GRAND LUX CAFE.

Centre at Post Oak
5000 Westheimer Road, Houston
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.

Craft Cocktails

Tahitian Pineapple
Reyka Vodka, Pineapple and Fresh Lime

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

Tequila Cucumber Cooler
Avion Silver Tequila, Fiorente, Cucumber, Lemon and Fresh Mint

Calypso Mojito
Bacardi Superior with Pineapple, Passion Fruit and Mango

Blood Orange Martini
Tito’s, Pierre Ferrand Dry Curacao and Blood Orange

Kentucky Iced Coffee
Yellowstone Bourbon, Borghetti Espresso Liqueur and Black Walnut, Topped with Sweet Cream Foam

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

The Classics

The Grand Lux Margarita™
Azunia Organic Blanco Tequila, Cointreau, Grand Marnier, Agave and Fresh Lime

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

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!

Strawberry Martini
Hangar 1 Vodka Hand Muddled with Fresh Strawberries

Mai Tai
An Exotic Blend of Dark and Spiced Rums with Island Juices

Sparkling Cocktails

Peach Bellini Spritz
Giffard Peach, Citrus and Prosecco

Rosé Spritz
Elderflower, Fresh Raspberry and Sparkling Rosé

Wonderful Spritz
Pomegranate, Orange and Brut Rosé

Lychee-Li
Lychee, Fresh Grapefruit and Sparkling Rosé

Non-Alcoholic Specialties

Passion Fruit Ginger Crush
Passion Fruit, Ginger and Citrus

Coconut Limeade
A Tropical Blend of Pineapple Coconut and Fresh Lime

Pineapple Mint Smash
Pineapple, Pressed Mint and 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, Cucumber or Raspberry

GlC Main_HOUSTON_0721_Cntr.indd   2
6/9/21   3:02 PM
BEER ON TAP

Shiner Bock
Hopped American Dark Lager

Karbach Hopadillo IPA
Houston’s Own Dry Hopped IPA

Blue Moon Belgian White
Smooth Ale with Citrus and Coriander

BEER IN BOTTLES

CRAFT

Karbach Love Street Kölsch
Sierra Nevada Pale Ale
Samuel Adams Boston Lager

IMPORTED SELECTIONS

Stella Artois
Dos Equis Special Lager
Modelo Especial
Corona
Heineken

AMERICAN LAGER & CIDER

Miller Lite
Budweiser
Bud Light
Coors Light
Michelob Ultra
Angry Orchard Crisp Cider

SPARKLING WINE

Prosecco
La Luca, Italy
10.50 40.00

Rosé
Amelia, Crémant de Bordeaux
12.00 46.00

Sparkling
Mumm Napa, Brut Prestige, Napa Valley
38.00

Champagne
Laurent-Perrier, Brut, France
split 16.00
Veuve Clicquot, Yellow Label, France
half bottle 45.00 85.00

WHITE WINE

Moscato
Seven Daughters, Italy
10.00 13.50 38.00

Rosé
Le Caprice de Clémentine, Côtes de Provence
10.00 13.50 38.00

Riesling
Chateau Ste. Michelle, Columbia Valley
10.00 13.50 38.00

Pinot Grigio
Grand Lux Cafe Private Reserve, Columbia Valley
10.00 13.50 38.00
Scarpetta, Friuli
11.50 15.50 44.00

Sauvignon Blanc
Dry Creek Vineyards, Fumé Blanc, Sonoma County
10.00 13.50 38.00
Kim Crawford, Marlborough
12.50 16.50 48.00

Chardonnay
Grand Lux Cafe Private Reserve, Columbia Valley
10.00 13.50 38.00
Kendall-Jackson, Vintner’s Reserve, California
11.50 15.50 44.00
Calera, Central Coast
13.50 18.00 52.00

RED WINE

Pinot Noir
Grand Lux Cafe Private Reserve, California
10.50 14.00 40.00
Sokol Blosser, Evolution, Willamette Valley
12.50 16.50 48.00

