Coast

17.50

23.50

61.00

Far Niente, Napa

90.00

RED WINE

Pinot Noir

Grand Lux Cafe Private Reserve, California



13.00



17.50



45.00

Sokol Blosser, Evolution, Willamette Valley

16.00

21.50

56.00

Acacia, Carneros

72.00

Merlot

Ferrari-Carano, Sonoma County

14.00

18.50

49.00

Syrah

Qupé, Central Coast

13.00

17.50

45.00

Malbec

Wapisa, Patagonia, Argentina

14.00

18.50

49.00

Red Blend

C.M.S., Columbia Valley

13.00

17.50

45.00

Zinfandel

Ridge, East Bench, Sonoma

70.00

Cabernet Sauvignon

Grand Lux Cafe Private Reserve, California

13.00

17.50

45.00

Francis Coppola, Black Label Claret, California

15.50

21.00

54.00

Justin, Paso Robles

18.00

24.00

63.00

Jordan, Alexander Valley

96.00

Caymus, Napa

140.00

BEER AND PREMIUM SPIRITS

BOTTLED BEERS

Corona
Modelo Especial
Heineken

Great Basin Icky IPA
New Belgium Ranger IPA
Angry Orchard Crisp Cider
Miller Lite

Bud Light
Michelob Ultra
Coors Light

BEER ON TAP

STELLA ARTOIS

The care and attention at every step of the brewing process enable Stella Artois to mature into a full-bodied and exceptionally well balanced beer - perfectly thirst-quenching.

SAMUEL ADAMS BOSTON LAGER

Samuel Adams Boston Lager offers a full, rich flavor that is both balanced and complex. It is brewed using a traditional four vessel process which brings forth a rich, malty sweetness.

BLUE MOON BELGIAN WHITE

Unfiltered and full flavored wheat beer with a touch of orange peel. Smooth and delicious.



PREMIUM SPIRITS

TEQUILA

Avion Silver
Azunia Blanco Organic
Azunia Reposado Organic
Casamigos Reposado
Del Maguey Vida Mezcal
Don Julio Blanco
Don Julio 1942
El Tesoro Paradiso Extra Anejo
Espolon Blanco
Patron Silver
Patron Reposado
Patron Anejo

COGNAC

Courvoisier VS
Hennessy VS
Hennessy XO
Hennessy Paradis
Remy Martini VSOP
Remy Martini Louis XIII

WHISKEY

Angel's Envy
Basil Hayden's
Blanton's Single Barrel
Booker's
Buffalo Trace
Four Roses Small Batch
Eagle Rare
Knob Creek
Maker's 46
Weller 12 Year
Woodford Reserve
Knob Creek Rye
Michter's Single Barrel Rye
Rittenhouse Rye 100
Sazerac Rye
WhistlePig 12 Year
Hibiki Harmony
Redbreast 12 Year
Tullamore Dew 12 Year
Johnnie Walker Black Label
Johnnie Walker 18 Year
Johnnie Walker Blue
Dalmore 15 Year
Balvenie 12 Year Double Wood
Glenfiddich 12 Year
Glenlivet 12 Year
Lagavulin 16 Year
Macallan 12 Year
Macallan 18 Year
Oban 14 Year

VODKA

Absolut
Belvedere
Chopin
Grey Goose
Grey Goose Le Citron
Hangar 1
Ketel One
Reyka
Tito's

GIN

Aviation
Beefeater 24
Bombay Sapphire
Drumshanbo
Hendrick's
Tanqueray

RUM

Bacardi Superior
Captain Morgan
Flor de Caña 18 Year
Mount Gay Eclipse
Myers's Dark
Sailor Jerry

