



# 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®.



# 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

### Hugo Spritz

Elderflower, Basil, Mint, Fresh Lime and Brut Rosé

### Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

### Paloma-Mosa

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé

### Italian Spritz

Aperol, Orange, Hibiscus and Sparkling 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

### Peach Smash

White Peach, Fresh Lemon and Ginger

### 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

### Coconut Gimlet

Aviation Gin, Coconut 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

### Calyпсо Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

### Miami Vice

Lalo Blanco Tequila with Pineapple, Coconut and Strawberry, Served on the Rocks

### 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

### Tokyo Highball

Iwai Japanese Whisky, Yuzu, Fresh Squeezed Lemon and Topo Chico

### 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

### Grand Lemon Drop

Ketel One Vodka and Bombay Sapphire Chilled with Fresh Squeezed Lemon, Yuzu 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 Three Rums, Dry Curacao, Orgeat and Fresh Lime

**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 0.0

Community Nada IPA

**SPARKLING WINE**



**Prosecco**

*Jeio, Italy*

12.50 44.00

**Rosé**

*Gloria Ferrer, Blanc de Noirs, Carneros*

12.50 44.00

**Sparkling**

*Mumm Napa, Brut Prestige, Napa Valley*

46.00

**Champagne**

*Moët-Chandon, Brut Impérial, France*

*split* 22.00

*Veuve Clicquot, Yellow Label, France*

*half bottle* 52.00 96.00

**WHITE WINE**



**Moscato**

*Seven Daughters, Italy* ▼

11.50 15.50 40.00

**Rosé**

*Mathilde Chapoutier, Orsuro, Côtes de Provence* ▼

11.50 15.50 40.00

**Pinot Grigio**

*Grand Lux Cafe Private Reserve, Columbia Valley*

11.50 15.50 40.00

*Santa Margherita, Valdadige* ▼

13.50 18.00 47.00

**Chenin Blanc + Viognier**

*Pine Ridge, California* ▼

11.50 15.50 40.00

**Sauvignon Blanc**

*Craggy Range, Te Muna, Martinborough* ▼

13.00 17.50 45.00

**Chardonnay**

*Grand Lux Cafe Private Reserve, Columbia Valley*

11.50 15.50 40.00

*Calera, Central Coast* ▼

14.00 18.50 49.00

*Duckhorn, Napa Valley* ▼

16.00 21.50 56.00

**RED WINE**



**Pinot Noir**

*Decoy, California*

11.50 15.50 40.00

*Sokol Blosser, Evolution, Willamette Valley* ▼

13.50 18.00 47.00

**Merlot**

*Ferrari-Carano, Sonoma County* ▼

12.50 16.50 44.00

**Shiraz/Cabernet**

*Penfolds, Max's, South Australia* ▼

12.50 16.50 44.00

**Malbec**

*Wapisa, Patagonia, Argentina* ▼

13.50 18.00 47.00

**Red Blend**

*Quilt, Fabric of the Land, Napa Valley* ▼

14.50 19.50 51.00

**Cabernet Sauvignon**

*Grand Lux Cafe Private Reserve, California*

11.50 15.50 40.00

*Justin, Paso Robles* ▼

14.50 19.50 51.00

*Textbook, Reserve, Napa Valley* ▼

16.50 22.00 58.00

*Caymus, Napa Valley* ▼

19.50 26.00 68.00

*Jordan, Alexander Valley*

96.00

▼ Providing our guests the freshest wine pour available using the Coravin wine preservation system.


## SMALL PLATES

<b>Buffalo Chicken Bites™</b>	11.50	<b>Mini Lux Salad</b>  <i>Upon Request</i>	8.95
<i>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</i>		<i>Baby Greens, Tomatoes with Garlic Croutons</i>	
<b>Avocado Toast</b>	10.95	<b>Fried Pickles</b>	8.95
<i>Grilled Artisan Bread Topped with Fresh Avocado, Marinated Tomato, Arugula and Red Onion. Drizzled with Extra Virgin Olive Oil and Lemon With an Egg*</i>	Extra 2.95	<i>Crispy Slices Served with Our Dipping Sauce</i>	
<b>Asian Style Green Beans</b>	9.95	<b>Avocado Wontons</b>	12.95
<i>Blistered Green Beans with Garlic, Ginger, Soy, Mild Red Chiles and Toasted Sesame Seeds</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
<b>Crispy Fried Zucchini</b>	11.50	<b>Mini Nachos</b>	13.50
<i>With Parmesan Cheese and Lemon Aioli</i>		<i>Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans</i>	
<b>Slow Roasted Beets</b>	11.95	<b>Mini Tacos</b>	
<i>Glazed Beets with Fresh Orange, Arugula and Pecans on a Bed of Honey-Yogurt</i>		<i>Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa</i>	
<b>General Tso's Cauliflower</b>	12.50	<i>Chicken 11.95 Crispy Fish 13.50</i>	
<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>		<b>Pot Roast Cheese Fries</b>	13.95
<b>Asian Short Rib Tacos</b>	13.50	<i>French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce</i>	
<i>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</i>		<b>Crispy Fried Cheese</b>	13.95
<b>Crispy Calamari</b>	13.95	<i>Havarti and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>	
<i>Served with Warm Marinara Sauce</i>		<b>Today's Soups</b>	7.95 / 9.95

