

# GRAND LUX CAFE.

Roosevelt Field Mall 630 Old Country Road, Garden City





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®.



#### 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

#### **SPARKLING WINE**

#### **DRAFT BEER**

#### **Stella Artois**

Renowned Belgian Pilsner

#### **Bronx Brewing American Pale**

Perfectly Balanced and Citrusy

#### **Barrier Money IPA**

Hoppy Westcoast Style IPA



#### **BOTTLES & CANS**

#### **CRAFT LAGER & ALES**

Coney Island Mermaid Pilsner

Blue Moon Belgian White

Other Half Green City Hazy IPA

Brooklyn IPA

Sam Adams Seasonal

#### **IMPORTED SELECTIONS**

Corona

Modelo Especial

Heineken

#### **AMERICAN LAGER & CIDER**

Coors Light

Michelob Ultra

Angry Orchard Crisp Cider

#### **NON-ALCOHOLIC**

Stella Liberté

Athletic Run Wild IPA

Prosecco		9	
La Luca, Italy		13.00	45.00
Rosé			
Gloria Ferrer, Blanc de Noirs, Carneros		13.00	45.00
Sparkling			
Brachetto, Italy	split	14.00	
Mumm Napa, Brut Prestige, Napa Valley			48.00
Champagne			
Laurent-Perrier, Brut, France	split	18.00	
Veuve Clicquot, Yellow Label, France	half bottle	45.00	85.00

## WHITE WINE

Moscato	I	I	
Seven Daughters, Italy	12.00	16.00	42.00
Rosé			
Le Caprice de Clémentine, Côtes de Provence	13.00	17.50	45.00
Riesling			
Chateau Ste. Michelle, Columbia Valley	12.00	16.00	42.00
Pinot Grigio			
Grand Lux Cafe Private Reserve, Columbia Valley	12.00	16.00	42.00
Santa Margherita, Valdadige	15.00	20.00	52.00
Sauvignon Blanc			
Dry Creek Vineyards, Fumé Blanc, Sonoma County	12.00	16.00	42.00
Kim Crawford, Marlborough	14.50	19.50	51.00
Chardonnay			
Grand Lux Cafe Private Reserve, Columbia Valley	12.00	16.00	42.00
Kendall-Jackson, Grand Reserve, Santa Barbara	14.00	18.50	49.00
Calera, Central Coast	16.00	21.50	56.00

#### **RED WINE**

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Pinot Noir	I	I	
Grand Lux Cafe Private Reserve, California	12.00	16.00	42.00
Sokol Blosser, Evolution, Willamette Valley	14.50	19.50	51.00
Merlot			
Ferrari-Carano, Sonoma County	13.00	17.50	45.00
Syrah			
Qupé, Central Coast	12.50	16.50	44.00
Malbec			
Wapisa, Patagonia, Argentina	14.00	18.50	49.00
Red Blend			
C.M.S., Columbia Valley	12.50	16.50	44.00
Cabernet Sauvignon			
Grand Lux Cafe Private Reserve, California	12.00	16.00	42.00
Francis Coppola, Black Label Claret, California	14.50	19.50	51.00
Justin, Paso Robles	17.00	23.00	59.00
Jordan, Alexander Valley			89.00
	Pinot Noir  Grand Lux Cafe Private Reserve, California Sokol Blosser, Evolution, Willamette Valley  Merlot Ferrari-Carano, Sonoma County  Syrah Qupé, Central Coast  Malbec Wapisa, Patagonia, Argentina  Red Blend C.M.S., Columbia Valley  Cabernet Sauvignon  Grand Lux Cafe Private Reserve, California Francis Coppola, Black Label Claret, California Justin, Paso Robles	Pinot Noir  Grand Lux Cafe Private Reserve, California 12.00 Sokol Blosser, Evolution, Willamette Valley 14.50  Merlot  Ferrari-Carano, Sonoma County 13.00  Syrah Qupé, Central Coast 12.50  Malbec Wapisa, Patagonia, Argentina 14.00  Red Blend C.M.S., Columbia Valley 12.50  Cabernet Sauvignon  Grand Lux Cafe Private Reserve, California 12.00 Francis Coppola, Black Label Claret, California 14.50 Justin, Paso Robles 17.00	Pinot Noir  Grand Lux Cafe Private Reserve, California Sokol Blosser, Evolution, Willamette Valley  Merlot  Ferrari-Carano, Sonoma County  Syrah Qupé, Central Coast Malbec Wapisa, Patagonia, Argentina Red Blend C.M.S., Columbia Valley  Grand Lux Cafe Private Reserve, California Francis Coppola, Black Label Claret, California Justin, Paso Robles  12.00  16.00  16.00  16.00  17.00  16.00  16.00  16.00  16.00  17.00  17.00  17.00  17.00