BREAKFAST

SERVED FROM 6:00 AM-11:00 AM

MORNING COCKTAILS

<p>Blood Orange Mimosa 13.00 <i>Pierre Ferrand Dry Curacao, Blood Orange and Prosecco</i></p> <p>Spicy Mary 13.00 <i>Infused Pepper Vodka and Our Homemade Bloody Mary Mix</i></p>	<p>Peach Spritz 14.50 <i>White Peach, Elderflower and Gloria Ferrer Blanc de Noirs</i></p> <p>Rosé Spritz 14.50 <i>Elderflower, Fresh Raspberry and Sparkling Rosé</i></p>	<p>Cold Brew Espresso Martini 17.00 <i>Belvedere Vodka, Frangelico, Borghetti and Cold Brew</i></p> <p>Pomegranate Spritz 14.50 <i>Pomegranate, Orange and Brut Rosé</i></p>
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<p>Grand Lux Express Breakfast™* 24.95 <i>For Those in a Hurry, Help Yourself to... Our Daily Selection of Fruits, Granola, Croissants, Danish, Muffins, Assorted Breads, Omelettes, Eggs, Breakfast Meats, Potatoes, Fresh Juice and Coffee</i></p> <p>Eggs, any style, Hash Brown Potatoes, with Toast* 11.95 <i>☞ Upon Request</i> <i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i></p> <p>Whole Egg or Egg White Omelette ☞ Upon Request 16.95 <i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i></p> <p>"The Best" Eggs Benedict with Ham & Hollandaise* 16.95</p> <p>Short Rib Benedict* ☞ Upon Request 18.50 <i>Tender Braised Short Rib with Mushrooms and Onions on Crispy Potato Cakes Topped with Poached Eggs and Hollandaise Sauce. Served with Sliced Tomatoes</i></p> <p>Smoked Salmon Benedict* ☞ Upon Request 18.95 <i>Crispy Potato Cakes Topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce. Served with Sliced Tomatoes</i></p> <p>Breakfast Quesadilla 16.95 <i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i></p> <p>Biscuits and Gravy with Eggs* 16.95 <i>Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with Housemade Sausage Gravy. Served Over Crispy Crushed Potatoes Add Fried Chicken 5.00 Extra</i></p> <p>B.L.T. Benedict* 17.95 <i>Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula. Covered with Calabrian Hollandaise on a Grilled English Muffin</i></p>	<p>Florentine Omelette 16.95 <i>Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce</i></p> <p>Fresh Garden Omelette ☞ Upon Request 16.95 <i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i></p> <p>Huevos Rancheros* 15.95 <i>Crispy Corn Tortillas Topped with Black Beans, Sauteed Peppers and Onions, Fried Eggs, Cheese and Our Spicy Ranchero Sauce</i></p> <p>DeLux Breakfast Sandwich 14.95 <i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i></p> <p>Chilaquiles 15.95 <i>Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato Covered with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese</i></p> <p>Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs ☞ Upon Request 16.95</p> <p>Smoked Salmon with Scrambled Eggs and Onions* ☞ Upon Request 18.95</p> <p>Housemade Pastrami Hash and Eggs* ☞ Upon Request 18.50 <i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i></p> <p>Grilled Steak, 22.95 Hash Brown Potatoes with Eggs, any style* ☞ Upon Request</p> <p>Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request 18.95</p> <p>Steel Cut Oatmeal 10.95</p> <p>Cold Cereal with Fresh Banana and Milk 9.95</p>
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PANCAKES, WAFFLES AND FRENCH TOAST

<p>Stack of Buttermilk Pancakes 10.95 / 12.95 <i>With Blueberries</i> 12.95 / 14.95</p> <p>Cinnamon-Caramel Banana Pancakes 14.95 <i>Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Cinnamon-Caramel Sauce, Pecans and Chantilly Cream</i></p> <p>Grand Lux Cafe® French Toast 14.95 <i>Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup</i></p> <p><i>With Fresh Strawberries</i> 17.50 <i>Or With Bacon, Ham or Link Sausage</i> 18.95</p>	<p>Belgian Waffle 10.95 <i>With Strawberries</i> 12.95 <i>With Blueberries</i> 13.95</p> <p>Fried Chicken and Waffles 16.95 <i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i></p>
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BREAKFAST BEVERAGES

<p>Freshly Brewed Coffee 5.00 <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i></p> <p>Iced Cold Brew Coffee 5.50</p> <p>Black & Herbal Teas 5.00</p> <p>Special Grand Lux Hot Chocolate™ 5.95</p> <p>Cappuccino or Cafe Latte 5.50</p> <p>Cafe Mocha 6.50</p>	<p>Freshly Squeezed Juices 7.95 <i>Orange or Grapefruit</i></p> <p>Assorted Juices 6.95 <i>Apple, Cranberry or Tomato</i></p> <p>San Pellegrino Sparkling Water or Fiji Natural Artesian Water 4.95 / 7.95</p>
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GRAND LUX CAFE®

Special Menu

STARTERS

Crispy Fried Provolone Cheese 11.95

Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Marinara Sauce

Garlicky Shrimp 16.50

Spanish-Style Sauteed Shrimp with Lots of Garlic, White Wine, Tomato, Parmesan and Lemon

