



# GRAND LUX CAFE®



The Venetian Hotel & Casino  
3355 Las Vegas Blvd. South, Las Vegas





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®.



**BREAKFAST \* LUNCH \* DINNER \* LATE NIGHT**

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

# COCKTAILS AND BEVERAGES

The Grand Lux Cafe proudly creates each of these signature cocktails by hand, using fresh juices, housemade syrups and a wide assortment of freshly prepared ingredients

## SPARKLING COCKTAILS

### Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

### Rosé Spritz

Elderflower, Fresh Raspberry and Sparkling Rosé

### Pomegranate Spritz

Pomegranate, Orange and Brut Rosé

### Paloma-Mosa

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé



## NON-ALCOHOLIC SPECIALTIES

### Passion Fruit Ginger Crush

Passion Fruit, Ginger and Citrus

### Cherry Lime Fizz

Cherry and Fresh Lime with Soda

### Coconut Limeade

A Tropical Blend of Pineapple, Coconut and Fresh Lime

### Pom-Berry Smash

Pomegranate, Raspberry and Pineapple

### Hawaiian Smoothie

An Island Blend of Pineapple, Mango and Coconut

### Strawberry Fruit Smoothie

Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices

### Mango Ice Swirl

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

### Grand Lux Lemonade™

Classic, Strawberry or Cucumber

## CRAFT COCKTAILS

### Tahitian Pineapple

Reyka Vodka, Pineapple and Fresh Lime

### White Peach Cosmo

Grey Goose Vodka, White Peach and Citrus

### Mango Mule

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

### Strawberry Greyhound

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

### Calypso Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

### Katana Smash

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

### Lux Old Fashioned

Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry

### Cold Brew Espresso Martini

Belvedere Vodka, Frangelico, Borghetti and Cold Brew

## THE CLASSICS

### The Grand Lux Margarita™

El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime

### Mezcal Paloma

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

### Sangria

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

### Mojito

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

### Emerald Appletini

Ciroc Apple Vodka, Midori Melon, Fiorente Elderflower and Citrus

### Grand Lemon Drop

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

### Texas Tea


The Long Island Classic — Top Shelf and with Spurs!

### Sidecar

Hennessy VS, Dry Curacao, Elderflower, Honey and Citrus

### Mai Tai

An Exotic Blend of Dark and Spiced Rums with Island Juices

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

SPARKLING WINE

**Prosecco**

*La Luca, Italy*



13.00



45.00

**Rosé**

*Gloria Ferrer, Blanc de Noirs, Carneros*

14.00

49.00

**Sparkling**

*Rosa Regale, Brachetto, Italy*

*split* 16.00

*Mumm Napa, Brut Prestige, Napa Valley*

50.00

**Champagne**

*Laurent-Perrier, Brut, France*

*split* 22.00

*Veuve Clicquot, Yellow Label, France*

*half bottle* 50.00

94.00

*Dom Perignon, France*

450.00

WHITE WINE

**Moscato**

*Seven Daughters, Italy*



13.50



18.00



47.00

**Rosé**

*Le Caprice de Clémentine, Côtes de Provence*

14.00

18.50

49.00

**Riesling**

*Chateau Ste. Michelle, Columbia Valley*

13.50

18.00

47.00

**Pinot Grigio**

*Grand Lux Cafe Private Reserve, Columbia Valley*

13.50

18.00

47.00

*Santa Margherita, Valdadige*

16.50

22.00

58.00

**Sauvignon Blanc**

*Dry Creek Vineyards, Fumé Blanc, Sonoma County*

13.50

18.00

47.00

*Kim Crawford, Marlborough*

16.50

22.00

58.00

**Chardonnay**

*Grand Lux Cafe Private Reserve, Columbia Valley*

13.50

18.00

47.00

*Kendall-Jackson, Grand Reserve, Santa Barbara*

16.50

22.00

58.00

*Calera, Central Coast*

18.00

24.00

63.00

*Far Niente, Napa*

90.00

RED WINE

**Pinot Noir**

*Grand Lux Cafe Private Reserve, California*



13.50



18.00



47.00

*Sokol Blosser, Evolution, Willamette Valley*

16.50

22.00

58.00

*Acacia, Carneros*

80.00

**Merlot**

*Ferrari-Carano, Sonoma County*

14.50

19.50

51.00

**Syrah**

*Qupé, Central Coast*

13.00

17.50

45.00

**Malbec**

*Wapisa, Patagonia, Argentina*

15.00

20.00

52.00

**Red Blend**

*C.M.S., Columbia Valley*

13.50

18.00

47.00

**Zinfandel**

*Ridge, East Bench, Sonoma*

75.00

**Cabernet Sauvignon**

*Grand Lux Cafe Private Reserve, California*

13.50

18.00

47.00

*Francis Coppola, Black Label Claret, California*

16.50

22.00

58.00

*Justin, Paso Robles*

19.00

25.50

66.00

*Jordan, Alexander Valley*

96.00

*Caymus, Napa*

160.00

## BOTTLES & CANS

### IMPORTED SELECTIONS

Corona  
Modelo Especial

### CRAFT LAGER, CIDER & ALES

Angry Orchard Crisp Cider Blue Moon Belgian White  
Big Dog's Las Vegas Lager Revisions Hazy IPA  
HUDL High Hatter Hefeweizen New Belgium Range IPA