#### **SMALL PLATES**

Buffalo Chicken Bites™ Chicken Breast, Cheese and Our Spicy Buffalo Sauce,	11.50	Mini Lux Salad ( Upon Request Baby Greens, Tomatoes with Garlic Croutons	7.95
Fried Crisp with Blue Cheese Dressing		Fried Pickles	8.50
Crispy Fried Zucchini	10.95	Crispy Slices Served with Our Dipping Sauce	
With Parmesan Cheese and Lemon Aioli		Avocado Wontons	12.50
General Tso's Cauliflower Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sau	12.50 ce	Crispy Wrappers with Chunky Avocado, Onion and Cilan Served with Sweet Chili Sauce	tro.
Lemon-Parmesan Brussels Sprouts With Fuji Apple, Lemon, Olive Oil, Parmesan and Vinaigr Mini Chimichangas Crisp Flour Tortillas Filled with Ground Beef, Chorizo, Pe,	11.95	Mini Nachos Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans	11.95
Onions and Cheese. Served with Sour Cream and Salsa	орстз,	Mini Tacos	
Asian Short Rib Tacos Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli	12.95	Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa Chicken 10.50 Crispy Fish 12.50	
Crispy Calamari Served with Warm Marinara Sauce	12.95	Pot Roast Cheese Fries French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Saud	12.95 ce
Crab Rangoon	12.95	Crispy Fried Provolone Cheese	13.95
A Classic Recipe with Crab, Water Chestnuts, Green Onic and Cream Cheese Fried Crisp. Served with Sweet Chili S		Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce	
		Today's Soups	9.50
	STAR	TERS	
Pot Stickers Pan Fried Dumplings Filled with Chicken, Mushrooms,	15.95	Crispy Shrimp Rolls Pastry Wrapped Shrimp Fried Crisp	16.95
Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce		with Parmesan and Basil Aioli	14.50
Buffalo Chicken Rolls™ Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried u.		Double Stuffed Potato Spring Rolls® Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion	14.50
Crisp. Served with Celery Sticks and Blue Cheese Dressin	_	Mini Cheeseburgers*	15.50
Crab Cakes Our Crab Cakes Served with Mustard Sauce	14.95	Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns	
Crispy Thai Shrimp & Chicken Spring Rolls	15.95	Volcano Shrimp	15.95
Served with Thai Sweet-Hot Chili Sauce Chicken Lettuce Wraps	17.50	Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli	
Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps	17.50	Stacked Chicken Quesadilla Tortillas Layered with Melted Cheese, Chicken,	16.50
Ahi Tuna Tacos*	16.50	Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa	
Crispy Wonton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro		Creamy Spinach & Cheese Dip	16.95
Asian Nachos	17.50	Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa	
Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream		Garlicky Shrimp Spanish-Style Sauteed Shrimp with Lots of Garlic, White Wine, Tomato, Parmesan and Lemon	17.95
Korean Ribs Baby Back Ribs with Our Sweet and Spicy Korean BBQ S	16.95 Sauce	Buffalo Wings	17.50
Spicy Tuna*	18.50	Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks	
Ahi Tuna on Crispy Sushi Rice Ahi Tuna Poke*	10.50	Grand Fried Calamari	19.50
Alli Tulla FUKE	18.50	With Fried Shrimp, Zucchini and Onion.	

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

This symbol (Composed 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

<b>DeLux Drive-In Burger</b> <sup>™</sup> * <b>(f)</b> Upon Request 17 Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise	7.95	Grand Lux Burger Melt™*  On Grilled Parmesan Cheese Bread with Lots of Cheddar Grilled Onion and Thousand Island Dressing	18.50 Cheese,
Tavern Burger*	7.95	Grand Lux Turkey Burger™	18.50
Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce		Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo	
A Large Premium Certified Angus Beef® Burger.	8.50	Veggie Burger	18.50
Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sauteed Mushrooms 1.95 Each Add Avocado or Bacon 2.95 Extra		Our Housemade Crispy Veggie "Burger". Farro, Garbanze Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing	
0 0	8.50	Add Avocado 2.95 Extra  Ahi Tuna Steak Burger*	19.95
Two Certified Angus Beef* Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce		Crispy, Spicy, Sushi Grade Rare Tuna Burger with Sweet Soy	
The Bacon-Cheese Burger* (F) Upon Request Topped with Crisp Applewood Smoked Bacon,	8.50	Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo	
Melted American Cheese, Grilled Onions and Thousand Island	d	Impossible® Burger ®Upon Request	18.95
Wood Grilled B.B.Q. Burger*  With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce	8.50	A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun	
Avocado-Chipotle Cheeseburger* 18 Topped with Fresh Avocado, Fire-Roasted Poblano Peppers,	8.50		

