GRAND LUX CAFE®

Galleria Dallas
13420 N. Dallas Parkway, Dallas

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®.

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

Paloma-Mosa
Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé

NON-ALCOHOLIC SPECIALTIES

Passion Fruit Ginger Crush
Passion Fruit, Ginger and Citrus

Cherry Lime Fizz
Cherry and Fresh Lime with Soda

Coconut Limeade
A Tropical Blend of Pineapple, Coconut and Fresh Lime

Pom-Berry Smash
Pomegranate, Raspberry and Pineapple

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

White Peach Cosmo
Grey Goose Vodka, White Peach and Citrus

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

Strawberry Greyhound
Strawberry Infused Hangar 1 Vodka and Fresh Grapefruit with a Splash of Brut Rosé

Calypso Mojito
Bacardi Superior with Pineapple, Passion Fruit and Mango

Katana Smash
Iwai Japanese Whisky and Balvenie 12 Year with Orgeat, Rosé Aperitivo and Citrus

Lux Old Fashioned
Elijah Craig Rye, 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™
El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime

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

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

Mojito
Flor de Caña Silver Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum

Emerald Appletini
Ciroc Apple Vodka, Midori Melon, Fiorente Elderflower and Citrus

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

BEER, WINE & CHAMPAGNE

DRAFT BEER

Stella Artois
Renowned Belgian Pilsner

Deep Ellum Dallas Blonde
Delicious Session Ale

Manhattan Project Half-Life Hazy IPA
Unfiltered Northeast Inspired IPA

BOTTLES & CANS

CRAFT LAGER & ALES

Deep Ellum Neato Bandito

Shiner Ruby Redbird

Revolver 817 Blonde

Blue Moon Belgian White

Texas Ale Project Blood Orange IPA

Community Mosaic IPA

IMPORTED SELECTIONS

Modelo Especial

Dos Equis Special Lager

AMERICAN LAGER & CIDER

Michelob Ultra

Bud Light

Angry Orchard Crisp Cider

NON-ALCOHOLIC

Stella Liberté

Community Nada IPA

SPARKLING WINE

Prosecco			
La Luca, Italy		12.00	42.00
Rosé			
Gloria Ferrer, Blanc de Noirs, Carneros		12.00	42.00
Sparkling			
Mumm Napa, Brut Prestige, Napa Valley			46.00
Champagne			
Laurent-Perrier, Brut, France	*split*	18.00	
Veuve Clicquot, Yellow Label, France	*half bottle*	45.00	85.00

WHITE WINE

Moscato			
Seven Daughters, Italy	11.00	14.50	39.00
Rosé			
Le Caprice de Clémentine, Côtes de Provence	11.00	14.50	39.00
Riesling			
Chateau Ste. Michelle, Columbia Valley	11.00	14.50	39.00
Pinot Grigio			
Grand Lux Cafe Private Reserve, Columbia Valley	11.00	14.50	39.00
Santa Margherita, Valdadige	13.00	17.50	45.00
Sauvignon Blanc			
Dry Creek Vineyards, Fumé Blanc, Sonoma County	11.00	14.50	39.00
Kim Crawford, Marlborough	13.00	17.50	45.00
Chardonnay			
Grand Lux Cafe Private Reserve, Columbia Valley	11.00	14.50	39.00
Kendall-Jackson, Grand Reserve, Santa Barbara	13.00	17.50	45.00
Calera, Central Coast	15.00	20.00	52.00
Stag's Leap Wine Cellars, Karia, Napa Valley			60.00