Spicy Tuna* 14.95

Ahi Tuna on Crispy Sushi Rice

Ahi Tuna Poke* 16.95

An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice

SALADS

Citrus Crunch Salad 17.95

Fresh Orange, Apricots, Avocado, Carrots and Crisp Greens with Pepitas, Parmesan, Toasted Breadcrumbs and Vinaigrette

Ahi Tuna Salad* 25.50

Sushi Grade Ahi with Mixed Greens, Potato, Tomato, Green Beans, Beets and Kalamata Olives Tossed with Our House Vinaigrette

PASTAS

Pasta Alla Arrabiatta 20.95

Our Spicy Tomato Sauce with Basil, Onions and Parmesan. Tossed with Spaghettini and Topped with Ricotta Cheese

Spaghettini Limone 20.95

Fresh Lemon, Parmesan, Artichokes, a Little Cream and Crispy Breadcrumbs
with Chicken 25.95 with Salmon 28.95 with Shrimp 28.50

SPECIALTIES

Steak Frites* 29.95

Wood-Grilled Butcher's Steak with Red Wine Sauce and Garlic-Herb Butter. Served with Parmesan Fries

Seared Ahi Tuna* 25.95

Seared Rare and Served with Sauteed Bok Choy, Snap Peas, Mushrooms and Onion. Served with White Rice

Grilled Striped Bass (When Available) 27.95

Mild White Fish Topped with Fresh Tomatoes, Basil, Shallots and Balsamic. Served with Mashed Potatoes

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

STARTERS

Pot Stickers	13.95	General Tso's Cauliflower	10.95
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Double Stuffed Potato Spring Rolls®	13.95	Avocado Wontons	12.95
<i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Buffalo Chicken Rolls™	15.95	Mini Cheeseburgers*	14.50
<i>Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	15.95	Volcano Shrimp	15.50
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
Chicken Lettuce Wraps	15.95	Creamy Spinach & Cheese Dip	15.95
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Asian Nachos	16.50	Stacked Chicken Quesadilla	15.95
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
Korean Ribs	15.95	Buffalo Wings	16.50
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Bao Buns		Grand Fried Calamari	17.50
<i>Steamed Asian Buns with Marinated Vegetables, Cucumber, Cilantro and Shallot Mayonnaise. Served with Thai Chili Sauce</i>		<i>With Fried Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	
<i>Crispy Chicken 13.95 Braised Pork Belly 15.95</i>		Crispy Vegetable Spring Rolls	10.95
		<i>Sauteed Vegetables, Onions, Garlic, Cilantro and Rice Noodles in Vietnamese Wrappers</i>	
		Chicken Samosas	10.95
		<i>Crispy Wrappers Filled with Spiced Chicken. Served with Sweet-Hot Chili Sauce</i>	
		Today's Soups	8.95

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes, with Toast*	11.95	Belgian Waffle	10.95
<small>☞ Upon Request</small>		<i>With Strawberries</i>	12.95
<i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	15.95	<i>With Blueberries</i>	13.95
Whole Egg or Egg White Omelette <small>☞ Upon Request</small>	16.95	Fried Chicken and Waffles	16.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i>		<i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>	
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs <small>☞ Upon Request</small>	16.95	Smoked Salmon with Scrambled Eggs and Onions*	18.95
		<small>☞ Upon Request</small>	
Breakfast Quesadilla	16.95	Housemade Pastrami Hash and Eggs* <small>☞ Upon Request</small>	18.50
<i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>		<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>	
DeLux Breakfast Sandwich	14.95	Grilled Steak,	22.95
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		Hash Brown Potatoes with Eggs, any style* <small>☞ Upon Request</small>	
		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* <small>☞ Upon Request</small>	18.95



LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries.
Sweet Potato Fries 1.50 Extra

DeLux Drive-In Burger™*  Upon Request	16.95	Avocado-Chipotle Cheeseburger*	17.50
<i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>		<i>Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro</i>	
The Chop House Burger*  Upon Request	17.50	Grand Lux Burger Melt™*	17.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.50 Each</i>		<i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing</i>	
Double Smashed Cheeseburger*  Upon Request	17.50	Grand Lux Turkey Burger™	17.50
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Crispy Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
The Bacon-Cheese Burger*  Upon Request	17.50	Veggie Burger	17.50
<i>Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island</i>		<i>Our Housemade Crispy Veggie "Burger". Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing</i>	
Wood Grilled B.B.Q. Burger*	17.50	<i>Add Avocado 2.50 Extra</i>	
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>		Impossible® Burger  Upon Request	18.95
Island Burger*	17.50	<i>A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun</i>	
<i>Chargrilled and Covered with Caramelized Onions, Bacon, Melted Cheese, and Pineapple Slaw on a Toasted Bun with Sriracha Mayo and Thousand Island Dressing</i>			