### AMERICAN LAGER

Michelob Ultra  
Bud Light

### NON-ALCOHOLIC

Stella Liberté  
Athletic Run Wild IPA

### DRAFT BEER

#### STELLA ARTOIS

*The care and attention at every step of the brewing process enable Stella Artois to mature into a full-bodied and exceptionally well balanced beer - perfectly thirst-quenching*

#### FIRESTONE 805

*The light and refreshing ale from California's Central Coast, where the Mountains meet the sea*

#### ABLE BAKER ATOMIC DUCK IPA

*Las Vegas brewed with a creative blend of hops that yields a strong hop character with notes of citrus, pine and tropical fruits*



## PREMIUM SPIRITS

### TEQUILA

Avion Silver  
Casa Dragones Joven  
Casamigos Blanco  
Casamigos Reposado  
Del Maguey Vida Mezcal  
Don Julio Blanco  
Don Julio 1942  
El Tesoro Blanco  
El Tesoro Paradiso Extra Anejo  
Espolon Blanco  
Patron Silver  
Patron Reposado  
Patron Anejo

### COGNAC

Courvoisier VS  
Hennessy VS  
Hennessy XO  
Hennessy Paradis  
Remy Martin VSOP  
Remy Martin Louis XIII

### WHISKEY

Angel's Envy  
Basil Hayden's  
Blanton's Single Barrel  
Booker's  
Buffalo Trace  
Four Roses Small Batch  
Eagle Rare  
Knob Creek  
Maker's 46  
Weller 12 Year  
Woodford Reserve  
Elijah Craig Rye  
Knob Creek Rye  
Michter's Single Barrel Rye  
Rittenhouse Rye 100  
Sazerac Rye  
WhistlePig 12 Year  
Hibiki Harmony  
Redbreast 12 Year  
Tullamore Dew 12 Year  
Dalmore 15 Year  
Balvenie 12 Year Double Wood  
Glenfiddich 12 Year  
Glenlivet 12 Year  
Johnnie Walker Black Label  
Johnnie Walker 18 Year  
Johnnie Walker Blue  
Lagavulin 16 Year  
Macallan 12 Year  
Macallan 18 Year  
Oban 14 Year

### VODKA

Absolut  
Belvedere  
Chopin  
Grey Goose  
Grey Goose Le Citron  
Hangar 1  
Ketel One  
Reyka  
Tito's

### GIN

Aviation  
Beefeater 24  
Bombay Sapphire  
Drumshanbo  
Hendrick's  
Tanqueray

### RUM

Bacardi Superior  
Captain Morgan  
Flor de Caña 18 Year  
Mount Gay Eclipse  
Myers's Dark  
Sailor Jerry

# BREAKFAST

SERVED FROM 6:00 AM-11:00 AM

## MORNING COCKTAILS

<b>Paloma-Mosa</b> 16.00 <i>Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé</i>	<b>Peach Spritz</b> 16.00 <i>White Peach, Elderflower and Gloria Ferrer Blanc de Noirs</i>	<b>Pomegranate Spritz</b> 16.00 <i>Pomegranate, Orange and Brut Rosé</i>
<b>Spicy Mary</b> 16.00 <i>Infused Pepper Vodka and Our Homemade Bloody Mary Mix</i>	<b>Rosé Spritz</b> 16.00 <i>Elderflower, Fresh Raspberry and Sparkling Rosé</i>	<b>Strawberry Greyhound</b> 18.00 <i>Strawberry Infused Hangar 1 Vodka and Fresh Grapefruit with a Splash of Brut Rosé</i>
<b>Hazelnut Coffee Manhattan</b> 18.00 <i>Maker's Mark Bourbon, Borghetti Espresso Liqueur and Frangelico</i>	<b>Cold Brew Espresso Martini</b> 18.00 <i>Belvedere Vodka, Frangelico, Borghetti and Cold Brew</i>	