RED WINE

Pinot Noir			
Grand Lux Cafe Private Reserve, California	11.00	14.50	39.00
Sokol Blosser, Evolution, Willamette Valley	13.00	17.50	45.00
Etude, Carneros			60.00
Merlot			
Ferrari-Carano, Sonoma County	12.00	16.00	42.00
Syrah			
Qupé, Central Coast	12.00	16.00	42.00
Malbec			
Wapisa, Patagonia, Argentina	13.00	17.50	45.00
Red Blend			
C.M.S., Columbia Valley	11.00	14.50	39.00
Franciscan, Magnificat, Napa Valley			60.00
Cabernet Sauvignon			
Grand Lux Cafe Private Reserve, California	11.00	14.50	39.00
Francis Coppola, Black Label Claret, California	13.00	17.50	45.00
Justin, Paso Robles	15.00	20.00	52.00
Beringer, Knights Valley			60.00
Jordan, Alexander Valley			89.00

SMALL PLATES

Buffalo Chicken Bites™ 10.95
Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing

Crispy Fried Zucchini 10.95
With Parmesan Cheese and Lemon Aioli

General Tso's Cauliflower 11.50
Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce

Lemon-Parmesan Brussels Sprouts 11.95
With Fuji Apple, Lemon, Olive Oil, Parmesan and Vinaigrette

Mini Chimichangas 11.95
Crisp Flour Tortillas Filled with Ground Beef, Chorizo, Peppers, Onions and Cheese. Served with Sour Cream and Salsa

Asian Short Rib Tacos 12.95
Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli

Crispy Calamari 12.95
Served with Warm Marinara Sauce

Crab Rangoon 12.95
A Classic Recipe with Crab, Water Chestnuts, Green Onion and Cream Cheese Fried Crisp. Served with Sweet Chili Sauce

Mini Lux Salad GF *Upon Request* 7.95
Baby Greens, Tomatoes with Garlic Croutons

Fried Pickles 8.50
Crispy Slices Served with Our Dipping Sauce

Avocado Wontons 12.50
Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce

Mini Nachos 11.95
Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans

Mini Tacos
Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa
Chicken 10.50 *Crispy Fish* 12.50

Pot Roast Cheese Fries 12.95
French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce

Crispy Fried Provolone Cheese 13.95
Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce

Today's Soups 9.50

STARTERS

Pot Stickers 15.50
Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce

Buffalo Chicken Rolls™ 16.50
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

Crab Cakes 14.95
Our Crab Cakes Served with Mustard Sauce

Crispy Thai Shrimp & Chicken Spring Rolls 15.95
Served with Thai Sweet-Hot Chili Sauce

Chicken Lettuce Wraps 15.95
Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps

Ahi Tuna Tacos* 16.50
Crispy Wonton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro

Asian Nachos 16.95
Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream

Korean Ribs 16.50
Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce

Spicy Tuna* 17.95
Ahi Tuna on Crispy Sushi Rice

Ahi Tuna Poke* 17.95
An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice

Crispy Shrimp Rolls 16.50
Pastry Wrapped Shrimp Fried Crisp with Parmesan and Basil Aioli

Double Stuffed Potato Spring Rolls® 13.95
Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion

Mini Cheeseburgers* 14.95
Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns

Volcano Shrimp 15.95
Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli

Stacked Chicken Quesadilla 15.50
Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa

Creamy Spinach & Cheese Dip 16.95
Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa

Garlicky Shrimp 17.95
Spanish-Style Sauteed Shrimp with Lots of Garlic, White Wine, Tomato, Parmesan and Lemon

Buffalo Wings 16.95
Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks

Grand Fried Calamari 18.95
With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces

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

This symbol GF *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.*

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries.
Sweet Potato Fries 1.95 Extra

DeLux Drive-In Burger™* GF *Upon Request* 16.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise

Tavern Burger* 17.95
Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce

The Chop House Burger* GF *Upon Request* 18.50
A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sauteed Mushrooms 1.95 Each
Add Avocado or Bacon 2.95 Extra

Double Smashed Cheeseburger* GF *Upon Request* 17.95
Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce

The Bacon-Cheese Burger* GF *Upon Request* 18.50
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island