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.50 Extra

Sandwich Special	16.50	B.L.T. Sandwich	15.95
<i>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</i>		<i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread</i>	
Chicken, Bacon and Avocado Melt	17.50	Fuji Apple Chicken Salad Sandwich	16.50
<i>On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli</i>		<i>Chunks of Chicken Breast with Celery, Green Onion, Mayonnaise and Fuji Apple Slaw on Grilled Brioche Bread</i>	
Spicy Buffalo Chicken Sandwich	16.95	Roast Turkey and Brie Sandwich	16.95
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey on a Roll with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo</i>	
Crispy Chicken Sandwich	16.95	Short Rib Grilled Cheese Sandwich	17.95
<i>Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun</i>		<i>Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread</i>	
Grand Club Sandwich	17.95	Chicken Parmesan Sandwich	17.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella and Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	
DeLux Cuban Sandwich	17.95		
<i>Braised Pork Belly, Ham, Melted Cheese, Pickles, Yellow Mustard and Mayonnaise on a Grilled and Pressed Roll</i>			

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

MARKET SALADS

House Green Salad  Upon Request	10.95	Kale and Warm Grains	14.95
<i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i>		<i>Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing</i>	
Caesar Salad  Upon Request	13.95	<i>Over Warm Quinoa and Farro</i>	
<i>Whole Romaine Leaves with Parmesan Crisps</i>		Crispy Avocado Salad	15.50
<i>With Grilled Chicken</i>	18.95	<i>Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing</i>	
Chopped Salad  Upon Request	16.50	<i>Topped with Crispy Avocado</i>	
<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>			

GRAND SALADS

Asian Chicken Salad	18.95	Grilled Chicken and Avocado Salad	18.95
<i>Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</i>		<i>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</i>	
Southwestern Salad	18.95	Grand Cobb Salad	18.95
<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>		<i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
Jumbo Shrimp Salad  Upon Request	22.95		
<i>Chilled Shrimp, Crisp Romaine Lettuce, Tomato, Avocado and Our Thousand Island Dressing</i>			

ADDITIONS

Avocado	3.50	Grilled Salmon*	7.95
Grilled Chicken	5.95	Wood Grilled Steak*	8.50
Shrimp	7.50		



RUSTIC PIZZA

Our 18" Artisan Pizzas are prepared with the freshest ingredients.

Four Cheese	15.95	B.B.Q. Chicken	17.95
<i>Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce</i>		<i>Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce</i>	
Margherita	16.95	Sausage, Pepperoni and Mushrooms	18.95
<i>With Fresh Tomato, Basil and Mozzarella</i>		<i>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</i>	
Pepperoni	17.95	Spicy Italian	18.95
<i>Mozzarella and Tomato Sauce</i>		<i>Handmade Sopressata, Calabrian Chili, Pepperoncini, Mozzarella, Parmesan and Tomato Sauce</i>	
Cacio e Pepe	16.95		
<i>Romano Cheese and Lots of Freshly Ground Black Pepper</i>			

GRAND LUX CAFE LUNCH SPECIALS

SERVED FROM 11:00 AM-5:00 PM

Soup and Salad 11.95

A Cup of Our Soup of the Day and a Mixed Green Salad

Sandwich Special 16.50

One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad

LUNCH SPECIAL SALADS

- Caesar Salad**  *Upon Request* 13.95
*Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken* 18.95
- Lunch Special Asian Chicken Salad** 15.95
Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing
- Lunch Special Grilled Chicken and Avocado Salad** 15.95
A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette
- Lunch Special Southwestern Salad** 15.95
*Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese.
Tossed in a Honey-Lime Vinaigrette*
- Lunch Special Cobb Salad** 16.50
A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette

LUNCH SPECIAL CHICKEN DISHES

Choose one for 16.95

- Lunch Special Chicken Parmesan**
Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghetti
- Lunch Special Lemon Chicken Piccata**
Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta
- Lunch Special Cajun Chicken Jambalaya**
Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice
- Lunch Special Crispy Caramel Chicken**
Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice

LUNCH SPECIAL PASTA & SALAD

A Lunch Portion of Pasta and a Mixed Green Salad.

