



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®.



LUNCH * DINNER * LATE NIGHT * WEEKEND BRUNCH

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

BREAKFAST

SERVED FROM 6:00 AM - 11:00 AM

MORNING COCKTAILS

Lux Aperol Spritz 14.50
Chandon Sparkling Rosé, Aperol
and St-Germain

DeLux Peach Bellini 12.50
Prosecco, Peach Liqueur and Peaches
Blended to an Icy Smoothness

Blood Orange Mimosa 12.50
Solerno Blood Orange Liqueur,
Prosecco and Blood Orange Juice

The Grand Mimosa 12.50
With Sparkling Wine, Grand Marnier
and Fresh Orange Juice

Valentina Michelada 12.00
Valentina Hot Sauce, Fresh Lime, Agave and
a Spiced Salt Rim, Served with Modelo Especial

Spicy Mary 12.00
Infused Pepper Vodka and
Our Homemade Bloody Mary Mix

Eggs, any style, Hash Brown Potatoes with Toast* [☞]Upon Request 9.95
With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage 13.95

Whole Egg or Egg White Omelette [☞]Upon Request 14.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored
Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes,
Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese

Fresh Garden Omelette [☞]Upon Request 14.95
Mushrooms, Tomato, Avocado, Green Onion, Zucchini,
Fresh Spinach, Havarti Cheese and Sour Cream

"The Best" Eggs Benedict with Ham & Hollandaise* 15.50

Short Rib Benedict* [☞]Upon Request 16.50
Tender Braised Short Rib with Mushrooms and Onions on Crispy
Potato Cakes Topped with Poached Eggs and Hollandaise Sauce.
Served with Sliced Tomatoes

Smoked Salmon Benedict* [☞]Upon Request 16.50
Crispy Potato Cakes Topped with Smoked Salmon, Poached Eggs
and Hollandaise Sauce. Served with Sliced Tomatoes

Breakfast Quesadilla 14.95
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* 14.95
Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with
Housemade Sausage Gravy. Served Over Crispy Crushed Potatoes
Add Fried Chicken 4.50 Extra

Steel Cut Oatmeal 9.95

Cold Cereal with Fresh Banana and Milk 8.95

Florentine Omelette 14.95
Sautéed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions
and Melted Cheese. Topped with Hollandaise Sauce

Protein Breakfast 14.95
Scrambled Egg Whites Served with Grilled Chicken Breast,
Asparagus, Tomato and Mushrooms

Huevos Rancheros* 13.95
Crispy Corn Tortillas Topped with Black Beans, Sautéed Peppers
and Onions, Fried Eggs, Cheese and Our Spicy Ranchero Sauce

DeLux Breakfast Sandwich 13.95
Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo
Piled High on Grilled Brioche Bread. Served with Hash Browns

Chilaquiles 14.50
Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles,
Onion and Tomato Covered with Ranchero Sauce, Corn,
Black Beans, Avocado, Cilantro and Pepper-Jack Cheese

**Joe's Scramble of Ground Beef, Spinach,
Onions, Mushrooms and Eggs** [☞]Upon Request 15.50

Smoked Salmon with Scrambled Eggs and Onions* 16.50

Housemade Pastrami Hash and Eggs* [☞]Upon Request 16.50
Chunky Style with Sautéed Potatoes, Peppers and Onions

**Grilled New York Steak,
Hash Brown Potatoes with Eggs, any style*** [☞]Upon Request 20.95
Certified Angus Beef®, Center Cut

**Smoked Salmon Platter with Tomato,
Onion, Cream Cheese and a Toasted Bagel*** [☞]Upon Request 16.50

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes 9.95 / 11.95
With Blueberries 11.95 / 13.95

Lemon Poppy Seed Pancakes 11.95
So Delicious with Fresh Lemon and a Sprinkle of Poppy Seeds.
Served with Our Maple-Butter Syrup

Grand Lux Cafe® French Toast 13.95
Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup
With Fresh Strawberries 15.95
Or With Bacon, Ham or Link Sausage 16.95

Belgian Waffle 9.95
With Strawberries 11.95

With Blueberries 12.95

Fried Chicken and Waffles 15.95
Topped with Crispy Fried Chicken Strips and Pecans
Served with Maple-Butter Sauce

Breakfast Beignets 9.50
Made to Order and Served Warm (please allow 15 minutes)