<b>Grand Lux Express Breakfast™*</b> 27.95 <i>For Those in a Hurry, Help Yourself to... Our Daily Selection of Fruits, Granola, Croissants, Danish, Muffins, Assorted Breads, Omelettes, Eggs, Breakfast Meats, Potatoes, Fresh Juice and Coffee</i>	<b>DeLux Breakfast Sandwich</b> 15.95 <i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>
<b>Eggs, any style, Hash Brown Potatoes, with Toast*</b> 13.50 <small>☞ Upon Request</small> <i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	<b>Breakfast Quesadilla</b> 17.95 <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>
<b>Whole Egg or Egg White Omelette</b> ☞ Upon Request 18.50 <i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i>	<b>Biscuits and Gravy with Eggs*</b> 17.95 <i>Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with Housemade Sausage Gravy. Served Over Crispy Crushed Potatoes Add Fried Chicken 5.95 Extra</i>
<b>Fresh Garden Omelette</b> ☞ Upon Request 17.95 <i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>	<b>Smoked Salmon with Scrambled Eggs and Onions*</b> 20.95 <small>☞ Upon Request</small>
<b>Florentine Omelette</b> 18.50 <i>Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce</i>	<b>Housemade Pastrami Hash and Eggs*</b> ☞ Upon Request 20.95 <i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>
<b>Chile Relleno Omelette</b> 18.95 <i>A Lightly Battered Fire Roasted Poblano Pepper Stuffed with Cheese and Covered with Red Chili Sauce, Sour Cream and Cilantro</i>	<b>Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel*</b> ☞ Upon Request 20.95
	<b>Grilled Steak, Hash Brown Potatoes with Eggs*</b> 25.95
	<b>Steel Cut Oatmeal</b> 12.50
	<b>Cold Cereal with Fresh Banana and Milk</b> 10.95

## BENEDICTS

<b>"The Best" Eggs Benedict with Ham &amp; Hollandaise*</b> 18.50	<b>B.L.T. Benedict*</b> 19.50 <i>Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula Covered with Calabrian Hollandaise on a Grilled English Muffin</i>
<b>Short Rib Benedict*</b> ☞ Upon Request 19.95 <i>Tender Braised Short Rib with Mushrooms and Onions on Crispy Potato Cakes Topped with Poached Eggs and Hollandaise Sauce. Served with Sliced Tomatoes</i>	<b>Avocado Benedict*</b> ☞ Upon Request 19.50 <i>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</i>
<b>Smoked Salmon Benedict*</b> ☞ Upon Request 20.95 <i>Crispy Potato Cakes Topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce. Served with Sliced Tomatoes</i>	

## PANCAKES, WAFFLES AND FRENCH TOAST

<b>Stack of Buttermilk Pancakes</b> 11.50 / 13.50 <i>With Blueberries</i>	<b>Belgian Waffle</b> 11.95 <i>With Strawberries</i> 13.95 <i>With Blueberries</i> 14.95
<b>Caramel Banana Pancakes</b> 15.95 <i>Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Caramel Sauce, Pecans and Chantilly Cream</i>	<b>Fried Chicken and Waffles</b> 18.95 <i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>
<b>Cinnamon Swirl-Pecan Pancakes</b> 15.95 <i>Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter</i>	
<b>Grand Lux Cafe® French Toast</b> 16.95 <i>Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup</i>	
<i>With Fresh Strawberries</i> 19.50	<i>With Bacon, Ham or Link Sausage</i> 20.95

## BREAKFAST BEVERAGES

<b>Freshly Brewed Coffee</b> 5.75 <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>	<b>Freshly Squeezed Juices</b> 8.95 <i>Orange or Grapefruit</i>
<b>Iced Cold Brew Coffee</b> 6.50	<b>Assorted Juices</b> 7.95 <i>Apple, Cranberry or Tomato</i>
<b>Black &amp; Herbal Teas</b> 5.75	<b>San Pellegrino Sparkling Water or Fiji Natural Artesian Water</b> 5.50 / 8.50
<b>Special Grand Lux Hot Chocolate™</b> 6.50	
<b>Cappuccino or Cafe Latte</b> 5.95	
<b>Cafe Mocha</b> 6.95	



# LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

## STARTERS

<b>Pot Stickers</b>	15.95	<b>Crispy Shrimp Rolls</b>	17.50
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<i>Pastry Wrapped Shrimp Fried Crisp with Parmesan and Basil Aioli</i>	
<b>Lemon-Parmesan Brussels Sprouts</b>	12.95	<b>General Tso's Cauliflower</b>	11.95
<i>With Fuji Apple, Lemon, Olive Oil, Parmesan and Vinaigrette</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
<b>Crispy Fried Provolone Cheese</b>	13.95	<b>Avocado Wontons</b>	13.95
<i>Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
<b>Buffalo Chicken Rolls™</b>	17.95	<b>Double Stuffed Potato Spring Rolls®</b>	15.50
<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>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>Crab Cakes</b>	16.50	<b>Mini Cheeseburgers*</b>	15.95
<i>Our Crab Cakes Served with Mustard Sauce</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
<b>Crispy Thai Shrimp &amp; Chicken Spring Rolls</b>	17.50	<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>	17.50	<b>Stacked Chicken Quesadilla</b>	16.95
<i>Minced Sauteed 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>Ahi Tuna Tacos*</b>	16.95	<b>Creamy Spinach &amp; Cheese Dip</b>	17.95
<i>Crispy Wonton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
<b>Asian Nachos</b>	17.95	<b>Garlicky Shrimp</b>	17.95
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Spanish-Style Sauteed Shrimp with Lots of Garlic, White Wine, Tomato, Parmesan and Lemon</i>	
<b>Korean Ribs</b>	17.50	<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>Spicy Tuna*</b>	18.95	<b>Grand Fried Calamari</b>	19.50
<i>Ahi Tuna on Crispy Sushi Rice</i>		<i>With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces</i>	
<b>Ahi Tuna Poke*</b>	18.95	<b>Today's Soups</b>	9.95
<i>An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice</i>			

## BREAKFAST

<b>Eggs, any style, Hash Brown Potatoes, with Toast*</b>	13.50	<b>Belgian Waffle</b>	11.95
 <i>Upon Request</i>		<i>With Strawberries</i>	13.95
<i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	17.50	<i>With Blueberries</i>	14.95
<b>Whole Egg or Egg White Omelette  <i>Upon Request</i></b>	18.50	<b>Fried Chicken and Waffles</b>	18.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i>		<i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>	
<b>Breakfast Quesadilla</b>	17.95	<b>Smoked Salmon with Scrambled Eggs and Onions*</b>	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>		 <i>Upon Request</i>	
<b>DeLux Breakfast Sandwich</b>	15.95	<b>Housemade Pastrami Hash and Eggs*  <i>Upon Request</i></b>	20.95
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>	
		<b>Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel*  <i>Upon Request</i></b>	20.95
		<b>Grilled Steak, Hash Brown Potatoes with Eggs*</b>	25.95

# 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 1.95 Extra

<b>DeLux Drive-In Burger™*</b>  Upon Request	18.95	<b>Grand Lux Burger Melt™*</b>	19.50
<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>Tavern Burger*</b>	19.50	<b>Grand Lux Turkey Burger™</b>	19.50
<i>Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
<b>The Chop House Burger*</b>  Upon Request	19.50	<b>Veggie Burger</b>	19.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sauteed Mushrooms 1.95 Each Add Avocado or Bacon 2.95 Extra</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>Double Smashed Cheeseburger*</b>  Upon Request	19.50	<b>Ahi Tuna Steak Burger*</b>	20.95
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>Crispy, Spicy, Sushi Grade Rare Tuna Burger with Sweet Soy, Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo</i>	
<b>The Bacon-Cheese Burger*</b>  Upon Request	19.50	<b>Impossible® Burger</b>  Upon Request	20.50
<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>	19.50		
<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>	19.50		
<i>Topped with Fresh Avocado, 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>	16.95
<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>Fuji Apple Chicken Salad Sandwich</b>	17.50
<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 Fuji Apple Slaw on Grilled Brioche Bread</i>	
<b>Spicy Buffalo Chicken Sandwich</b>	18.50	<b>Roast Turkey and Brie Sandwich</b>	18.95
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll</i>	
<b>Crispy Chicken Sandwich</b>	18.50	<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>	19.95
<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, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	
<b>Roast Pork &amp; Broccoli Rabe</b>	19.95		
<i>Inspired by the Philadelphia Favorite with Melted Provolone, Cherry Peppers, Grilled Onions and Garlic Aioli on a Toasted Roll</i>			



# LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

## MARKET SALADS

<b>House Green Salad</b>  <i>Upon Request</i>	11.95	<b>Kale and Warm Grains</b>	16.95
<i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i>		<i>Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro</i>	
<b>Caesar Salad</b>  <i>Upon Request</i>	14.95	<b>Crispy Avocado Salad</b>	17.50
<i>Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</i>	21.50	<i>Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado</i>	
<b>Farmer's Market Salad</b>	17.95	<b>Chopped Salad</b>  <i>Upon Request</i>	17.50
<i>Mixed Greens, Asparagus, Cucumber, Tomato, Peppers, Onion, Farro and Creamy House Dressing. Topped with a Little Greek Yogurt and Green Harissa</i>		<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>	
<b>Empress Chicken Salad</b>	17.95		
<i>Chilled Greens, Snap Peas, Bok Choy, Carrots, Sesame Noodles and Crispy Shallots. Tossed with Our Asian Chili Crunch Vinaigrette and Thai Peanut Sauce</i>			