## STARTERS

<b>Pot Stickers</b>	15.95	<b>White Cheddar and Jalapeño Cornbread</b>	12.95
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<i>Our Housemade Cornbread Served Warm, Drizzled with Honey and Topped with Butter</i>	
<b>Buffalo Chicken Rolls™</b>	16.95	<b>Mini Cheeseburgers*</b>	15.95
<i>Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
<b>Crab Cakes</b>	16.95	<b>Double Stuffed Potato Spring Rolls®</b>	14.50
<i>Our Crab Cakes Served with Mustard Sauce</i>		<i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion</i>	
<b>Crispy Thai Shrimp &amp; Chicken Spring Rolls</b>	16.50	<b>Volcano Shrimp</b>	16.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
<b>Chicken Lettuce Wraps</b>	16.95	<b>Stacked Chicken Quesadilla</b>	16.95
<i>Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
<b>Asian Nachos</b>	17.50	<b>Creamy Spinach &amp; Cheese Dip</b>	17.50
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
<b>Korean Ribs</b>	16.95	<b>Buffalo Wings</b>	17.95
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
<b>Crab &amp; Avocado</b>	17.95	<b>Grand Fried Calamari</b>	19.50
<i>Layers of Crab and Avocado with Tomato, Radish, Arugula, Lemon and Cucumber</i>		<i>With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces</i>	

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.



## 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>  Upon Request	17.95	<b>Grand Lux Burger Melt™*</b>	19.95
<i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>		<i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing</i>	
<b>The Chop House Burger*</b>  Upon Request	19.95	<b>Grand Lux Turkey Burger™</b>	19.95
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sautéed Mushrooms 1.95 Each Add Avocado or Bacon 2.95 Extra</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
<b>Double Smashed Cheeseburger*</b>  Upon Request	19.95	<b>Veggie Burger</b>	19.50
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>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</i>	
<b>The Bacon-Cheese Burger*</b>  Upon Request	20.50	<b>Impossible® Burger</b>  Upon Request	19.95
<i>Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island</i>		<i>A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun</i>	
<b>Wood Grilled B.B.Q. Burger*</b>	19.95		
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>			
<b>Avocado-Chipotle Cheeseburger*</b>	19.95		
<i>Topped with Fresh Guacamole, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise</i>			

## SANDWICHES

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

<b>Sandwich Special</b>	17.95	<b>B.L.T. Sandwich</b>	17.95
<i>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</i>		<i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread</i>	
<b>Chicken, Bacon and Avocado Melt</b>	18.95	<b>Chicken Salad Sandwich</b>	17.95
<i>On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli</i>		<i>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce and Tomato on Grilled Brioche Bread</i>	
<b>Spicy Buffalo Chicken Sandwich</b>	18.95	<b>Roast Turkey and Brie Sandwich</b>	19.50
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll</i>	
<b>Crispy Chicken Sandwich</b>	18.95	<b>Short Rib Grilled Cheese Sandwich</b>	19.95
<i>Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun</i>		<i>Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread</i>	
<b>Grand Club Sandwich</b>	19.95	<b>Chicken Parmesan Sandwich</b>	20.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	
<b>Mahi-Mahi Fish Sandwich</b>	17.95		
<i>Blackened Mahi-Mahi Topped with Cole Slaw, Arugula, and Tartar Sauce on a Toasted Brioche Roll</i>			