Merlot
Ferrari-Carano, Sonoma County
12.00 16.00 46.00

Syrah
Qupé, Central Coast
11.00 14.50 42.00

Malbec
Wapisa, Patagonia, Argentina
12.00 16.00 46.00

Red Blend
C.M.S., Columbia Valley
10.00 13.50 38.00

Cabernet Sauvignon
Grand Lux Cafe Private Reserve, California
10.00 13.50 38.00
Francis Coppola, Black Label Claret, California
11.50 15.50 44.00
Justin, Paso Robles
13.50 18.00 52.00
Jordan, Alexander Valley
89.00
### SMALL PLATES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Calamari</td>
<td>8.95</td>
</tr>
<tr>
<td>Served with Warm Marinara Sauce</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Bites™</td>
<td>8.50</td>
</tr>
<tr>
<td>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td>Mini Nachos</td>
<td>8.50</td>
</tr>
<tr>
<td>Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans</td>
<td></td>
</tr>
<tr>
<td>Empanadas</td>
<td>7.95</td>
</tr>
<tr>
<td>Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices</td>
<td></td>
</tr>
<tr>
<td>Asian Short Rib Tacos</td>
<td>9.50</td>
</tr>
<tr>
<td>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</td>
<td></td>
</tr>
<tr>
<td>Mini Crab Cakes</td>
<td>9.95</td>
</tr>
<tr>
<td>Served with Mustard Sauce</td>
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<tr>
<td>Avocado Wontons</td>
<td>9.95</td>
</tr>
<tr>
<td>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</td>
<td></td>
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### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pot Stickers</td>
<td>11.50</td>
</tr>
<tr>
<td>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Rolls™</td>
<td>13.95</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
<tr>
<td>Crispy Thai Shrimp &amp; Chicken Spring Rolls</td>
<td>13.95</td>
</tr>
<tr>
<td>Served with Thai Sweet-Hot Chili Sauce</td>
<td></td>
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<tr>
<td>Chicken Lettuce Wraps</td>
<td>13.95</td>
</tr>
<tr>
<td>Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</td>
<td></td>
</tr>
<tr>
<td>Asian Nachos</td>
<td>13.95</td>
</tr>
<tr>
<td>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail © (Upon Request)</td>
<td>14.95</td>
</tr>
<tr>
<td>With Housemade Cocktail Sauce</td>
<td></td>
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</tbody>
</table>

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Please alert your server of any food allergies or other food sensitivities, as not all ingredients are 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.
MARKET SALADS

House Green Salad  8.50
Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Caesar Salad  11.95
Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken  16.95

Chopped Salad  14.50
Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette

Tuscan Antipasto Salad  14.95
Hand Made Felino Salami, Aged Provolone, Garbanzo Beans, Cucumbers and Kalamata Olives Tossed with Mixed Greens and Calabrian Chile-Parmesan Vinaigrette

Greek Beet Salad  12.95
Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion, Roasted Beets and Lettuce Tossed with Lemon Vinaigrette

Kale and Warm Grains  12.95
Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro

Crispy Avocado Salad  12.95
Mixed Greens, Tomato, Corn, Red Onion, Radish, Feta Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado

Chili-Lime Chicken and Papaya Salad  14.50
Grilled Chicken, Sweet Papaya, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas

ADDITIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado</td>
<td>3.50</td>
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<tr>
<td>Grilled Chicken</td>
<td>4.95</td>
</tr>
<tr>
<td>Shrimp</td>
<td>6.50</td>
</tr>
<tr>
<td>Grilled Salmon*</td>
<td>6.95</td>
</tr>
<tr>
<td>Wood Grilled Steak*</td>
<td>7.95</td>
</tr>
</tbody>
</table>

GRAND SALADS

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

Southwestern Salad  15.95
Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

Jumbo Shrimp Salad  18.95
Chilled Shrimp, Crisp Romaine Lettuce, Tomato, Avocado and Our Thousand Island Dressing

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

Grand 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
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™* 13.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise

The Chop House Burger* 14.95
A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sauteed Mushrooms 1.50 Each

Double Smashed Cheeseburger* 14.95
Two Certified Angus Beef® Burgers with Grilled Onions, Crispy Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce

The Bacon-Cheese Burger* 15.95
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island

Double Lux Cheeseburger* 15.95
Two Premium Certified Angus Beef® Burgers with Melted American Cheese, Slow-Cooked Caramelized Onions, Madeira Sauce and Garlic Aioli
Add Fried Egg* to any Burger 2.95

Wood Grilled B.B.Q. Burger* 15.95
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce

Avocado-Chipotle Cheeseburger* 15.95
Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro

Grand Lux Burger Melt™ 15.95
On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing

Grand Lux Turkey Burger™ 15.95
Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo

Veggie Burger 14.95
Our Housemade Crispy Veggie “Burger”. Farro, Carbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing
Add Avocado 2.50 Extra

Impossible® Burger* 16.95
A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun

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™* 13.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise

The Chop House Burger* 14.95
A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sauteed Mushrooms 1.50 Each

Double Smashed Cheeseburger* 14.95
Two Certified Angus Beef® Burgers with Grilled Onions, Crispy Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce

The Bacon-Cheese Burger* 15.95
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island

Double Lux Cheeseburger* 15.95
Two Premium Certified Angus Beef® Burgers with Melted American Cheese, Slow-Cooked Caramelized Onions, Madeira Sauce and Garlic Aioli
Add Fried Egg* to any Burger 2.95

Wood Grilled B.B.Q. Burger* 15.95
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce

Avocado-Chipotle Cheeseburger* 15.95
Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro

Grand Lux Burger Melt™ 15.95
On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing

Grand Lux Turkey Burger™ 15.95
Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo

Veggie Burger 14.95
Our Housemade Crispy Veggie “Burger”. Farro, Carbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing
Add Avocado 2.50 Extra

Impossible® Burger* 16.95
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 1.50 Extra

Sandwich Special
One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad 14.50

Chicken, Bacon and Avocado Melt
On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli 15.50

Santa Barbara Chicken Sandwich* 15.50
A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on a Grilled Bun

Spicy Buffalo Chicken Sandwich
Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun 15.50

Crispy Chicken Sandwich
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Garlic Aioli on a Toasted Bun 15.50

Grand Club Sandwich
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast 15.95

B.L.T. Sandwich
Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread 13.50

Chicken Salad Sandwich
Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise 13.95

Roast Turkey and Brie Sandwich
Oven Roasted Turkey on an Artisan Roll with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo 14.95

Short Rib Grilled Cheese Sandwich
Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread 15.95

Chicken Parmesan Sandwich
Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella and Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread 15.95
GRAND LUX CAFE LUNCH SPECIALS

SERVED UNTIL 5:00 PM

Soup and Salad  9.95
A Cup of Our Soup of the Day and a Mixed Green Salad

Sandwich Special  14.50
One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad

Omelette 13.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese
Served with French Fries or a Mixed Green Salad

LUNCH SPECIAL SALADS

Caesar Salad 11.95
Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken 16.95

Lunch Special Asian Chicken Salad 12.95
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 12.95
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 CHICKEN DISHES 14.50
Choose from:

Lunch Special Chicken Parmesan
Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghetti

Lunch Special Lemon Chicken Piccata
Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta

LUNCH SPECIAL PASTA & SALAD 14.50
A Lunch Portion of Pasta and a Mixed Green Salad. Choose from:

Lunch Special Pasta Pomodoro 16.95
Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese
With Chicken 16.95

Lunch Special Fettuccini Alfredo 16.95
Tossed in a Rich Parmesan Cream Sauce
With Chicken 16.95

LUNCH SPECIAL SALMON 16.95
Choose from:

Lunch Special Miso Glazed Salmon*
Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini

Lunch Special Lemon Chicken Piccata
Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta

LUNCH SPECIAL CHICKEN DISHES 14.50
Choose from:

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 14.50
A Lunch Portion of Pasta and a Mixed Green Salad. Choose from:

Lunch Special Pasta Carbonara 16.95
Imported Spaghetti Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!
With Chicken 16.95

Lunch Special Chicken, Mushroom & Brown Butter Pasta 16.95
Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter

LUNCH SPECIAL SALMON 16.95
Choose from:

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* 16.95
Peppercorn Crusted Steak Medallions with a Rich Red Wine Mushroom Sauce and Bistro Style Garlic-Parmesan Fries

Fresh Grilled Salmon* 16.95
Wood Grilled with Lemon Sauce and Mashed Potatoes. Served with Asparagus

Chicken Supreme 15.95
Lightly Breaded Sautéed Chicken Breast Over a White Wine Butter Sauce and Mashed Potatoes. Served with Green Beans

New Orleans Shrimp 16.50
Sautéed Shrimp, Peppers, Onions, Garlic and Pork Tasso in a Spicy Creole Sauce. Served with White Rice
**FOODS OF THE WORLD**

**PASTA**

- **Pasta Pomodoro**
  Spaghetti Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce, and Parmesan Cheese
  
- **Chicken, Mushroom & Brown Butter Pasta**
  Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter
  
- **Fettuccini Alfredo**
  Tossed in a Rich Parmesan Cream Sauce With Chicken

**GRAND CASUAL CUISINE**

- **Garlic Chicken**
  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**
  Crispy Breaded Chicken Breast Smothered with Sausage Gravy and Herbs. Served with Mashed Potatoes and Buttered Green Beans
  
- **Chicken Parmesan**
  Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghetti
  
- **Braised Pot Roast**
  Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce
  
- **Cajun Shrimp & Chicken Jambalaya**
  Sautéed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice
  
- **Madeira Chicken**
  Sautéed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes

**Pasta Carbonara**
Imported Spaghetti Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!

**Spicy Ginger Beef**
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**
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
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.

**T-Bone Steak**
26.95
Served with Potato and Vegetable

**Rib Eye Steak**
30.95
Served with Potato and Vegetable

**Filet Mignon**
31.95
Served with Potato and Vegetable

**Parmesan Crusted Pork Chop**
22.95
Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs.
Served with Mashed Potatoes, Crispy Brussels Sprouts and Roasted Carrots

**Teriyaki Rib Eye**
31.95
Certified Angus Beef Rib Eye Marinated in Soy and Ginger.
Served with Potato and Vegetable

**Crispy Fish & Chips**
18.95
Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce

**Salmon Three Ways**
22.95
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**
22.95
Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn

**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 17.95 Full Rack 29.95

**FISH & SEAFOOD**

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

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

**Jumbo Fried Shrimp**
21.95
Served with Peanut Cole Slaw and French Fries

**Shrimp Scampi**
23.95
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**
21.95
[Upon Request]
Served with Potato and Vegetables

**Miso Glazed Salmon**
22.95
Served with Steamed Rice and Stir-Fried Vegetables

**SIDE DISHES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>French Fries</td>
<td>4.95</td>
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<td>Sweet Potato Fries</td>
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<tr>
<td>Yukon Gold Mashed Potatoes</td>
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<tr>
<td>Glazed Carrots</td>
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<tr>
<td>Crispy Glazed Brussels Sprouts</td>
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</tr>
<tr>
<td>Broccoli</td>
<td>5.95</td>
</tr>
<tr>
<td>Green Beans</td>
<td>5.95</td>
</tr>
<tr>
<td>Fresh Spinach</td>
<td>5.95</td>
</tr>
<tr>
<td>Asparagus</td>
<td>6.95</td>
</tr>
<tr>
<td>Sautéed Mushrooms</td>
<td>6.95</td>
</tr>
<tr>
<td>Macaroni &amp; Cheese Skillet</td>
<td>7.95</td>
</tr>
<tr>
<td>Steamed White Rice</td>
<td>2.50</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>2.95</td>
</tr>
</tbody>
</table>
**Beverages**