## GRAND SALADS

<b>Asian Chicken Salad</b>	19.95	<b>Grand Cobb Salad</b>	20.95
<i>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 Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
<b>Southwestern Salad</b>	19.95	<b>Ahi Tuna Salad*</b>	27.50
<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>		<i>Sushi Grade Ahi with Mixed Greens, Potato, Tomato, Green Beans, Beets and Kalamata Olives Tossed with Our House Vinaigrette</i>	
<b>Grilled Chicken and Avocado Salad</b>	19.95		
<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>			

## ADDITIONS

Avocado	3.95	Grilled Salmon*	8.50
Grilled Chicken	6.50	Wood Grilled Steak*	8.95
Shrimp	7.95		



## RUSTIC PIZZA

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

<b>Four Cheese</b>	17.50	<b>B.B.Q. Chicken</b>	19.50
<i>Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce</i>		<i>Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce</i>	
<b>Margherita</b>	18.50	<b>Sausage, Pepperoni and Mushrooms</b>	20.50
<i>With Fresh Tomato, Basil and Mozzarella</i>		<i>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</i>	
<b>Pepperoni</b>	19.95	<b>Spicy Vodka</b>	20.50
<i>Mozzarella and Tomato Sauce</i>		<i>Vodka Sauce, Italian Sausage, Onions, Sweet-Hot Peppers, Mozzarella and Parmesan</i>	

# GRAND LUX CAFE LUNCH SPECIALS

SERVED FROM 11:00 AM-5:00 PM

## Soup and Salad 13.50

*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*

## LUNCH SPECIAL SALADS

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| <b>Caesar Salad</b>  Upon Request 14.95   | <b>Lunch Special Southwestern Salad</b> 17.95   |
| <i>Whole Romaine Leaves with Parmesan Crisps<br/>With Grilled Chicken</i> 21.50  | <i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips,<br/>Avocado, Cilantro and Pepper-Jack Cheese.<br/>Tossed in a Honey-Lime Vinaigrette</i> |
| <b>Lunch Special Asian Chicken Salad</b> 17.95   | <b>Lunch Special Cobb Salad</b> 17.95   |
| <i>Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa<br/>Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion,<br/>Almonds and Cilantro. Tossed in Our Asian Dressing</i> | <i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado,<br/>Tomatoes, Blue Cheese and Grated Egg Tossed in Our<br/>Roasted Tomato Vinaigrette</i>     |
| <b>Lunch Special Grilled Chicken and Avocado Salad</b> 17.95   |   |
| <i>A Fantastic Salad of Mixed Greens, Chicken, Avocado,<br/>Carrots, Cilantro and Crisp Tortilla Strips Tossed in<br/>Our Citrus-Honey Dressing and Peanut Vinaigrette</i>     |   |

## LUNCH SPECIAL CHICKEN DISHES

*Choose one for 18.50*

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| <b>Lunch Special Chicken Parmesan</b><br><i>Chicken Breast Coated with Parmesan Breadcrumbs<br/>and Covered with Tomato Sauce and Mozzarella Cheese.<br/>Served with Spaghetti</i> | <b>Lunch Special Cajun Chicken Jambalaya</b><br><i>Sauteed with Peppers, Onions and Pork Tasso<br/>in a Delicious Spicy Sauce. Served with White Rice</i>   |
| <b>Lunch Special Lemon Chicken Piccata</b><br><i>Sauteed Chicken Breast with Creamy Lemon Sauce,<br/>Mushrooms, Artichoke and Capers. Served over Pasta</i>                        | <b>Lunch Special Crispy Caramel Chicken</b><br><i>Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce<br/>with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger.<br/>Served with Steamed Rice</i> |

## LUNCH SPECIAL PASTA & SALAD

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

*Choose one for 18.50*

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| <b>Lunch Special Pasta Pomodoro</b>  Upon Request 19.95 | <b>Lunch Special Pasta Carbonara</b>  Upon Request 19.95 |
| <i>Spaghetti Tossed with Sauteed Tomatoes, Fresh Basil,<br/>Tomato Sauce and Parmesan Cheese<br/>With Chicken</i>                          | <i>Imported Spaghetti Tossed with Smoked Bacon,<br/>Peas, a Touch of Garlic and a Parmesan Cream Sauce<br/>With Chicken</i>                   |
| <b>Lunch Special Fettuccini Alfredo</b> 19.95  | <b>Lunch Special Chicken, Mushroom &amp; Brown Butter Pasta</b>   |
| <i>Tossed in a Rich Parmesan Cream Sauce<br/>With Chicken</i>  | <i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms,<br/>Red Onion, Fresh Herbs and Brown Butter</i>                                       |
|  | <b>Lunch Special Spicy Vodka Pasta</b>  |
|  | <i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with<br/>Spicy Vodka Sauce</i>   |