BREAKFAST BEVERAGES

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

Black & Herbal Teas 4.50

Special Grand Lux Hot Chocolate™ 4.95

Cappuccino or Cafe Latte 4.95

Cafe Mocha 5.25

Freshly Squeezed Juices 6.95
Orange or Grapefruit

Assorted Juices 5.95
Apple, Cranberry or Tomato

Natural Sparkling Water or Natural Still Water 4.95 / 7.95

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



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



CRAFT COCKTAILS

Tahitian Pineapple

Reyka Vodka, Pineapple and Fresh Lime

Summer Berry Smash

Drumshanbo Gin and St-Germain with Fresh Raspberries and Mint

Tequila Cucumber Cooler

Avion Silver Tequila, St-Germain, Cucumber, Lemon and Fresh Mint

Calypso Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

Blood Orange Martini

Tito's, Solerno Blood Orange and Aperol

Bourbon Smash

Basil Hayden's Bourbon with Pineapple, Turbinado Sugar and Peychaud's

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

Grand Lemon Drop

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

Lux Aperol Spritz

Chandon Sparkling Rosé, Aperol and St-Germain

Mojito

Bacardi Superior Rum Muddled with Fresh Mint and Lime

Texas Tea

The Long Island Classic — with Spurs!

Strawberry Martini

Tito's Vodka Hand Muddled with Fresh Strawberries

Mai Tai

An Exotic Blend of Dark and Spiced Rums, Island Juices and Fresh Lime



BEER, WINE AND CHAMPAGNE

BEER ON TAP

Stella Artois
Renowned Belgian Pilsner

Samuel Adams Boston Lager
America's Classic Lager

Blue Moon Belgian White
Smooth Ale with Citrus and Coriander

BEER IN BOTTLES

INDIA PALE ALE

Great Basin Icky IPA

New Belgium Ranger IPA

IMPORTED SELECTIONS

Corona

Modelo Especial

Heineken

AMERICAN LAGER AND CIDER

Miller Lite

Bud Light

Coors Light

Michelob Ultra

Angry Orchard Crisp Cider

SPARKLING WINE

Sparkling

Domaine Ste. Michelle, Brut, Columbia Valley		11.00	42.00
Rosa Regale, Brachetto, Italy	split	12.00	
Mumm Napa, Brut Prestige, Napa Valley			46.00

Prosecco

La Luca, Italy		12.00	46.00
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Rosé

Chandon, California		12.00	46.00
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Champagne

Laurent-Perrier, Brut, France	split	16.00	
Veuve Clicquot, Yellow Label, France	half bottle	45.00	85.00
Dom Perignon, France			295.00

WHITE WINE

Moscato

Seven Daughters, Italy		11.00	14.50	42.00
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Rosé

Le Caprice de Clémentine, Côtes de Provence		11.00	14.50	42.00
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Riesling

Chateau Ste. Michelle, Columbia Valley		10.50	14.00	40.00
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Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley		10.50	14.00	40.00
Pepi, California		12.00	16.00	46.00

Sauvignon Blanc

Dry Creek Vineyards, Fumé Blanc, Sonoma County		11.00	14.50	42.00
Kim Crawford, Marlborough		14.00	18.50	54.00

Chardonnay

Grand Lux Cafe Private Reserve, California		10.50	14.00	40.00
Kendall-Jackson, Vintner's Reserve, California		12.00	16.00	46.00
Sonoma-Cutrer, Russian River Ranches, Sonoma		14.00	18.50	54.00
Far Niente, Napa				90.00

RED WINE

Pinot Noir

Grand Lux Cafe Private Reserve, California		12.00	16.00	46.00
Sokol Blosser, Evolution, Willamette Valley		14.00	18.50	54.00
Acacia, Carneros				65.00

Tempranillo

Torres, Altos Ibericos, Rioja		11.00	14.50	42.00
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Merlot

Grand Lux Cafe Private Reserve, California		10.50	14.00	40.00
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Malbec

Pascual Toso, Argentina		11.00	14.50	42.00
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Red Blend

C.M.S., Columbia Valley		11.00	14.50	42.00
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Zinfandel

Ridge, East Bench, Sonoma				70.00
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Cabernet Sauvignon

Grand Lux Cafe Private Reserve, California		10.50	14.00	40.00
Francis Coppola, Black Label Claret, California		12.00	16.00	46.00
Justin, Paso Robles		14.00	18.50	54.00
Jordan, Alexander Valley				89.00
Caymus, Napa				120.00