Choose one for 16.95

- Lunch Special Pasta Pomodoro**  *Upon Request*
*Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese
With Chicken* 18.95
- Lunch Special Fettuccini Alfredo**
*Tossed in a Rich Parmesan Cream Sauce
With Chicken* 18.95
- Lunch Special Cacio e Pepe Pasta**
*Our Not So Traditional Recipe with Rigatoni, Romano and Parmesan Cheese, Arugula and Lots of Freshly Ground Black Pepper
With Chicken* 18.95
- Lunch Special Pasta Carbonara**  *Upon Request*
*Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce.
A Classic Combination!
With Chicken* 18.95
- Lunch Special Chicken, Mushroom & Brown Butter Pasta**
Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter
- Lunch Special Spicy Vodka Pasta**
Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce

LUNCH SPECIAL SALMON

Choose one for 18.95

- Lunch Special Miso Glazed Salmon***
Served with Steamed Rice and Stir-Fried Vegetables
- Lunch Special Simply Grilled Salmon***
Served with Mashed Potatoes and Vegetable
- Lunch Special Salmon Piccata***
With Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

FOODS OF THE WORLD

Crispy Caramel Chicken	21.95	Spicy Ginger Beef	23.95
<i>Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</i>		<i>A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with Steamed White Rice</i>	
Thai Fried Chicken	21.95	Indochine Shrimp and Chicken	23.50
<i>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</i>		<i>A Fusion Dish of Chinese and Indian Flavors. Jumbo Shrimp, Chicken, Onions and Sweet Ginger all Sauteed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with Steamed Rice</i>	
Shaking Beef*	23.95		
<i>A Vietnamese Classic with Beef Tenderloin, Onions, Red Chiles and Seared with Soy, Garlic and Fresh Ginger. Served with White Rice</i>			

PASTA AND NOODLES

Pasta Pomodoro  Upon Request	18.95	Ricotta & Spinach Ravioli	19.95
<i>Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</i>		<i>Housemade Ravioli Filled with Fresh Spinach and Ricotta Cheese with Your Choice of Brown Butter and Sage or Our Tomato Sauce</i>	
Zen Noodles	18.95	Pasta Carbonara  Upon Request	21.95
<i>A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side</i>		<i>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!</i>	
Chicken, Mushroom & Brown Butter Pasta	21.50	<i>With Chicken</i>	26.95
<i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i>		Spicy Vodka Pasta	22.95
Fettuccini Alfredo	21.95	<i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</i>	
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>	26.95	Garlic Shrimp Pasta  Upon Request	23.50
Cacio e Pepe Pasta	20.95	<i>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>	
<i>Our Not So Traditional Recipe with Rigatoni, Romano and Parmesan Cheese, Arugula and Lots of Freshly Ground Black Pepper</i>	25.95	Sunday Night Pasta	23.95
<i>With Chicken</i>		<i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic. Served over Spaghettini</i>	

GRAND CASUAL CUISINE

Garlic Chicken	21.95	Fried Chicken Tenders	19.95
<i>Chicken Breasts Stuffed with Garlic Butter and Parmesan, Lightly Battered and Fried Crisp. Served with Red Wine Roasted Garlic Sauce, Mashed Potatoes and Fresh Vegetables</i>		<i>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</i>	
Chicken Fried Chicken	20.95	Chicken Royale	21.50
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>		<i>Lightly Battered Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots</i>	
Chicken Parmesan	23.95	Salisbury Steak*	20.95
<i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i>		<i>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	
Braised Pot Roast  Upon Request	23.95	Lemon Chicken Piccata	22.95
<i>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</i>		<i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	
Cajun Shrimp & Chicken Jambalaya	23.95	Bourbon Street Chicken	21.95
<i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>		<i>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</i>	
Madeira Chicken	23.95		
<i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>			

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

WOOD GRILLED STEAKS, CHOPS & RIBS

Our Steaks are aged up to four weeks for flavor, then seasoned and wood grilled to seal in the juices.