Wood Grilled B.B.Q. Burger* 18.50
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce

Avocado-Chipotle Cheeseburger* 18.50
Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise

Grand Lux Burger Melt™* 18.50
On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing

Grand Lux Turkey Burger™ 18.50
Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo

Veggie Burger 18.50
Our Housemade Crispy Veggie "Burger". Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing
Add Avocado 2.95 Extra

Ahi Tuna Steak Burger* 19.95
Crispy, Spicy, Sushi Grade Rare Tuna Burger with Sweet Soy, Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo

Impossible® Burger GF *Upon Request* 18.95
A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.95 Extra

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

Chicken, Bacon and Avocado Melt 18.95
On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli

Spicy Buffalo Chicken Sandwich 17.95
Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun

Crispy Chicken Sandwich 17.95
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun

Grand Club Sandwich 18.95
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast

Roast Pork & Broccoli Rabe 18.95
Inspired by the Philadelphia Favorite with Melted Provolone, Cherry Peppers, Grilled Onions and Garlic Aioli on a Toasted Roll

B.L.T. Sandwich 16.50
Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread

Fuji Apple Chicken Salad Sandwich 16.95
Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Fuji Apple Slaw on Grilled Brioche Bread

Roast Turkey and Brie Sandwich 18.50
Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll

Short Rib Grilled Cheese Sandwich 18.95
Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread

Chicken Parmesan Sandwich 18.95
Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread

SALADS

MARKET SALADS

House Green Salad GF *Upon Request* 10.95
Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Caesar Salad GF *Upon Request* 14.50
Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken 20.50

Farmer's Market Salad 16.50
Mixed Greens, Asparagus, Cucumber, Tomato, Peppers, Onion, Farro and Creamy House Dressing. Topped with a Little Greek Yogurt and Green Harissa

Empress Chicken Salad 16.95
Chilled Greens, Snap Peas, Bok Choy, Carrots, Sesame Noodles and Crispy Shallots. Tossed with Our Asian Chili Crunch Vinaigrette and Thai Peanut Sauce

Kale and Warm Grains 15.95
Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro

Crispy Avocado Salad 15.95
Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado

Chopped Salad GF *Upon Request* 16.50
Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette

GRAND SALADS

Asian Chicken Salad 18.95
Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing

Southwestern Salad 18.95
Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

Grilled Chicken and Avocado Salad 18.95
A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette

Grand Cobb Salad 19.50
A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette

Ahi Tuna Salad* 26.95
Sushi Grade Ahi with Mixed Greens, Potato, Tomato, Green Beans, Beets and Kalamata Olives Tossed with Our House Vinaigrette

ADDITIONS

Avocado	3.95	*Grilled Salmon**	7.95
Grilled Chicken	5.95	*Wood Grilled Steak**	8.95
Shrimp	7.95		

GRAND LUX CAFE LUNCH SPECIALS

SERVED UNTIL 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

Omelette GF *Upon Request* 16.95

Select any Four Items: Bacon, Ham, Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti Cheese. Served with French Fries or a Mixed Green Salad

LUNCH SPECIAL SALADS

Caesar Salad GF *Upon Request* 14.50

Whole Romaine Leaves with Parmesan Crisps

With Grilled Chicken 20.50

Lunch Special Asian Chicken Salad 16.50

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 16.50

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 16.50

Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

Lunch Special Cobb Salad 16.95

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 17.50

Choose from:

Lunch Special Chicken Parmesan

Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini

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 17.50

A Lunch Portion of Pasta and a Mixed Green Salad. Choose from:

Lunch Special Pasta Pomodoro GF *Upon Request*

Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese

With Chicken 19.50

Lunch Special Fettuccini Alfredo

Tossed in a Rich Parmesan Cream Sauce

With Chicken 19.50

Lunch Special Pasta Carbonara GF *Upon Request*

Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce

With Chicken 19.50

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 19.50

Choose from:

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

BENTO BOX

Served Monday–Friday until 5:00 PM

Choose a Soup, as well as your choice of a Petite Mixed Baby or Caesar Salad and Main Dish from the following:

Steak Au Poivre* 19.50

Peppercorn Crusted Steak Medallions with a Rich Red Wine Mushroom Sauce and Bistro Style Garlic-Parmesan Fries

Fresh Grilled Salmon* 19.50

Wood Grilled with Lemon Sauce and Mashed Potatoes. Served with Asparagus

Chicken Supreme 18.50

Lightly Breaded Sauteed Chicken Breast Over a White Wine Butter Sauce and Mashed Potatoes. Served with Green Beans

New Orleans Shrimp 19.50

Sauteed Shrimp, Peppers, Onions, Garlic and Pork Tasso in a Spicy Creole Sauce. Served with White Rice

FOODS OF THE WORLD

Crispy Caramel Chicken 21.95
Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice

Thai Fried Chicken 21.95
Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables

Spicy Ginger Beef 24.95
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

Indochine Shrimp and Chicken 25.50
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

GRAND CASUAL CUISINE

Tenderloin Steak Tacos* 21.95
Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice

Garlic Chicken 22.50
Chicken Breasts Stuffed with Garlic Butter and Parmesan, Lightly Breaded and Fried Crisp. Served with Red Wine Roasted Garlic Sauce, Mashed Potatoes and Fresh Vegetables

Chicken Fried Chicken 21.95
Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans

Chicken Parmesan 23.95
Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini

Cajun Shrimp & Chicken Jambalaya 24.95
Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice

Madeira Chicken 24.95
Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes

Fried Chicken Tenders 19.95
Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping

Chicken Royale 22.50
Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots

Salisbury Steak* 21.95
Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables

Lemon Chicken Piccata 24.50
Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta

Bourbon Street Chicken 23.95
Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce

Braised Pot Roast GF *Upon Request* 24.95
Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

PASTA

Pasta Pomodoro GF *Upon Request* 18.95
Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese

Fettuccini Alfredo 22.50
Tossed in a Rich Parmesan Cream Sauce
With Chicken 28.50

Chicken, Mushroom & Brown Butter Pasta 22.95
Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter

Spicy Vodka Pasta 22.95
Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce

Garlic Shrimp Pasta GF *Upon Request* 24.95
Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese

Pasta Carbonara GF *Upon Request* 22.50
Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce
With Chicken 28.50

Sunday Night Pasta 25.95
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

Short Rib Pasta 26.95
Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and Onion

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* 27.95
Filet Mignon Steak Medallions Covered with Crimini Mushrooms and Topped with Warm Puff Pastry. Served with Madeira Wine Sauce, Mashed Potatoes and Vegetables

Steak Frites* 32.95
Wood-Grilled Butcher's Steak with Red Wine Sauce and Garlic-Herb Butter. Served with Parmesan Fries

Rib Eye Steak* GF *Upon Request* 38.95
Served with Potato and Green Beans

Petite Filet* GF *Upon Request* 36.95
Served with Potato and Green Beans

Filet Mignon* GF *Upon Request* 42.50
Served with Potato and Green Beans

Parmesan Crusted Pork Chop 27.95
A 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 21.50 *Full Rack* 33.95

FISH & SEAFOOD

Crispy Fish & Chips 22.50
Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce

Cedar Planked B.B.Q. Salmon* 27.50
Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn

Miso Glazed Salmon* 27.50
Served with Steamed Rice and Stir-Fried Vegetables

Salmon Three Ways* 27.50
Fresh Salmon Prepared in Three Styles; Soy Glazed with Shiitake Mushrooms, Horseradish Crusted with Asparagus and Almond-Ginger with Beurre Blanc

Wood Grilled Fresh Market Fish of the Day* 25.95
GF *Upon Request*
Served with Potato and Broccoli