LUNCH & DINNER

SERVED FROM 11:00 AM - MIDNIGHT

MINIS, BITES AND TAPAS

Crispy Calamari

Served with Warm Marinara Sauce

Buffalo Chicken Bites™

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

Mini Nachos

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

Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

Asian Short Rib Tacos

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

Mini Crab Cakes

Served with Mustard Sauce

Today's Soups

8.50 **Mini Lux Salad**  Upon Request

Baby Greens, Tomatoes with Garlic Croutons

8.50 **Fried Pickles**

Crispy Slices Served with Our Dipping Sauce

Warm Goat Cheese Salad

8.50 Crispy Goat Cheese, Baby Greens, Fresh Apple with a Touch of Honey

Eggplant Parmesan Fritters

Eggplant, Mozzarella, Fontina and Parmesan Cheese Lightly Breaded
and Fried Crisp. Served Over Marinara Sauce

Macaroni & Cheese Skillet

Creamy, Cheesy and Sprinkled with Toasted Bread Crumbs

Add Bacon 1.50 Extra

Pot Roast Cheese Fries

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

Mini Tacos

Three Warm Corn Tortillas with Chipotle Sauce,
Topped with Avocado, Cheese, Crema and Tomato Salsa
Chicken 7.50 Crispy Fish 8.95



MINI PIZZAS

Classic Cheese 9.50

Fresh Mozzarella, Tomato Sauce and Basil


Tomato and Fresh Mozzarella 9.50

Tomatoes, Garlic, Mozzarella, Fontina and Parmesan Cheese

Crispy Pepperoni 9.50

Pepperoni, Tomato Sauce and Mozzarella

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.



LUNCH & DINNER

SERVED FROM 11:00 AM - MIDNIGHT

STARTERS

Double Stuffed Potato Spring Rolls®	11.50	Mini Cheeseburgers*	11.95
<i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion. Served with Sour Cream</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Buffalo Chicken Rolls™	13.95	Creamy Spinach & Cheese Dip	13.95
<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>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	13.50	Volcano Shrimp	12.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
Stacked Chicken Quesadilla	13.50	Buffalo Wings	14.50
<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Chicken Lettuce Wraps	13.95	Grand Fried Calamari	15.50
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>With Fried Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	
Asian Nachos	14.50	Today's Soups	7.95
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>			

MARKET SALADS

House Green Salad <small>GF Upon Request</small>	8.50	Greek Beet Salad	12.95
<i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i>		<i>Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion, Roasted Beets and Lettuce Tossed with Lemon Vinaigrette</i>	
Caesar Salad <small>GF Upon Request</small>	11.95	Kale and Warm Grains	12.95
<i>Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</i>		<i>Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro</i>	
Wedge Salad <small>GF Upon Request</small>	12.95	Crispy Avocado Salad	13.50
<i>Crisp Iceberg Lettuce, Tomato, Red Onion and Bacon with Blue Cheese Dressing</i>		<i>Mixed Greens, Tomato, Corn, Red Onion, Radish, Feta Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado</i>	
Chopped Salad <small>GF Upon Request</small>	14.50	Chili-Lime Chicken and Mango Salad <small>GF Upon Request</small>	14.50
<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>		<i>Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas</i>	

ADDITIONS

Avocado	3.50	Shrimp	6.00
Grilled Chicken	4.95	Grilled Salmon*	6.95
Wood Grilled Steak*	7.50		

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast* <small>GF Upon Request</small>	9.95	Belgian Waffle	9.95
<i>With Applewood Smoked Bacon, Ham or Link Sausage</i>	13.95	<i>With Strawberries</i>	11.95
Whole Egg or Egg White Omelette <small>GF Upon Request</small>	14.95	<i>With Blueberries</i>	12.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese</i>		Fried Chicken and Waffles	15.95
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs <small>GF Upon Request</small>	15.50	<i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>	
Breakfast Quesadilla	14.95	Smoked Salmon with Scrambled Eggs and Onions* <small>GF Upon Request</small>	16.50
<i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>		Housemade Pastrami Hash and Eggs* <small>GF Upon Request</small>	16.50
DeLux Breakfast Sandwich	13.95	<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>	
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		Grilled New York Steak,	20.95
		Hash Brown Potatoes with Eggs, any style* <small>GF Upon Request</small>	
		<i>Certified Angus Beef®, Center Cut</i>	
		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* <small>GF Upon Request</small>	16.50