Cafe Beef Wellington* 26.50

*Filet Mignon Steak Medallions Covered with Crimini Mushrooms and Topped with Warm Puff Pastry.
Served with Madeira Wine Sauce, Mashed Potatoes and Vegetables*

Rib Eye Steak*  Upon Request 34.95

Served with Potato and Vegetable

Filet Mignon*  Upon Request 36.95

Served with Potato and Vegetable

Parmesan Crusted Pork Chop 25.95

*Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs.
Served with Mashed Potatoes, Green Beans and Roasted Carrots*

B.B.Q. Baby Back Ribs

*Falling Off the Bone Tender! Wood Grilled Baby Back Ribs
Glazed with Our B.B.Q. Sauce and Served with French Fries and Peanut Cole Slaw*

Half Rack 19.95 Full Rack 33.95

FISH & SEAFOOD

Crispy Fish & Chips

21.95

*Tempura Style Served with Peanut Cole Slaw,
French Fries and Our Own Tartar Sauce*

Salmon Three Ways*

26.95

*Fresh Salmon Prepared in Three Styles; Soy Glazed with
Shiitake Mushrooms, Horseradish Crusted with Asparagus
and Almond-Ginger with Green Beans and Beurre Blanc*

Cedar Planked B.B.Q. Salmon*

26.95

*Roasted on a Cedar Plank and Glazed with Sweet
and Spicy B.B.Q. Sauce. Served with Mashed Potatoes
and Buttered Corn*

Sweet-Hot Chili Shrimp

24.95

*A Southeast Asian Specialty with Crispy Shrimp and
Stir-Fried Vegetables. Served with White Rice*

Jumbo Fried Shrimp

25.95

Served with Peanut Cole Slaw and French Fries

Shrimp Scampi

26.95

*Sauteed with White Wine, Lemon, Garlic, Fresh Tomato,
Basil and a Touch of Cream. Served with Pasta*

Wood Grilled Fresh Market Fish of the Day*

25.95

 Upon Request

Served with Potato and Vegetables

Miso Glazed Salmon*

26.95

Served with Steamed Rice and Stir-Fried Vegetables

SIDE DISHES

French Fries

5.95

Sweet Potato Fries

6.95

Yukon Gold Mashed Potatoes

6.95

Glazed Carrots

6.50

Crispy Glazed Brussels Sprouts

6.95

Broccoli

6.50

Green Beans

6.50

Fresh Spinach

6.50

Asparagus

7.50

Sauteed Mushrooms

7.50

Macaroni & Cheese Skillet

9.95

Steamed White Rice

2.50

Brown Rice

2.95



L A T E N I G H T M E N U

SERVED FROM MIDNIGHT—6:00 AM

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes, with Toast*	11.95	Belgian Waffle	10.95
<small>☞ Upon Request</small>		<i>With Strawberries</i>	12.95
<i>With Applewood Smoked Bacon, Ham or Link Sausage</i>	15.95	<i>With Blueberries</i>	13.95
Whole Egg or Egg White Omelette ☞ Upon Request	16.95	Fried Chicken and Waffles	16.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i>		<i>Topped with Crispy Fried Chicken Strips and Pecans</i>	
Fresh Garden Omelette ☞ Upon Request	16.95	<i>Served with Maple-Butter Sauce</i>	
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>		Housemade Pastrami Hash and Eggs* ☞ Upon Request	18.50
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs ☞ Upon Request	16.95	<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>	
DeLux Breakfast Sandwich	14.95	Smoked Salmon with Scrambled Eggs and Onions*	18.95
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		<small>☞ Upon Request</small>	
Breakfast Quesadilla	16.95	Grilled Steak, Hash Brown Potatoes with Eggs, any style* ☞ Upon Request	22.95
<i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request	18.95
		Fresh Berries ☞ Upon Request	8.95 to 11.50

STARTERS

Pot Stickers	13.95	General Tso's Cauliflower	10.95
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Double Stuffed Potato Spring Rolls®	13.95	Avocado Wontons	12.95
<i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Buffalo Chicken Rolls™	15.95	Mini Cheeseburgers*	14.50
<i>Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	15.95	Creamy Spinach & Cheese Dip	15.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Chicken Lettuce Wraps	15.95	Stacked Chicken Quesadilla	15.95
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
Volcano Shrimp	15.50	Buffalo Wings	16.50
<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Asian Nachos	16.50	Grand Fried Calamari	17.50
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>With Fried Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	
Korean Ribs	15.95	Rustic Pizza	15.95 – 18.95
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Cacio e Pepe, Spicy Italian or Sausage, Pepperoni & Mushrooms</i>	
Bao Buns		Crispy Vegetable Spring Rolls	10.95
<i>Steamed Asian Buns with Marinated Vegetables, Cucumber, Cilantro and Shallot Mayonnaise. Served with Thai Chili Sauce</i>		<i>Sauteed Vegetables, Onions, Garlic, Cilantro and Rice Noodles in Vietnamese Wrappers</i>	
<i>Crispy Chicken 13.95 Braised Pork Belly 15.95</i>		Chicken Samosas	10.95
		<i>Crispy Wrappers Filled with Spiced Chicken. Served with Sweet-Hot Chili Sauce</i>	
		Today's Soups	8.95