## LUNCH SPECIAL SALMON

*Choose one for 20.95*

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| <b>Lunch Special Miso Glazed Salmon*</b><br><i>Served with Steamed Rice and Stir-Fried Vegetables</i> | <b>Lunch Special Salmon Piccata*</b><br><i>With Creamy Lemon Sauce, Mushrooms, Artichoke,<br/>Capers and Steamed Rice</i> |
| <b>Lunch Special Simply Grilled Salmon*</b><br><i>Served with Mashed Potatoes and Vegetable</i>       |   |

# LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

## 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>		<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>	
<b>Thai Fried Chicken</b>	23.95	<b>Indochine Shrimp and Chicken</b>	25.50
<i>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</i>		<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>	

## PASTA AND NOODLES

<b>Pasta Pomodoro</b>  Upon Request	20.95	<b>Pasta Carbonara</b>  Upon Request	23.50
<i>Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</i>		<i>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken</i>	29.50
<b>Zen Noodles</b>	19.95	<b>Garlic Shrimp Pasta</b>  Upon Request	24.95
<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>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>	
<b>Fettuccini Alfredo</b>	23.50	<b>Sunday Night Pasta</b>	25.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>		<i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic. Served over Spaghettini</i>	
<b>Chicken, Mushroom &amp; Brown Butter Pasta</b>	23.50	<b>Short Rib Pasta</b>	27.95
<i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i>		<i>Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and Onion</i>	
<b>Spicy Vodka Pasta</b>	24.95		
<i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</i>			

## GRAND CASUAL CUISINE

<b>Tenderloin Steak Tacos*</b>	23.50	<b>Fried Chicken Tenders</b>	20.95
<i>Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice</i>		<i>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</i>	
<b>Garlic Chicken</b>	23.95	<b>Chicken Royale</b>	23.50
<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>		<i>Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots</i>	
<b>Chicken Fried Chicken</b>	22.95	<b>Salisbury Steak*</b>	22.95
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>		<i>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	
<b>Chicken Parmesan</b>	25.95	<b>Lemon Chicken Piccata</b>	24.95
<i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i>		<i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	
<b>Cajun Shrimp &amp; Chicken Jambalaya</b>	25.95	<b>Bourbon Street Chicken</b>	23.95
<i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>		<i>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</i>	
<b>Madeira Chicken</b>	25.95	<b>Braised Pot Roast</b>  Upon Request	25.95
<i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>		<i>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</i>	

# 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.

### 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\* Upon Request 38.95

Served with Potato and Green Beans

### Petite Filet\* Upon Request 37.95

Served with Potato and Green Beans

### Filet Mignon\* Upon Request 42.95

Served with Potato and Green Beans

### Parmesan Crusted Pork Chop 28.50

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 21.95 Full Rack 35.95

## 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\*** 27.50

 Upon Request

Served with Potato and Broccoli

### 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 **Jumbo Fried Shrimp** 27.95

Served with Peanut Cole Slaw and French Fries

### Shrimp Scampi

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

28.50

### Miso Glazed Salmon\*

Served with Steamed Rice and Stir-Fried Vegetables

28.95 **Seared Ahi Tuna\*** 28.95

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

### Salmon Three Ways\*

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

28.95

## SIDE DISHES

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





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

SERVED FROM MIDNIGHT—6:00 AM

## BREAKFAST

<b>Eggs, any style, Hash Brown Potatoes, with Toast*</b>	13.50	<b>Belgian Waffle</b>	11.95
<small>☞ Upon Request</small>		<i>With Strawberries</i>	13.95
<i>With Applewood Smoked Bacon, Ham or Link Sausage</i>	17.50	<i>With Blueberries</i>	14.95
<b>Whole Egg or Egg White Omelette</b> ☞ Upon Request	18.50	<b>Fried Chicken and Waffles</b>	18.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i>		<i>Topped with Crispy Fried Chicken Strips and Pecans</i>	
<b>Fresh Garden Omelette</b> ☞ Upon Request	17.95	<i>Served with Maple-Butter Sauce</i>	
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>		<b>Housemade Pastrami Hash and Eggs*</b> ☞ Upon Request	20.95
<b>DeLux Breakfast Sandwich</b>	15.95	<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>		<b>Smoked Salmon with Scrambled Eggs and Onions*</b>	20.95
<b>Breakfast Quesadilla</b>	17.95	<small>☞ Upon Request</small>	
<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>		<b>Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel*</b> ☞ Upon Request	20.95
		<b>Grilled Steak, Hash Brown Potatoes with Eggs*</b>	25.95
		<b>Fresh Berries</b> ☞ Upon Request	9.50 to 11.95