LUNCH & DINNER

SERVED FROM 11:00 AM - MIDNIGHT

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

DeLux Drive-In Burger™* <small>☞ Upon Request</small>	14.50	Wood Grilled B.B.Q. Burger*	15.50
<i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>		<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>	
The Chop House Burger* <small>☞ Upon Request</small>	14.95	Avocado-Chipotle Cheeseburger*	15.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.50 each</i>		<i>Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro</i>	
The Bacon-Cheese Burger* <small>☞ Upon Request</small>	15.50	Grand Lux Burger Melt™*	15.50
<i>Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island</i>		<i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing</i>	
Double Lux Cheeseburger*	15.50	Grand Lux Turkey Burger™	15.50
<i>Two Premium Certified Angus Beef® Burgers with Melted American Cheese, Slow-Cooked Caramelized Onions, Madeira Sauce and Garlic Aioli</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Red Onion Marmalade, Arugula, Spicy Ketchup and Mayo</i>	
<i>Add Fried Egg* to any Burger</i>	2.95	Veggie Burger	14.95
		<i>Our Housemade Crispy Veggie "Burger". Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing</i>	
		<i>Add Crushed Avocado 2.50 Extra</i>	

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

Sandwich Special	14.50	B.L.T. Sandwich	13.50
<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 Toasted Country Wheat Bread</i>	
Santa Barbara Chicken Sandwich <small>☞ Upon Request</small>	14.95	Chicken Salad Sandwich	13.95
<i>A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on a Grilled Bun</i>		<i>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise</i>	
Spicy Buffalo Chicken Sandwich	14.95	Roast Turkey and Brie Sandwich	14.95
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey on an Artisan Roll with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo</i>	
Spicy Flat Bread Chicken Sandwich	14.95	Short Rib Grilled Cheese Sandwich	15.50
<i>Grilled Chicken Breast Topped with Avocado, Pepper-Jack Cheese, Corn, Lettuce, Tomato and Black Bean-Mayo on Our Grilled Flatbread</i>		<i>Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread</i>	
Grand Club Sandwich	15.95	Chicken Parmesan Sandwich	15.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella and Parmesan Cheese, Fresh Basil and Marinara Sauce on Grilled Ciabatta Bread</i>	

GRAND LUX CAFE LUNCH SPECIALS

SERVED FROM 11:00 AM - 5:00 PM

Soup and Salad	9.95	Lunch Special Salads	11.95 – 14.50
<i>A Cup of Our Soup of the Day and a Mixed Green Salad</i>		<i>Choose from Our Special Selection of Lunch Sized Salads. Your Choice of: Caesar, Asian Chicken Salad, Southwestern Salad, Grilled Chicken and Avocado Salad or Mendocino Salad</i>	
Sandwich Special	14.50	Lunch Chicken Enchiladas	14.95
<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>Warm Corn Tortillas Filled with Chicken and Melted Cheese Covered with Tomatillo and Ranchero Sauces, Salsa and Cilantro. Served with Black Beans and Spanish Rice</i>	
Lunch Special Rustic Pizza & Salad	14.50	Lunch Special Pasta & Salad	14.95
<i>A Small Pizza and a Mixed Green Salad. Your Choice of: Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken or Sausage, Pepperoni & Mushrooms</i>		<i>A Lunch Portion of Pasta and a Mixed Green Salad. Your Choice of Pasta Pomodoro, Pasta Carbonara or Fettuccini Alfredo</i>	
Lunch Special Chicken Dishes	14.95	<i>Add Chicken 3.00 Extra</i>	
<i>Your Choice of: Chicken Parmesan, Lemon Chicken Piccata or Cajun Chicken Jambalaya</i>		Lunch Special Salmon*	16.95
		<i>Your Choice of: Salmon Piccata with Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice, Miso Glazed Salmon or Simply Grilled Salmon</i>	

LUNCH & DINNER

SERVED FROM 11:00 AM - MIDNIGHT

GRAND SALADS

Asian Chicken Salad	16.95	Grilled Chicken and Avocado Salad	16.95
<i>Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</i>		<i>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</i>	
Southwestern Salad	16.95	Grand Cobb Salad	16.95
<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>		<i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
Mendocino Salad  <i>Upon Request</i>	16.95		
<i>Grilled Chicken, Avocado, Tomato, Corn, Dates and Goat Cheese</i>			