LATE NIGHT MENU

SERVED FROM MIDNIGHT—6:00 AM

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries.
Sweet Potato Fries 1.50 Extra

DeLux Drive-In Burger™*  Upon Request	16.95	Avocado-Chipotle Cheeseburger*	17.50
<i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>		<i>Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro</i>	
The Chop House Burger*  Upon Request	17.50	Grand Lux Burger Melt™*	17.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.50 Each</i>		<i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing</i>	
Double Smashed Cheeseburger*  Upon Request	17.50	Grand Lux Turkey Burger™	17.50
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Crispy Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
The Bacon-Cheese Burger*  Upon Request	17.50	Veggie Burger	17.50
<i>Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island</i>		<i>Our Housemade Crispy Veggie “Burger”. Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing</i>	
Wood Grilled B.B.Q. Burger*	17.50	<i>Add Avocado 2.50 Extra</i>	
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>		Impossible® Burger  Upon Request	18.95
Island Burger*	17.50	<i>A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun</i>	
<i>Chargrilled and Covered with Caramelized Onions, Bacon, Melted Cheese, and Pineapple Slaw on a Toasted Bun with Sriracha Mayo and Thousand Island Dressing</i>			

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.50 Extra

Sandwich Special	16.50	B.L.T. Sandwich	15.95
<i>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</i>		<i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread</i>	
Chicken, Bacon and Avocado Melt	17.50	Fuji Apple Chicken Salad Sandwich	16.50
<i>On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli</i>		<i>Chunks of Chicken Breast with Celery, Green Onion, Mayonnaise and Fuji Apple Slaw on Grilled Brioche Bread</i>	
Spicy Buffalo Chicken Sandwich	16.95	Roast Turkey and Brie Sandwich	16.95
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey on a Roll with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo</i>	
Crispy Chicken Sandwich	16.95	Short Rib Grilled Cheese Sandwich	17.95
<i>Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun</i>		<i>Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread</i>	
Grand Club Sandwich	17.95	Chicken Parmesan Sandwich	17.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella and Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread.</i>	
DeLux Cuban Sandwich	17.95		
<i>Braised Pork Belly, Ham, Melted Cheese, Pickles, Yellow Mustard and Mayonnaise on a Grilled and Pressed Roll</i>			



LATE NIGHT MENU

SERVED FROM MIDNIGHT—6:00 AM

SALADS

House Green Salad <i>Upon Request</i>	10.95	Grand Cobb Salad	18.95
<i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i>		<i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
Caesar Salad <i>Upon Request</i>	13.95	Asian Chicken Salad	18.95
<i>Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</i>	18.95	<i>Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</i>	
Chopped Salad <i>Upon Request</i>	16.50	Grilled Chicken and Avocado Salad	18.95
<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>	22.95	<i>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</i>	
Jumbo Shrimp Salad <i>Upon Request</i>		Southwestern Salad	18.95
<i>Chilled Shrimp, Crisp Romaine Lettuce, Tomato, Avocado and Our Thousand Island Dressing</i>		<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>	