### Smoothies and Fizzes

<table>
<thead>
<tr>
<th>Smoothie / Fizz</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberry Fruit Smoothie</strong>&lt;br&gt;Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Hawaiian Smoothie</strong>&lt;br&gt;An Island Blend of Pineapple, Mango and Coconut</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Mango Ice Swirl</strong>&lt;br&gt;Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</td>
<td>7.95</td>
</tr>
<tr>
<td><strong>Pineapple Mint Smash</strong>&lt;br&gt;Pineapple, Pressed Mint and Lime</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Passion Fruit Ginger Crush</strong>&lt;br&gt;Passion Fruit, Ginger and Citrus</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Coconut Limeade</strong>&lt;br&gt;A Tropical Blend of Pineapple, Coconut and Fresh Lime</td>
<td>4.95</td>
</tr>
</tbody>
</table>

### Espresso Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cappuccino</strong>&lt;br&gt;Double Shot of Espresso and Steamed Milk</td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Cafe Latte</strong>&lt;br&gt;Double Espresso, Extra Steamed Milk</td>
<td>4.75</td>
</tr>
<tr>
<td><strong>Cafe Mocha</strong>&lt;br&gt;Double Espresso, Steamed Milk, Chocolate and Whipped Cream</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Caramel Macchiato</strong>&lt;br&gt;Double Espresso, Caramel, Vanilla and Steamed Milk</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Honey Vanilla Latte</strong>&lt;br&gt;Double Espresso, Honey, Vanilla and Steamed Milk</td>
<td>4.95</td>
</tr>
<tr>
<td><strong>Double Espresso</strong></td>
<td>3.50</td>
</tr>
</tbody>
</table>

### Freshly Brewed Coffee

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Freshly Brewed Coffee</strong>&lt;br&gt;Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</td>
<td>3.75</td>
</tr>
<tr>
<td><strong>Iced Tea, Black &amp; Herbal Teas</strong></td>
<td>3.75</td>
</tr>
<tr>
<td><strong>Soft Drinks</strong>&lt;br&gt;Coke, Diet Coke, Sprite, Dr. Pepper, Barq’s Root Beer, Diet Dr. Pepper</td>
<td>3.75</td>
</tr>
<tr>
<td><strong>San Pellegrino Sparkling Water</strong></td>
<td>3.95 / 6.95</td>
</tr>
<tr>
<td><strong>Fiji Natural Artesian Water</strong></td>
<td>3.95 / 6.95</td>
</tr>
</tbody>
</table>

### Fresh Orange or Grapefruit Juice | 5.95

### Assorted Juices

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Apple, Cranberry or Tomato</strong></td>
<td>4.95</td>
</tr>
</tbody>
</table>

### Grand Lux Lemonade™

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grand Lux Lemonade™</strong>&lt;br&gt;Made In-House with a Sugared Rim</td>
<td>3.95</td>
</tr>
</tbody>
</table>

### Arnold Palmer | 4.50

### Strawberry, Cucumber or Raspberry Lemonade | 4.95

### Special Grand Lux Hot Chocolate™ | 4.50
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  9.50
With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets  9.50
Served Warm with Three Sauces

A Box of Warm Homemade Chocolate Chip Pecan Cookies  8.95
A Freshly Baked Dozen. Take the Rest Home!

Warm Rustic Apple Pie  8.95
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  9.50
Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream

Red Velvet Cake  8.95
A Southern Classic with Cream Cheese Frosting

Key Lime Pie  8.95
Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream

“The Best” Carrot Cake  8.95
Citrus Cream Cheese Frosting

Warm Brownie Sundae  9.95
Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniel’s Créme Anglaise