RUSTIC PIZZA

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

Four Cheese	13.95	B.B.Q. Chicken	15.50
<i>Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce</i>		<i>Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce</i>	
Margherita	14.50	Sausage, Pepperoni and Mushrooms	16.50
<i>With Fresh Tomato, Basil and Mozzarella</i>		<i>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</i>	
Pepperoni	15.50		
<i>Mozzarella and Tomato Sauce</i>			

PASTA AND NOODLES

Pasta Pomodoro  <i>Upon Request</i>	16.50	Garlic Shrimp Pasta	20.50
<i>Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</i>		<i>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>	
Zen Noodles	16.50	Sunday Night Pasta  <i>Upon Request</i>	19.95
<i>A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side</i>		<i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Onions and Garlic. Served over Spaghettini</i>	
Fettuccini Alfredo	18.95	Short Rib Ravioli	20.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>		<i>Housemade Ravioli Filled with Braised Short Rib, Mushrooms, Onion, Garlic and Herbs. Served with Parmesan Cream and Madeira Wine Sauce</i>	
	23.95		
Pasta Carbonara  <i>Upon Request</i>	18.95		
<i>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination! With Chicken</i>			
	23.95		

LUNCH & DINNER

SERVED FROM 11:00 AM - MIDNIGHT

FOODS OF THE WORLD

Crispy Caramel Chicken <i>Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</i>	18.50	Spicy Ginger Beef <i>A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with Steamed White Rice</i>	20.50
Thai Fried Chicken <i>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</i>	18.50	Indochine Shrimp and Chicken <i>A Fusion Dish of Chinese and Indian Flavors. Jumbo Shrimp, Chicken, Onions and Sweet Ginger all Sauteed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with Steamed Rice</i>	20.50
Chicken Enchiladas <i>Warm Corn Tortillas Filled with Chicken and Melted Cheese Covered with Tomatillo and Ranchero Sauces, Salsa and Cilantro. Served with Black Beans and Spanish Rice</i>	16.95		



GRAND CASUAL CUISINE

Garlic Chicken <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>	18.50	Chicken Royale <i>Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Herbed Carrots</i>	18.95
Chicken Fried Chicken <i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>	17.95	Salisbury Steak* <i>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	17.50
Chicken Parmesan <i>Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i>	20.50	"Nashville Hot" Chicken <i>Crispy Fried Chicken Breast with Our Very Spicy Nashville Hot Sauce. Served with Mashed Potatoes and Green Beans</i>	17.95
Braised Pot Roast <i>Upon Request</i> <i>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</i>	20.95	Lemon Chicken Piccata <i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	19.95
Cajun Shrimp & Chicken Jambalaya <i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>	20.95	Bourbon Street Chicken <i>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</i>	18.95
Madeira Chicken <i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>	20.50	Cafe Beef Wellington* <i>Filet Mignon Steak Medallions Covered with Crimini Mushrooms and Topped with Warm Puff Pastry. Served with Madeira Wine Sauce, Mashed Potatoes and Vegetables</i>	22.95



LUNCH & DINNER

SERVED FROM 11:00 AM - MIDNIGHT

WOOD GRILLED STEAKS, CHOPS & RIBS

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

T-Bone Steak*  Upon Request	26.95	Parmesan Crusted Pork Chop	22.95
<i>Served with Potato and Vegetable</i>		<i>Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Crispy Brussels Sprouts and Roasted Carrots</i>	
Rib Eye Steak*  Upon Request	31.50		
<i>Served with Potato and Vegetable</i>			
Filet Mignon*  Upon Request	32.95		
<i>Served with Potato and Vegetable</i>			

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 18.95 Full Rack 30.95



FISH & SEAFOOD

Crispy Fish & Chips	19.50	Jumbo Fried Shrimp	22.95
<i>Always Fresh! Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce</i>		<i>Served with Peanut Cole Slaw and French Fries</i>	
Salmon Three Ways*	23.95	Shrimp Scampi	23.95
<i>Fresh Salmon Prepared in Three Styles; Soy Glazed with Shiitake Mushrooms, Horseradish Crusted with Asparagus and Almond-Ginger with Green Beans and Beurre Blanc</i>		<i>Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta</i>	
Cedar Planked B.B.Q. Salmon*	23.95	Wood Grilled Fresh Market Fish of the Day*  Upon Request	23.95
<i>Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash</i>		<i>Served with Potato and Vegetables</i>	
		Miso Glazed Salmon*	23.95
		<i>Served with Steamed Rice and Stir-Fried Vegetables</i>	