# SALADS

<p><b>House Green Salad</b>  <i>Upon Request</i> Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</p>	11.50	<p><b>Thai Noodle Salad</b> Grilled Chicken, Napa Cabbage, Carrots, Green Onion, Arugula, and Mild Red Chiles Tossed with Our Thai Peanut Dressing</p>	17.95
<p><b>Caesar Salad</b>  <i>Upon Request</i> Romaine Lettuce with Parmesan Crisps With Grilled Chicken</p>	14.95	<p><b>Kale and Warm Grains</b> Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro</p>	17.50
<p><b>Asian Chicken Salad</b> Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</p>	19.95	<p><b>Crispy Avocado Salad</b> Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado</p>	17.50
<p><b>Southwestern Salad</b> Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</p>	19.95	<p><b>Chopped Salad</b>  <i>Upon Request</i> Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</p>	17.50
<p><b>Grand Cobb Salad</b> A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</p>	20.95	<p><b>Grilled Chicken and Avocado Salad</b> A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</p>	19.95

## ADDITIONS

<p><b>Avocado</b></p>	3.95	<p><b>Grilled Salmon</b></p>	8.95
<p><b>Grilled Chicken</b></p>	6.50	<p><b>Wood Grilled Steak*</b></p>	8.95
<p><b>Shrimp</b></p>	7.95		



# 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** 17.95

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

## **Omelette** Upon Request 17.95

*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** Upon Request

*Romaine Lettuce with Parmesan Crisps  
With Grilled Chicken*

14.95

21.50

### **Lunch Special Asian Chicken Salad**

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

17.50

### **Lunch Special Grilled Chicken and Avocado Salad** 17.50

*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**

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

17.50

### **Lunch Special Cobb Salad**

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

17.95

## 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 Spaghetti*

### **Lunch Special Lemon Chicken Piccata**

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

### **Lunch Special Cajun Chicken Jambalaya**

*Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice*

### **Lunch Special Crispy Caramel Chicken**

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

## LUNCH SPECIAL PASTA & SALAD 17.95

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

### **Lunch Special Pasta Pomodoro** Upon Request

*Spaghetti 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 Garlic Shrimp Pasta** Upon Request

*Sauteed Garlicky Shrimp, Spaghetti, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese*

### **Lunch Special Pasta Carbonara** Upon Request

*Imported Spaghetti 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 19.95

*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\***

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

19.95

### **Fresh Grilled Salmon\***

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

19.95

### **Chicken Supreme**

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

19.95

### **Braised Short Rib**

*Slow Roasted Short Rib, Mushrooms and Roasted Carrots.  
Served over Mashed Potatoes*

19.95



## FOODS OF THE WORLD

<b>Crispy Caramel Chicken</b>	23.95	<b>Spicy Ginger Beef</b>	25.95
<i>Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</i>			
<b>Thai Fried Chicken</b>	23.95	<b>Indochine Shrimp and Chicken</b>	26.95
<i>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</i>			
<b>Korean Chicken</b>	23.95		
<i>Crispy Chicken Tossed with Our Sweet-Hot Korean B.B.Q. Sauce, Sesame Seeds and Cilantro. Served with Housemade Pickles and Steamed White Rice</i>			

## GRAND CASUAL CUISINE

<b>Tenderloin Steak Tacos*</b>	23.95	<b>Fried Chicken Tenders</b>	21.95
<i>Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice</i>			
<b>Garlic Chicken</b>	23.95	<b>Chicken Royale</b>	23.95
<i>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</i>			
<b>Chicken Fried Chicken</b>	23.95	<b>Salisbury Steak*</b>	23.95
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>			
<b>Chicken Parmesan</b>	25.95	<b>Lemon Chicken Piccata</b>	26.50
<i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i>			
<b>Cajun Shrimp &amp; Chicken Jambalaya</b>	26.95	<b>Bourbon Street Chicken</b>	25.95
<i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>			
<b>Madeira Chicken</b>	26.95	<b>Braised Pot Roast</b> <small>☞ Upon Request</small>	27.95
<i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>			

## PASTA

<b>Pasta Pomodoro</b> <small>☞ Upon Request</small>	18.95	<b>Pasta Carbonara</b> <small>☞ Upon Request</small>	23.50
<i>Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</i>			
<b>Fettuccini Alfredo</b>	23.50	<b>Sunday Night Pasta</b>	26.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>			
<b>Chicken, Mushroom &amp; Brown Butter Pasta</b>	23.95	<b>Short Rib Pasta</b>	28.95
<i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i>			
<b>Spicy Vodka Pasta</b>	23.95	<i>Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and Onion</i>	
<b>Garlic Shrimp Pasta</b> <small>☞ Upon Request</small>	25.95		
<i>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>			