Jumbo Fried Shrimp 26.95
Served with Peanut Cole Slaw and French Fries

Shrimp Scampi 28.50
Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil and a Touch of Cream. Served with Pasta

Seared Ahi Tuna* 27.95
Seared Rare and Served with Sauteed Bok Choy, Snap Peas, Mushrooms and Onion. Served with White Rice

SIDE DISHES

French Fries	6.95	**Crispy Glazed Brussels Sprouts**	7.50	**Sauteed Mushrooms**	7.95
Sweet Potato Fries	7.50	**Broccoli**	6.95	**Macaroni & Cheese Skillet**	9.50
Yukon Gold Mashed Potatoes	7.50	**Green Beans**	6.95	**Steamed White Rice**	2.50
Glazed Carrots	6.95	**Fresh Spinach**	6.95	**Brown Rice**	2.95
		Asparagus	7.95		

BEVERAGES

SMOOTHIES AND FIZZES

Strawberry Fruit Smoothie 7.95
Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices

Hawaiian Smoothie 7.95
An Island Blend of Pineapple, Mango and Coconut

Mango Ice Swirl 8.50
Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries

Passion Fruit Ginger Crush 6.50
Passion Fruit, Ginger and Citrus

Cherry Lime Fizz 6.50
Cherry and Fresh Lime with Soda

Coconut Limeade 6.50
A Tropical Blend of Pineapple, Coconut and Fresh Lime

Pom-Berry Smash 6.50
Pomegranate, Raspberry and Pineapple

ESPRESSO DRINKS

Oat Milk Available Upon Request

Cappuccino 5.75
Double Shot of Espresso and Steamed Milk

Cafe Latte 5.75
Double Espresso, Extra Steamed Milk

Cafe Mocha 6.75
Double Espresso, Steamed Milk, Chocolate and Whipped Cream

Caramel Macchiato 6.75
Double Espresso, Caramel, Vanilla and Steamed Milk

Honey Vanilla Latte 6.75
Double Espresso, Honey, Vanilla and Steamed Milk

Double Espresso 4.50

Freshly Brewed Coffee 4.50
Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed

Iced Cold Brew Coffee 4.95

Iced Tea, Black & Herbal Teas 4.50

Soft Drinks 4.50
Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer, Diet Dr. Pepper

San Pellegrino Sparkling Water 4.75 / 8.50

Fiji Natural Artesian Water 4.75 / 8.50

Fresh Orange or Grapefruit Juice 7.50

Assorted Juices 6.50
Apple, Cranberry or Tomato

Grand Lux Lemonade™ 5.50
Made In-House with a Sugared Rim

Arnold Palmer 5.50

Strawberry or Cucumber Lemonade 5.95

Special Grand Lux Hot Chocolate™ 5.50

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.

BAKED TO ORDER DESSERTS

Our Special Baked to Order Desserts take about 20 minutes to prepare. So they can be properly served, we request you order them with your Entrée.

Molten Chocolate Cake 11.95
With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets 11.95
Served Warm with Three Sauces

A Box of Warm Homemade Chocolate Chip Pecan Cookies 11.95
A Freshly Baked Dozen. Take the Rest Home!

Warm Rustic Apple Pie 11.95
Baked when you order it! Flaky Sugared Crust Filled with Fresh Apples and Topped with Vanilla Ice Cream and Caramel

DESSERT FAVORITES

Warm Butter Cake 11.95
Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream

Key Lime Pie 11.50
Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream

Warm Brownie Sundae 12.50
Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniel's Crème Anglaise

Red Velvet Cake 10.95
A Southern Classic with Cream Cheese Frosting

"The Best" Carrot Cake 10.95
Citrus Cream Cheese Frosting

Deep Dark Fudge Cake 10.95
Fudgy Chocolate Frosting

Hot Fudge Cream Puffs 12.50
A Parisian Classic! Housemade Cream Puffs Filled with Vanilla Ice Cream. Topped with Chocolate Fudge Sauce, Pecans and Whipped Cream