SIDE DISHES

French Fries	4.95	Crispy Glazed Brussels Sprouts	5.95	Sauteed Mushrooms	6.95
Sweet Potato Fries	5.95	Broccoli	5.95	Macaroni & Cheese Skillet	8.50
Yukon Gold Mashed Potatoes	5.95	Green Beans	5.95	Steamed White Rice	2.50
Glazed Rainbow Carrots	5.95	Fresh Spinach	5.95	Brown Rice	2.95
		Asparagus	6.95		



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

SERVED AFTER MIDNIGHT

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast*  9.95	Belgian Waffle 9.95
<i>With Applewood Smoked Bacon, Ham or Link Sausage</i> 13.95	<i>With Strawberries</i> 11.95
Whole Egg or Egg White Omelette  14.95	<i>With Blueberries</i> 12.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese</i>	Fried Chicken and Waffles 15.95
Fresh Garden Omelette  14.95	<i>Topped with Crispy Fried Chicken Strips and Pecans</i>
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>	<i>Served with Maple-Butter Sauce</i>
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs  15.50	Housemade Pastrami Hash and Eggs*  16.50
DeLux Breakfast Sandwich 13.95	<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>	Smoked Salmon with Scrambled Eggs and Onions*  16.50
Breakfast Quesadilla 14.95	Grilled New York Steak, 20.95
<i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>	Hash Brown Potatoes with Eggs, any style*  16.50
	<i>Certified Angus Beef,[®] Center Cut</i>
	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel*  16.50
	Fresh Berries  7.95 to 9.95



STARTERS

Double Stuffed Potato Spring Rolls[®] 11.50	Mini Cheeseburgers* 11.95
<i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion. Served with Sour Cream</i>	<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>
Buffalo Chicken Rolls[™] 13.95	Creamy Spinach & Cheese Dip 13.95
<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>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>
Crispy Thai Shrimp & Chicken Spring Rolls 13.50	Volcano Shrimp 12.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>	<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>
Stacked Chicken Quesadilla 13.50	Buffalo Wings 14.50
<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>
Chicken Lettuce Wraps 13.95	Grand Fried Calamari 15.50
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>	<i>With Fried Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>
Asian Nachos 14.50	Rustic Pizza 13.95 – 16.50
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>	<i>Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken or Sausage, Pepperoni & Mushrooms</i>
	Today's Soups 7.95



SALADS

House Green Salad  8.50	Grand Cobb Salad 16.95
<i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i>	<i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg</i>
Caesar Salad  11.95	<i>Tossed in Our Roasted Tomato Vinaigrette</i>
<i>Whole Romaine Leaves with Parmesan Crisps</i>	Asian Chicken Salad 16.95
<i>With Grilled Chicken</i>	<i>Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</i>
Wedge Salad  16.95	Grilled Chicken and Avocado Salad 16.95
<i>Crisp Iceberg Lettuce, Tomato, Red Onion and Bacon with Blue Cheese Dressing</i>	<i>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</i>
Chopped Salad  14.50	Southwestern Salad 16.95
<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>	<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>
Chili-Lime Chicken and Mango Salad  14.50	
<i>Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas</i>	



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

SERVED AFTER MIDNIGHT

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

DeLux Drive-In Burger™* <small>Ⓢ Upon Request</small> Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise	14.50	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	15.50
The Chop House Burger* <small>Ⓢ Upon Request</small> A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sauteed Mushrooms 1.50 each	14.95	Avocado-Chipotle Cheeseburger* Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro	15.50
The Bacon-Cheese Burger* <small>Ⓢ Upon Request</small> Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island	15.50	Grand Lux Burger Melt™* On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing	15.50
Double Lux Cheeseburger* Two Premium Certified Angus Beef® Burgers with Melted American Cheese, Slow-Cooked Caramelized Onions, Madeira Sauce and Garlic Aioli	15.50	Grand Lux Turkey Burger™ Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Red Onion Marmalade, Arugula, Spicy Ketchup and Mayo	15.50
Add Fried Egg* to any Burger	2.95	Veggie Burger Our Housemade Crispy Veggie "Burger". Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing Add Crushed Avocado 2.50 Extra	14.95