## WOOD GRILLED STEAKS, CHOPS & RIBS

Our Steaks are aged up to four weeks for flavor, then seasoned and wood grilled

### Cafe Beef Wellington\* 29.95

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\* 35.95

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

### Rib Eye Steak\* Upon Request 41.95

Served with Potato and Green Beans

### Filet Mignon\* Upon Request 46.95

Served with Potato and Green Beans

### Parmesan Crusted Pork Chop 30.95

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 24.50 Full Rack 36.95

## FISH & SEAFOOD

### Crispy Fish & Chips

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

23.95

### Wood Grilled Fresh Market Fish of the Day

 Upon Request

Served with Potato and Broccoli

25.95

### 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

28.95

### Shrimp Scampi

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

29.95

### Miso Glazed Salmon

Served with Steamed Rice and Stir-Fried Vegetables

28.95

### Grilled Mediterranean Branzino

Served with Tomato, Roasted Peppers, Basil, Shallots,  
Garlic and White Rice

27.95

### Salmon Three Ways

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

28.95

## SIDE DISHES

### French Fries

6.95

### Brussels Sprouts

7.95

### Sauteed Mushrooms

8.95

### Sweet Potato Fries

7.95

### Broccoli

7.50

### Macaroni & Cheese Skillet

9.95

### Yukon Gold Mashed Potatoes

7.95

### Green Beans

7.50

### Steamed White Rice

2.50

### Glazed Carrots

6.95

### Fresh Spinach

7.50

### Brown Rice

2.95

### Asparagus

8.95



# B E V E R A G E S

## SMOOTHIES AND FIZZES

<b>Strawberry Fruit Smoothie</b> <i>Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</i>	8.95	<b>Passion Fruit Ginger Crush</b> <i>Passion Fruit, Ginger and Citrus</i>	7.50
<b>Hawaiian Smoothie</b> <i>An Island Blend of Pineapple, Mango and Coconut</i>	8.95	<b>Cherry Lime Fizz</b> <i>Cherry and Fresh Lime with Soda</i>	7.50
<b>Mango Ice Swirl</b> <i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i>	9.50	<b>Coconut Limeade</b> <i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i>	7.50
		<b>Peach Smash</b> <i>White Peach, Fresh Lemon and Ginger</i>	7.50

## ESPRESSO DRINKS

Oat Milk Available Upon Request

<b>Cappuccino</b> <i>Double Shot of Espresso and Steamed Milk</i>	6.50	<b>Caramel Macchiato</b> <i>Double Espresso, Caramel, Vanilla and Steamed Milk</i>	6.95
<b>Cafe Latte</b> <i>Double Espresso, Extra Steamed Milk</i>	6.50	<b>Honey Vanilla Latte</b> <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	6.95
<b>Cafe Mocha</b> <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	7.50	<b>Double Espresso</b>	4.95

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<b>Freshly Brewed Coffee</b> <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>	4.95	<b>Fresh Orange or Grapefruit Juice</b>	7.50
<b>Iced Cold Brew Coffee</b>	5.50	<b>Assorted Juices</b> <i>Apple, Cranberry or Tomato</i>	6.50
<b>Iced Tea, Black &amp; Herbal Teas</b>	4.95	<b>Grand Lux Lemonade™</b> <i>Made In-House with a Sugared Rim</i>	5.50
<b>Soft Drinks</b> <i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer, Diet Dr. Pepper</i>	4.95	<b>Arnold Palmer</b>	5.50
<b>San Pellegrino Sparkling Water</b>	4.95 / 8.75	<b>Strawberry or Cucumber Lemonade</b>	5.95
<b>Fiji Natural Artesian Water</b>	4.95 / 8.75	<b>Special Grand Lux Hot Chocolate™</b>	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.

#### Chocolate Chip Cookie Sundae 12.95

Our Classic Chocolate Chip Pecan Cookie Hot Out of the Oven, Topped with Vanilla Ice Cream, Hot Fudge and Caramel

#### Molten Chocolate Cake 12.95

With a Melted Chocolate Center. Served with Vanilla Ice Cream

#### New Orleans Beignets 12.95

Tossed in Powdered Sugar and Served with Two Sauces

#### Warm Rustic Apple Pie 12.95

Baked when you order it! Flaky Sugared Crust Filled with Fresh Apples and Topped with Vanilla Ice Cream and Caramel

#### A Box of Warm Homemade Chocolate Chip Pecan Cookies 12.95

A Freshly Baked Dozen. Take the Rest Home!