#### **SANDWICHES**

Melted Cheese and Chipotle Mayonnaise

Toasted Roll

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.95 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	16.95	<b>B.L.T. Sandwich</b> Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread	16.50
Chicken, Bacon and Avocado Melt On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli	18.95	Fuji Apple Chicken Salad Sandwich Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Fuji Apple Slaw on Grilled Brioche Brea	
Spicy Buffalo Chicken Sandwich Crispy Coated Chicken Breast with Our Spicy Buffalo Sat Sriracha Mayo and Melted Cheese. Served on a Bun Crispy Chicken Sandwich	17.95 uce, 17.95	Roast Turkey and Brie Sandwich  Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll	18.95
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun Grand Club Sandwich	18.95	Short Rib Grilled Cheese Sandwich Slow Roasted Short Rib, Caramelized and Pickled Onions Arugula and Melted Cheese on Grilled Country Bread	19.50
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast  Roast Pork & Broccoli Rabe	18.95	Chicken Parmesan Sandwich Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread	19.50
Roast Pork & Broccoli Rabe Inspired by the Philadelphia Favorite with Melted Provolc Cherry Peppers, Grilled Onions and Garlic Aioli on a			



#### **MARKET SALADS**

House Green Salad (**) Upon Request  Mixed Greens and Tomatoes Tossed	11.50	Kale and Warm Grains	16.50
in Our Roasted Tomato-Caramelized Onion Vinaigrette		Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing	
Caesar Salad (F)Upon Request	14.95	Over Warm Quinoa and Farro	
Whole Romaine Leaves with Parmesan Crisps		Crispy Avocado Salad	16.50
With Grilled Chicken	20.95	Mixed Greens, Tomato, Corn, Red Onion, Radish,	
Farmer's Market Salad	16.50	Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado	
Mixed Greens, Asparagus, Cucumber, Tomato, Peppers, Onion, Farro and Creamy House Dressing. Topped with a Little Greek Yogurt and Green Harissa		Chopped Salad (F)Upon Request  Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado,	16.95
<b>Empress Chicken Salad</b>	16.95	Egg and Greens Tossed in Our Vinaigrette	
Chilled Greens, Snap Peas, Bok Choy, Carrots, Sesame Ne and Crispy Shallots. Tossed with Our Asian Chili Crunch	oodles		

#### **GRAND SALADS**

Vinaigrette and Thai Peanut Sauce

Asian Chicken Salad	19.50	Grilled Chicken and Avocado Salad	19.50
Chicken, Crisp Wontons, Rice Noodles, Lettuce,		A Fantastic Salad of Mixed Greens, Chicken, Avocado,	
Napa Cabbage, Edamame, Sugar Snap Peas, Carrots,		Carrots, Cilantro and Crisp Tortilla Strips Tossed in	
Green Onion, Almonds and Cilantro. Tossed in		Our Citrus-Honey Dressing and Peanut Vinaigrette	
Our Asian Dressing		Grand Cobb Salad	19.50
Southwestern Salad	19.50	A Top Shelf Cobb Salad with Chicken, Bacon, Avocado,	
Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips,		Tomatoes, Blue Cheese and Grated Egg	
Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a		Tossed in Our Roasted Tomato Vinaigrette	
Honey-Lime 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**

Avocado3.95Grilled Salmon\*7.95Grilled Chicken5.95Wood Grilled Steak\*8.95Shrimp7.95



#### GRAND LUX CAFE LUNCH SPECIALS

#### SERVED UNTIL 5:00 PM

#### **Soup and Salad** 12.50

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

#### **Sandwich Special** 16.95

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

#### Omelette (F) Upon Request 17.5

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 ®Upon Request14.95Lunch Special Southwestern Salad16.95Whole Romaine Leaves with Parmesan CrispsChicken Breast, Fresh Corn, Black Beans, Tortilla Strips,<br/>Avocado, Cilantro and Pepper-Jack Cheese.Avocado, Cilantro and Pepper-Jack Cheese.Lunch Special Asian Chicken Salad16.95Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa16.95

Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing

#### Lunch Special Grilled Chicken and Avocado Salad 16.95

A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette 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** 17.95

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 @ Upon Request

Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese With Chicken 19.95

#### **Lunch Special Fettuccini Alfredo**

Tossed in a Rich Parmesan Cream Sauce With Chicken 19.95

#### Lunch Special Pasta Carbonara @Upon Request

Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken 19.95

#### 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** 19.95

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 Chicken Supreme

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

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

#### Fresh Grilled Salmon\*

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

#### 19.50 New Orleans Shrimp

19.50

18.50

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

#### **FOODS OF THE WORLD**

#### **Crispy Caramel Chicken**

22.95 **Spicy Ginger Beef** 

24.95

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

#### **Thai Fried Chicken**

Pasta Domodoro @u

21.95 **Indochine Shrimp and Chicken** 

25.50

Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables 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	Fried Chicken Tenders	19.95
Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice		Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping	
Garlic Chicken	22.50	Chicken Royale	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 Vegetab		Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots	
Chicken Fried Chicken	21.95	Salisbury Steak*	22.50
Crispy Coated Chicken Breast Smothered with Sausage Cand Served with Mashed Potatoes and Buttered Green Be		Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy	
Chicken Parmesan	23.95	and Fresh Vegetables	
Chicken Breast Coated with Parmesan Breadcrumbs		Lemon Chicken Piccata	24.50
and Covered with Tomato Sauce and Mozzarella Cheese Served with Spaghettini		Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta	
Cajun Shrimp & Chicken Jambalaya	25.50	<b>Bourbon Street Chicken</b>	23.95
Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice		Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauc	e
Madeira Chicken	24.95	Braised Pot Roast (F) Upon Request	25.95
Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes		Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce	

#### **PASTA**

10 50 Pasta Carbonara @u

asta i omodoro urcepon requesi	13.50	asta Carbonara arcepon request	22.50
Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese		Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce	
Fettuccini Alfredo	22.50	With Chicken	28.50
Tossed in a Rich Parmesan Cream Sauce		Sunday Night Pasta	25.95
With Chicken	28.50	Made Fresh Every Day! A Rich Slow-Simmered Meat Sau	
Chicken, Mushroom & Brown Butter Pasta Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter	22.95	with Chunks of Beef Short Rib, Ground Beef, Italian Saus Onions and Garlic. Served over Spaghettini Short Rib Pasta	26.95
Spicy Vodka Pasta Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce	23.95	Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and O	
Garlic Shrimp Pasta (F) Upon Request	24.95		
Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese			

#### 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\* 28.95

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\* (F) Upon Request 38.95

Served with Potato and Green Beans

Petite Filet\* (F) Upon Request 36.95

Served with Potato and Green Beans

Filet Mignon\* © 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 23.50 Wood Grilled Fresh Market Fish of the Day\* Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce 23.50 Wood Grilled Fresh Market Fish of the Day\* Served with Potato and Broccoli

## **Cedar Planked B.B.Q. Salmon\***Roasted on a Cedar Plank and Glazed with Sweet 27.95 Jumbo Fried Shrimp Served with Peanut Cole Slaw and French Fries

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

Shrimp Scampi

and Spicy B.B.Q. Sauce. Served with Mashed Polatoes
and Buttered Corn

Shrimp Scampi
Sauteed with White Wine, Lemon, Garlic, Fresh Tomato,

Miso Glazed Salmon\* 27.50 Basil and a Touch of Cream. Served with Pasta

Served with Steamed Rice and Stir-Fried Vegetables

Salmon Three Ways\*

Seared Ahi Tuna\*

27.95

Seared Rare and Served with Sauteed Bok Choy, Snap Peas,

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

#### SIDE DISHES

French Fries	6.95	<b>Crispy Glazed Brussels Sprouts</b>	7.50	Sauteed Mushrooms	7.95
<b>Sweet Potato Fries</b>	7.95	Broccoli	6.95	Macaroni & Cheese Skillet	9.95
Yukon Gold Mashed Potatoes	7.50	Green Beans	6.95	Steamed White Rice	2.50
<b>Glazed Carrots</b>	6.95	Fresh Spinach	6.95	Brown Rice	2.95
		Asnaragus	7 95		



26.95

#### **SMOOTHIES AND FIZZES Strawberry Fruit Smoothie** 7.95 **Passion Fruit Ginger Crush** 6.50 Passion Fruit, Ginger and Citrus Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices **Cherry Lime Fizz** 6.50 **Hawaiian Smoothie** 7.95 Cherry and Fresh Lime with Soda An Island Blend of Pineapple, Mango and Coconut **Coconut Limeade** 6.50 **Mango Ice Swirl** 8.50 A Tropical Blend of Pineapple, Coconut and Fresh Lime Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries **Pom-Berry Smash** 6.50 Pomegranate, Raspberry and Pineapple