SPECIALTIES AND PASTA

Zen Noodles	18.95	Crispy Caramel Chicken	21.95
<i>A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side</i>		<i>Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</i>	
Chicken, Mushroom & Brown Butter Pasta	21.50	Crispy Fish & Chips	21.95
<i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i>		<i>Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce</i>	
Fettuccini Alfredo	21.95	Cajun Shrimp & Chicken Jambalaya	23.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>	26.95	<i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>	
Pasta Carbonara <i>Upon Request</i>	21.95	Chicken Parmesan	23.95
<i>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination! With Chicken</i>	26.95	<i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i>	
Chicken Fried Chicken	20.95	Spicy Ginger Beef	23.95
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>		<i>A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with Steamed White Rice</i>	
Lemon Chicken Piccata	22.95	Jumbo Fried Shrimp	25.95
<i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>		<i>Served with Peanut Cole Slaw and French Fries</i>	
Garlic Shrimp Pasta <i>Upon Request</i>	23.50	Shrimp Scampi	25.95
<i>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>		<i>Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta</i>	
Madeira Chicken	23.95	Cedar Planked B.B.Q. Salmon*	26.95
<i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>		<i>Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn</i>	
Sunday Night Pasta	23.95	Wood Grilled Fresh Market Fish of the Day*	25.95
<i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic. Served over Spaghettini</i>		<i>Upon Request</i>	
		<i>Served with Potato and Vegetables</i>	

WOOD GRILLED STEAKS & RIBS

Our Steaks are aged up to four weeks for flavor, then seasoned and wood grilled to seal in the juices.

Rib Eye Steak* <i>Upon Request</i>	34.95	B.B.Q. Baby Back Ribs	
<i>Served with Potato and Vegetable</i>		<i>Falling Off the Bone Tender! Wood Grilled Baby Back Ribs Glazed with Our B.B.Q. Sauce and Served with French Fries and Peanut Cole Slaw</i>	
Filet Mignon* <i>Upon Request</i>	36.95		
<i>Served with Potato and Vegetable</i>			
			Half Rack 19.95
			Full Rack 33.95

BEVERAGES

SMOOTHIES AND FIZZES

Strawberry Fruit Smoothie <i>Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</i>	8.95	Passion Fruit Ginger Crush <i>Passion Fruit, Ginger and Citrus</i>	6.50
Hawaiian Smoothie <i>An Island Blend of Pineapple, Mango and Coconut</i>	8.95	Coconut Limeade <i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i>	6.50
Mango Ice Swirl <i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i>	8.95		

ESPRESSO DRINKS

Oat Milk Available Upon Request

Cappuccino <i>Double Shot of Espresso and Steamed Milk</i>	5.50	Caramel Macchiato <i>Double Espresso, Caramel, Vanilla and Steamed Milk</i>	6.50
Cafe Latte <i>Double Espresso, Extra Steamed Milk</i>	5.50	Honey Vanilla Latte <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	6.50
Cafe Mocha <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	6.50	Double Espresso	4.75



Freshly Brewed Coffee <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>	5.00	Fresh Orange or Grapefruit Juice	7.95
Iced Cold Brew Coffee	5.50	Assorted Juices <i>Apple, Cranberry or Tomato</i>	6.95
Iced Tea, Black & Herbal Teas	5.00	Grand Lux Lemonade™ <i>Made In-House with a Sugared Rim</i>	5.95
Soft Drinks <i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer</i>	5.00	Arnold Palmer	5.50
San Pellegrino Sparkling Water	4.95 / 7.95	Strawberry or Cucumber Lemonade	6.50
Fiji Natural Artesian Water	4.95 / 7.95	Special Grand Lux Hot Chocolate™	5.95



DESSERTS

FRESH FROM OUR OWN BAKERY

We are proud to offer a wonderful selection of your favorite desserts,
prepared by our pastry chefs each day in our in-house bakery.

DESSERT FAVORITES

Warm Butter Cake

Warm Buttery Vanilla Cake with a Rich Creamy Center,
Served with Fresh Strawberries and Vanilla Ice Cream

10.95

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

10.50

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust.
Topped with Fresh Whipped Cream

10.95

"The Best" Carrot Cake

Citrus Cream Cheese Frosting

10.50

Warm Brownie Sundae

Our Housemade Brownie Topped with Vanilla
Ice Cream, Whipped Cream, Toasted Almonds,
Chocolate Fudge and Caramel Sauce.
Served with Jack Daniel's Crème Anglaise

11.95

Deep Dark Fudge Cake

Fudgy Chocolate Frosting

10.50

A Box of Warm Homemade Chocolate Chip Pecan Cookies

A Freshly Baked Dozen. Take the Rest Home!

11.50

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake 

Salted Caramel Cheesecake

Cheesecake from 9.50 to 11.95

* Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 8 or more,
but payment of that amount is not required. Our guests always have the right to determine how much they'd like to tip.

Not responsible for lost or stolen articles • We reserve the right to refuse service to anyone.

Prices subject to change without notice. Sales Tax will be added to the retail price on all taxable items.

All Substitutions Charged A La Carte

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