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake GF

Oreo® Dream Extreme Cheesecake

Cheesecake from 9.50 *to* 11.50

** 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 7 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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WEEKEND BRUNCH

SATURDAY AND SUNDAY UNTIL 2:00 PM

MORNING COCKTAILS

Paloma-Mosa 13.00
Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé

Peach Spritz 13.00
White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

Pomegranate Spritz 13.00
Pomegranate, Orange and Brut Rosé

Spicy Mary 13.00
Infused Pepper Vodka and Our Homemade Bloody Mary Mix

Rosé Spritz 13.00
Elderflower, Fresh Raspberry and Sparkling Rosé

Strawberry Greyhound 15.00
Strawberry Infused Hangar 1 Vodka and Fresh Grapefruit with a Splash of Brut Rosé

Hazelnut Coffee Manhattan 15.00
Maker's Mark Bourbon, Borghetti Espresso Liqueur and Frangelico

Cold Brew Espresso Martini 15.00
Belvedere Vodka, Frangelico, Borghetti and Cold Brew

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes, with Toast* 12.50
GF *Upon Request*

With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage 16.50

Whole Egg or Egg White Omelette GF *Upon Request* 16.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti

Fresh Garden Omelette GF *Upon Request* 16.95
Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream

Florentine Omelette 16.95
Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce

Chile Relleno Omelette 17.95
A Lightly Battered Fire Roasted Poblano Pepper Stuffed with Cheese and Covered with Red Chili Sauce, Sour Cream and Cilantro

Breakfast Combo* 15.50
Two Eggs, Two Slices of Bacon or Two Breakfast Sausage Links and Two Buttermilk Pancakes with Hash Browns

DeLux Breakfast Sandwich 15.50
Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns

Breakfast Quesadilla 16.50
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

Biscuits and Gravy with Eggs* 16.95
Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with Housemade Sausage Gravy. Served Over Crispy Crushed Potatoes
Add Fried Chicken 5.00 Extra

Kids' Breakfast
Ask Your Server for Selection

BENEDICTS

"The Best" Eggs Benedict with Ham & Hollandaise* 17.50

Short Rib Benedict* GF *Upon Request* 18.50
Tender Braised Short Rib with Mushrooms and Onions on Crispy Potato Cakes Topped with Poached Eggs and Hollandaise Sauce. Served with Sliced Tomatoes

B.L.T. Benedict* 18.50
Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula Covered with Calabrian Hollandaise on a Grilled English Muffin

Avocado Benedict* GF *Upon Request* 18.50
Fresh Buttery Avocados Take the Place of an English Muffin. Covered with Oven-Roasted Tomato, Poached Eggs and Hollandaise Sauce. Served with a Petite Salad or Hash Browns

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes 9.95 / 11.95
With Blueberries 12.50 / 14.95

Caramel Banana Pancakes 14.95
Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Caramel Sauce, Pecans and Chantilly Cream

Cinnamon Swirl-Pecan Pancakes 14.95
Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter

Grand Lux Cafe® French Toast 15.95
Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup
With Fresh Strawberries 17.95
Or With Bacon, Ham or Link Sausage 19.95

Belgian Waffle 10.95
With Strawberries 12.95
With Blueberries 13.95

Fried Chicken and Waffles 17.50
Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce

Breakfast Beignets 11.95
Made to Order and Served Warm (please allow 15 minutes)

EXTRAS

Toasted Bagel 3.95
Toasted Bagel *with Cream Cheese* 5.95
Toast or English Muffin 3.50

Fresh Berries GF *Upon Request* 7.95 to 9.95
Two Eggs, any style* GF *Upon Request* 6.95
Hash Brown Potatoes GF *Upon Request* 6.95
Bacon, Ham or Link Sausage GF *Upon Request* 7.95