Deep Dark Fudge Cake  8.95
Fudgy Chocolate Frosting

FAMOUS CHEESECAKES

Original
Fresh Strawberry
GODIVA® Chocolate Cheesecake
Salted Caramel Cheesecake

Cheesecake from 8.50 to 9.50

*T 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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Coca-Cola® is a registered trademark of the Coca-Cola Company.
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## MORNING COCKTAILS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blood Orange Mimosa</td>
<td>11.00</td>
</tr>
<tr>
<td>Peach Bellini Spritz</td>
<td>12.00</td>
</tr>
<tr>
<td>Lychee-Li</td>
<td>12.00</td>
</tr>
<tr>
<td>Spicy Mary</td>
<td>11.00</td>
</tr>
<tr>
<td>Rosé Spritz</td>
<td>12.00</td>
</tr>
<tr>
<td>Wonderful Spritz</td>
<td>12.00</td>
</tr>
<tr>
<td>Valentina Michelada</td>
<td>11.00</td>
</tr>
<tr>
<td>Kentucky Iced Coffee</td>
<td>11.00</td>
</tr>
</tbody>
</table>

## EGGS AND OMELETTES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggs, any style, Hash Brown Potatoes, with Toast*</td>
<td>9.50</td>
</tr>
<tr>
<td>Peach Bellini Omelette*</td>
<td>12.50</td>
</tr>
<tr>
<td>Breakfast Combo*</td>
<td>12.50</td>
</tr>
<tr>
<td>Whole Egg or Egg White Omelette</td>
<td>13.95</td>
</tr>
<tr>
<td>Huevos Rancheros*</td>
<td>12.95</td>
</tr>
<tr>
<td>“The Best” Eggs Benedict with Ham &amp; Hollandaise*</td>
<td>14.95</td>
</tr>
<tr>
<td>Short Rib Benedict*</td>
<td>15.95</td>
</tr>
<tr>
<td>Breakfast Quesadilla</td>
<td>13.95</td>
</tr>
<tr>
<td>Biscuits and Gravy with Eggs*</td>
<td>14.50</td>
</tr>
</tbody>
</table>
| Pancakes, Waffles and French Toast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stack of Buttermilk Pancakes</td>
<td>8.95 / 10.95</td>
</tr>
<tr>
<td>With Blueberries</td>
<td></td>
</tr>
<tr>
<td>10.95 / 12.95</td>
<td></td>
</tr>
<tr>
<td>Cinnamon-Caramel Banana Pancakes</td>
<td>12.95</td>
</tr>
<tr>
<td>Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Cinnamon-Caramel Sauce, Pecans and Chantilly Cream</td>
<td></td>
</tr>
<tr>
<td>Grand Lux Café® French Toast</td>
<td>12.95</td>
</tr>
<tr>
<td>Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup</td>
<td></td>
</tr>
<tr>
<td>Belgian Waffle</td>
<td>8.95</td>
</tr>
<tr>
<td>With Strawberries</td>
<td>10.95</td>
</tr>
<tr>
<td>With Blueberries</td>
<td>11.95</td>
</tr>
<tr>
<td>Fried Chicken and Waffles</td>
<td>14.95</td>
</tr>
<tr>
<td>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</td>
<td></td>
</tr>
<tr>
<td>Breakfast Beignets</td>
<td>9.50</td>
</tr>
<tr>
<td>Made to Order and Served Warm (please allow 15 minutes)</td>
<td></td>
</tr>
</tbody>
</table>

## PANCAKES, WAFFLES AND FRENCH TOAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toasted Bagel</td>
<td>3.95</td>
</tr>
<tr>
<td>Toasted Bagel with Cream Cheese</td>
<td>5.95</td>
</tr>
<tr>
<td>Toast or English Muffin</td>
<td>2.95</td>
</tr>
<tr>
<td>Fresh Berries*</td>
<td>7.95 to 9.5</td>
</tr>
<tr>
<td>Fresh Brown Potatoes*</td>
<td>4.95</td>
</tr>
<tr>
<td>Bacon, Ham or Link Sausage*</td>
<td>5.95</td>
</tr>
</tbody>
</table>

## EXTRAS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra 1</td>
<td></td>
</tr>
<tr>
<td>Extra 2</td>
<td></td>
</tr>
</tbody>
</table>

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*Items marked with an asterisk are available upon request.*