#### **ESPRESSO DRINKS**

Oat Milk Available Upon Request

Cappuccino Double Shot of Espresso and Steamed Milk	5.75	Caramel Macchiato  Double Espresso, Caramel, Vanilla and Steamed Milk	6.75
Cafe Latte Double Espresso, Extra Steamed Milk	5.75	Honey Vanilla Latte  Double Espresso, Honey, Vanilla and Steamed Milk	6.75
Cafe Mocha Double Espresso, Steamed Milk, Chocolate and Whipped Cream	6.75	Double Espresso	4.75

Freshly Brewed Coffee	4.95	Fresh Orange or Grapefruit Juice	7.50
Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brew	ved	Assorted Juices	6.50
Iced Cold Brew Coffee	5.00	Apple, Cranberry or Tomato	
Iced Tea, Black & Herbal Teas	4.95	Grand Lux Lemonade™ Made In-House with a Sugared Rim	5.50
<b>Soft Drinks</b> Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar,	4.95	Arnold Palmer	5.50
Dr. Pepper, Barq's Root Beer		Strawberry or Cucumber Lemonade	5.95
San Pellegrino Sparkling Water 4	.75 / 8.50	Special Grand Lux Hot Chocolate™	5.50
Fiji Natural Artesian Water 4	.75 / 8.50		



#### 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 12.50

A Freshly Baked Dozen. Take the Rest Home!

#### Warm Rustic Apple Pie 12.50

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 Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream	11.95	<b>Red Velvet Cake</b> A Southern Classic with Cream Cheese Frosting	10.95
<b>Key Lime Pie</b> Baked Fresh with a Graham-Pecan Crust.	11.50	"The Best" Carrot Cake Citrus Cream Cheese Frosting  Deep Dark Fudge Cake	10.95
Topped with Fresh Whipped Cream  Warm Brownie Sundae	12.50	Fudgy Chocolate Frosting  Hot Fudge Cream Puffs	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		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 ®
Oreo® Dream Extreme Cheesecake

Cheesecake from 10.50 to 12.50

\* 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 14.50

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé

#### Spicy Mary 14.50

Infused Pepper Vodka and Our Homemade Bloody Mary Mix

#### Peach Spritz 14.50

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

#### Rosé Spritz 14.50

Elderflower, Fresh Raspberry and Sparkling Rosé

#### **Pomegranate Spritz** 14.50

Pomegranate, Orange and Brut Rosé

#### **Strawberry Greyhound** 16.50

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

15.50

15.50

16.50

16.95

#### **Hazelnut Coffee Manhattan** 16.50

Maker's Mark Bourbon, Borghetti Espresso Liqueur and Frangelico

#### **Cold Brew Espresso Martini** 16.50

Belvedere Vodka, Frangelico, Borghetti and Cold Brew

#### EGGS AND OMELETTES

## Eggs, any style, Hash Brown Potatoes, with Toast\* 12.95

With Your Choice of Applewood Smoked Bacon, 16.95 Ham or Link Sausage

#### Whole Egg or Egg White Omelette (F)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 (FUpon 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\***

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

#### DeLux Breakfast Sandwich

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

#### Breakfast Quesadilla

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\*

18.50

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

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\* (F)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 Belgian Waffle	0.95
With Blueberries 12.50 / 14.95 With Strawberries 1.	3.50
Caramel Banana Pancakes 14.95 With Blueberries 1	4.50
in a Warm Caramel Sauce, Pecans and Chantilly Cream  Topped with Crispy Fried Chicken Strips and Pecans	7.95
Cinnamon Swirl-Pecan Pancakes 14.95 Served with Maple-Butter Sauce	
Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter  Breakfast Beignets  Made to Order and Served Warm	1.95
Grand Lux Cafe® French Toast 15.95 (please allow 15 minutes)	
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	

#### **EXTRAS**

Toasted Bagel	3.95	Fresh Berries (F)Upon Request	8.50 to 9.95
Toasted Bagel with Cream Cheese	5.95	Two Eggs, any style* (F)Upon Request	6.95
Toast or English Muffin	3.50	Hash Brown Potatoes (F) Upon Request	6.95
		Bacon, Ham or Link Sausage (F)Upon Request	7.95