### DESSERT FAVORITES

#### Butter Cake

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

12.95

#### Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

11.95

#### Key Lime Pie

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

12.95

#### "The Best" Carrot Cake

Citrus Cream Cheese Frosting

11.95

#### Deep Dark Fudge Cake

Fudgy Chocolate Frosting

11.95

#### Warm Brownie Sundae

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

13.50

#### Tiramisu

Lady Fingers Layered with Mascarpone, Sweet Cream, Chocolate, Marsala and Coffee Liqueur Topped with Chocolate Pearls

12.95

### FAMOUS CHEESECAKES

#### Original

#### Fresh Strawberry

#### GODIVA® Chocolate Cheesecake

#### Oreo® Dream Extreme Cheesecake

Cheesecake from 9.95 to 11.95

\* Contains or may contain raw or undercooked ingredients.

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

Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 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

**Spicy Mary** 14.00  
Infused Pepper Vodka and  
Our Homemade Bloody Mary Mix

**Carajillo** 16.00  
Cold Brew Coffee, Licor 43, Frangelico  
and Black Walnut

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

**Hugo Spritz** 13.00  
Elderflower, Basil, Mint,  
Fresh Lime and Brut Rosé

**Cold Brew Espresso Martini** 16.00  
Belvedere Vodka, Frangelico,  
Borghetti and Cold Brew

**Italian Spritz** 13.00  
Aperol, Orange, Hibiscus  
and Sparkling Rosé

**Strawberry Greyhound** 16.00  
Strawberry Infused Hangar 1 Vodka and  
Fresh Grapefruit with a Splash of Brut Rosé

## EGGS AND OMELETTES

**Eggs, any style, Hash Brown Potatoes, with Toast\*** 13.95  
**GF** Upon Request  
With Your Choice of Applewood Smoked Bacon,  
Ham or Link Sausage 17.50

**Whole Egg or Egg White Omelette** **GF** Upon Request 18.50  
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 18.50  
Mushrooms, Tomato, Avocado, Green Onion, Zucchini,  
Fresh Spinach, Havarti Cheese and Sour Cream

**Florentine Omelette** 18.50  
Sautéed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions  
and Melted Cheese. Topped with Hollandaise Sauce

**Shakshuka\*** 15.95  
A Moroccan Classic Served in a Skillet with Eggs, Tomato,  
Peppers, Onion, Garlic and Fresh Herbs.  
Served with Sesame Brioche

**Breakfast Combo\*** 16.95  
Two Eggs, Two Slices of Bacon or Two Breakfast Sausage Links  
and Two Buttermilk Pancakes with Hash Browns

**DeLux Breakfast Sandwich** 16.95  
Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese  
and Mayo Piled High on Grilled Brioche Bread.  
Served with Hash Browns

**Breakfast Quesadilla** 18.50  
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\*** 18.50  
Warm Buttermilk Biscuits and Sunny Side Up Eggs  
Smothered with Housemade Sausage Gravy.  
Served Over Crispy Crushed Potatoes  
Add Fried Chicken 6.50 Extra

**Kids' Breakfast**  
Ask Your Server for Selection

## BENEDICTS

**"The Best" Eggs Benedict with Ham & Hollandaise\*** 19.50

**B.L.T. Benedict\*** 19.95  
Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula  
Covered with Calabrian Hollandaise on a Grilled English Muffin

**Avocado Benedict\*** **GF** Upon Request 19.95  
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** 11.50 / 12.50

**Caramel Banana Pancakes** 16.50  
Our Buttermilk Pancakes Topped with Sautéed Bananas  
in a Warm Caramel Sauce, Pecans and Chantilly Cream

**Cinnamon Swirl-Pecan Pancakes** 16.50  
Buttermilk Pancakes with Cinnamon, Brown Sugar,  
Candied Pecans and Honey Butter

**Fried Chicken and Waffles** 18.95  
Topped with Crispy Fried Chicken Strips and Pecans  
Served with Maple-Butter Sauce

**Belgian Waffle** 11.50  
With Strawberries 12.95

**Grand Lux Cafe® French Toast** 16.95  
Thick Slices of Our Brioche Bread Served with  
Maple-Butter Syrup  
With Fresh Strawberries 20.50  
Or With Bacon, Ham or Link Sausage 20.50

## EXTRAS

**Toasted Bagel**  
**Toasted Bagel with Cream Cheese**  
**Toast or English Muffin**

3.95 **Bowl of Fresh Strawberries** **GF** Upon Request 8.95  
5.95 **Two Eggs, any style\*** **GF** Upon Request 7.95  
3.50 **Hash Brown Potatoes** **GF** Upon Request 6.95  
**Bacon, Ham or Link Sausage** **GF** Upon Request 8.95