## STARTERS

<b>Buffalo Chicken Rolls™</b>	17.95	<b>Pot Stickers</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>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>	
<b>Crab Cakes</b>	16.50	<b>Ahi Tuna Tacos*</b>	16.95
<i>Our Crab Cakes Served with Mustard Sauce</i>		<i>Crispy Wonton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro</i>	
<b>Crispy Thai Shrimp &amp; Chicken Spring Rolls</b>	17.50	<b>General Tso's Cauliflower</b>	11.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
<b>Chicken Lettuce Wraps</b>	17.50	<b>Avocado Wontons</b>	13.95
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
<b>Volcano Shrimp</b>	16.95	<b>Double Stuffed Potato Spring Rolls®</b>	15.50
<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</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>Asian Nachos</b>	17.95	<b>Mini Cheeseburgers*</b>	15.95
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
<b>Crispy Shrimp Rolls</b>	17.50	<b>Stacked Chicken Quesadilla</b>	16.95
<i>Pastry Wrapped Shrimp Fried Crisp with Parmesan and Basil Aioli</i>		<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
<b>Korean Ribs</b>	17.50	<b>Creamy Spinach &amp; Cheese Dip</b>	17.95
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
<b>Grand Fried Calamari</b>	19.50	<b>Buffalo Wings</b>	17.95
<i>With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
<b>Spicy Tuna*</b>	18.95	<b>Rustic Pizza</b>	17.50 – 20.50
<i>Ahi Tuna on Crispy Sushi Rice</i>		<i>Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Spicy Vodka or Sausage, Pepperoni &amp; Mushrooms</i>	
<b>Ahi Tuna Poke*</b>	18.95	<b>Today's Soups</b>	9.95
<i>An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice</i>			



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

SERVED FROM MIDNIGHT—6:00 AM

## 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	18.95	<b>Grand Lux Burger Melt™*</b>	19.50
<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>Tavern Burger*</b>	19.50	<b>Grand Lux Turkey Burger™</b>	19.50
<i>Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
<b>The Chop House Burger*</b>  Upon Request	19.50	<b>Veggie Burger</b>	19.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sauteed Mushrooms 1.95 Each Add Avocado or Bacon 2.95 Extra</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>Double Smashed Cheeseburger*</b>  Upon Request	19.50	<b>Ahi Tuna Steak Burger*</b>	20.95
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>Crispy, Spicy, Sushi Grade Rare Tuna Burger with Sweet Soy, Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo</i>	
<b>The Bacon-Cheese Burger*</b>  Upon Request	19.50	<b>Impossible® Burger</b>  Upon Request	20.50
<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>	19.50		
<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>	19.50		
<i>Topped with Fresh Avocado, 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>	16.95
<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>Fuji Apple Chicken Salad Sandwich</b>	17.50
<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 Fuji Apple Slaw on Grilled Brioche Bread</i>	
<b>Spicy Buffalo Chicken Sandwich</b>	18.50	<b>Roast Turkey and Brie Sandwich</b>	18.95
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll</i>	
<b>Crispy Chicken Sandwich</b>	18.50	<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>	19.95
<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, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	
<b>Roast Pork &amp; Broccoli Rabe</b>	19.95		
<i>Inspired by the Philadelphia Favorite with Melted Provolone, Cherry Peppers, Grilled Onions and Garlic Aioli on a Toasted Roll</i>			



# LATE NIGHT MENU

SERVED FROM MIDNIGHT—6:00 AM

## SALADS

<b>House Green Salad</b> <i>Upon Request</i> Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette	11.95	<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	20.95
<b>Caesar Salad</b> <i>Upon Request</i> Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken	14.95	<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	19.95
<b>Chopped Salad</b> <i>Upon Request</i> Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette	17.50	<b>Southwestern Salad</b> Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette	19.95
<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	19.95		