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 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	B.L.T. Sandwich Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread	13.50
Santa Barbara Chicken Sandwich <small>Ⓢ Upon Request</small> A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on a Grilled Bun	14.95	Chicken Salad Sandwich Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise	13.95
Spicy Buffalo Chicken Sandwich Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun	14.95	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
Grand Club Sandwich Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast	15.95	Short Rib Grilled Cheese Sandwich Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread	15.50
Chicken Parmesan Sandwich Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella and Parmesan Cheese, Fresh Basil and Marinara Sauce on Grilled Ciabatta Bread	15.95		

SPECIALTIES AND PASTA

Zen Noodles A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side	16.50	Crispy Caramel Chicken Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice	18.50
Fettuccini Alfredo Tossed in a Rich Parmesan Cream Sauce With Chicken	18.95 23.95	Crispy Fish & Chips Always Fresh! Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce	19.50
Pasta Carbonara <small>Ⓢ Upon Request</small> Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination! With Chicken	18.95 23.95	Cajun Shrimp & Chicken Jambalaya Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice	20.95
Chicken Fried Chicken Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans	17.95	Chicken Parmesan Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini	20.50
Lemon Chicken Piccata Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta	19.95	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	20.50
Garlic Shrimp Pasta Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese	20.50	Jumbo Fried Shrimp Served with Peanut Cole Slaw and French Fries	22.95
Madeira Chicken Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes	20.50	Shrimp Scampi Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	23.95
Sunday Night Pasta <small>Ⓢ Upon Request</small> Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Onions and Garlic. Served over Spaghettini	19.95	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 Corn Succotash	23.95
		Wood Grilled Fresh Market Fish of the Day* <small>Ⓢ Upon Request</small> Served with Potato and Vegetables	23.95

WOOD GRILLED STEAKS & RIBS

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

T-Bone Steak* <small>Ⓢ Upon Request</small> Served with Potato and Vegetable	26.95	Rib Eye Steak* <small>Ⓢ Upon Request</small> Served with Potato and Vegetable	31.50
Filet Mignon* <small>Ⓢ Upon Request</small> Served with Potato and Vegetable	32.95	B.B.Q. Baby Back Ribs Half Rack 18.95 / Full Rack 30.95 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	

BEVERAGES

SMOOTHIES AND FIZZES

Strawberry Fruit Smoothie

Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices

7.95

Pineapple Mint Smash

Pineapple, Pressed Mint and Lime

5.95

Hawaiian Smoothie

An Island Blend of Pineapple, Mango and Coconut

7.95

Passion Fruit Ginger Crush

Passion Fruit, Ginger and Citrus

5.95

Mango Ice Swirl

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

7.95

Coconut Limeade

A Tropical Blend of Pineapple, Coconut and Fresh Lime

5.95



ESPRESSO DRINKS

Cappuccino

Double Shot of Espresso and Steamed Milk

4.95

Caramel Macchiato

Double Espresso, Caramel, Vanilla and Steamed Milk

5.25

Cafe Latte

Double Espresso, Extra Steamed Milk

4.95

Honey Vanilla Latte

Double Espresso, Honey, Vanilla and Steamed Milk

5.25

Cafe Mocha

Double Espresso, Steamed Milk, Chocolate and Whipped Cream

5.25

Double Espresso

3.95



Freshly Brewed Coffee

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

4.50

Fresh Orange or Grapefruit Juice

6.95

Assorted Juices

Apple, Cranberry or Tomato

5.95

Iced Tea, Black & Herbal Teas

4.50

Grand Lux Lemonade™

Made In-House with a Sugared Rim

4.50

Soft Drinks

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

4.50

Arnold Palmer

4.75

Natural Sparkling Water

4.95 / 7.95

Strawberry, Cucumber or Raspberry Lemonade

5.50

Natural Still Water

4.95 / 7.95

Special Grand Lux Hot Chocolate™

4.95



DESSERTS

FRESH FROM OUR OWN BAKERY

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

BAKED TO ORDER DESSERTS

Our Special Baked to Order Desserts take about 30 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

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

9.50

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

8.95

Key Lime Pie

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

8.95

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

8.95

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

9.95

Deep Dark Fudge Cake

Fudgy Chocolate Frosting

8.95

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake 

Salted Caramel Cheesecake

Cheesecake from 8.50 to 9.50

* 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 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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