## SPECIALTIES AND PASTA

<b>Zen Noodles</b> 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	19.95	<b>Crispy Caramel Chicken</b> Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice	23.95
<b>Fettuccini Alfredo</b> Tossed in a Rich Parmesan Cream Sauce With Chicken	23.50	<b>Crispy Fish &amp; Chips</b> Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce	23.95
<b>Chicken, Mushroom &amp; Brown Butter Pasta</b> Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter	23.50	<b>Cajun Shrimp &amp; Chicken Jambalaya</b> Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice	25.95
<b>Pasta Carbonara</b> <i>Upon Request</i> Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken	23.50	<b>Chicken Parmesan</b> Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini	25.95
<b>Spicy Vodka Pasta</b> Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce	24.95	<b>Spicy Ginger Beef</b> 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	25.95
<b>Chicken Fried Chicken</b> Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans	22.95	<b>Jumbo Fried Shrimp</b> Served with Peanut Cole Slaw and French Fries	27.95
<b>Lemon Chicken Piccata</b> Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta	24.95	<b>Shrimp Scampi</b> Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	28.50
<b>Garlic Shrimp Pasta</b> <i>Upon Request</i> Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese	24.95	<b>Cedar Planked B.B.Q. Salmon*</b> Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn	28.95
<b>Sunday Night Pasta</b> Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic. Served over Spaghettini	25.95	<b>Wood Grilled Fresh Market Fish of the Day*</b> <i>Upon Request</i> Served with Potato and Broccoli	27.50
<b>Madeira Chicken</b> Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes	25.95		

## WOOD GRILLED STEAKS & RIBS

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

<b>Rib Eye Steak*</b> <i>Upon Request</i> Served with Potato and Green Beans	38.95	<b>B.B.Q. Baby Back Ribs</b> 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 21.95 Full Rack 35.95
<b>Petite Filet*</b> <i>Upon Request</i> Served with Potato and Green Beans	37.95	
<b>Filet Mignon*</b> <i>Upon Request</i> Served with Potato and Green Beans	42.95	

# BEVERAGES

## SMOOTHIES AND FIZZES

<b>Strawberry Fruit Smoothie</b> <i>Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</i>	9.95	<b>Passion Fruit Ginger Crush</b> <i>Passion Fruit, Ginger and Citrus</i>	7.95
<b>Hawaiian Smoothie</b> <i>An Island Blend of Pineapple, Mango and Coconut</i>	9.95	<b>Cherry Lime Fizz</b> <i>Cherry and Fresh Lime with Soda</i>	7.95
<b>Mango Ice Swirl</b> <i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i>	9.95	<b>Coconut Limeade</b> <i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i>	7.95
		<b>Pom-Berry Smash</b> <i>Pomegranate, Raspberry and Pineapple</i>	7.95

## ESPRESSO DRINKS

Oat Milk Available Upon Request

<b>Cappuccino</b> <i>Double Shot of Espresso and Steamed Milk</i>	6.95	<b>Caramel Macchiato</b> <i>Double Espresso, Caramel, Vanilla and Steamed Milk</i>	7.50
<b>Cafe Latte</b> <i>Double Espresso, Extra Steamed Milk</i>	6.95	<b>Honey Vanilla Latte</b> <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	7.50
<b>Cafe Mocha</b> <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	7.50	<b>Double Espresso</b>	5.75

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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>	5.75	<b>Fresh Orange or Grapefruit Juice</b>	8.95
<b>Iced Cold Brew Coffee</b>	6.50	<b>Assorted Juices</b> <i>Apple, Cranberry or Tomato</i>	7.95
<b>Iced Tea, Black &amp; Herbal Teas</b>	5.75	<b>Grand Lux Lemonade™</b> <i>Made In-House with a Sugared Rim</i>	6.50
<b>Soft Drinks</b> <i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer</i>	5.75	<b>Arnold Palmer</b>	6.50
<b>San Pellegrino Sparkling Water</b>	5.50 / 8.50	<b>Strawberry or Cucumber Lemonade</b>	6.95
<b>Fiji Natural Artesian Water</b>	5.50 / 8.50	<b>Special Grand Lux Hot Chocolate™</b>	6.50



# 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.

### DESSERT FAVORITES

<b>Warm Butter Cake</b> <i>Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream</i>	12.50	<b>Red Velvet Cake</b> <i>A Southern Classic with Cream Cheese Frosting</i>	11.50
<b>Key Lime Pie</b> <i>Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream</i>	11.95	<b>“The Best” Carrot Cake</b> <i>Citrus Cream Cheese Frosting</i>	11.50
<b>Warm Brownie Sundae</b> <i>Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniel’s Crème Anglaise</i>	13.50	<b>Deep Dark Fudge Cake</b> <i>Fudgy Chocolate Frosting</i>	11.50
		<b>Hot Fudge Cream Puffs</b> <i>A Parisian Classic! Housemade Cream Puffs Filled with Vanilla Ice Cream. Topped with Chocolate Fudge Sauce, Pecans and Whipped Cream</i>	13.50

### A Box of Warm Homemade Chocolate Chip Pecan Cookies 12.50

*A Freshly Baked Dozen. Take the Rest Home!*

### 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 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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