



Welcome to GRAND LUX CAFE,[®]
an exciting restaurant from the creators of

The Cheesecake Factory.[®]

At Grand Lux Cafe[®] we offer unique
casual global cuisine in an elegant
yet relaxed atmosphere.

We have traveled the world to find the
wonderful recipes that inspire our
more than 100 menu selections and
freshly baked desserts.

We hope you will enjoy our
“grand casual cuisine.”

We are dedicated to taking
exceptional care of you, our guests,
so please enjoy your experience at
GRAND LUX CAFE.[®]

GRAND LUX COCKTAILS

Margarita

Choose from Original,
Strawberry, Mango or Peach

OUR MARGARITAS

The Grand Lux™ Margarita

Homitos Tequila, Cointreau,
Grand Marnier and Fresh Lime Juice.
A Powerful Potion!

Pomegranate Margarita

Gold Tequila, Cointreau,
Pomegranate and Lime

Cadillac Margarita

Cuervo Gold Tequila, Fresh Lime and
a Float of Grand Marnier.
Served on the Rocks or Blended

Blueberry Bramble

Tanqueray Rangpur Gin and Our
Housemade Blueberry Essence
Served over Crushed Ice

Texas Tea

The Long Island Classic with Spurs!

Sangria

A Spanish Creation with
Rich Red Wine and Fresh Fruit
Served in a Tall Glass over Ice

SPECIALTIES

Mojito

A Cuban Favorite!
Rum, Fresh Mint and Lime - Over Ice

Mai Tai

An Authentic Island Blend of Four Rums,
Passion Fruit and Island Juices

Limoncello Lemonade

Grey Goose Le Citron Vodka,
Limoncello Liqueur, Chambord and
Fresh Lemonade

Greyhound Flyer

Plymouth Gin, Fresh Grapefruit and a
Dash of Peychaud Freshly Muddled and
Served over Crushed Ice

Spicy Mary

Infused Pepper Vodka and Our
Homemade Spicy Bloody Mary Mix
Garnished with Pickled Asparagus

Pomegranate Champagne Cocktail

Pomegranate, Champagne and Cointreau

DeLux Peach Bellini

Champagne, Peach Liqueur and Peaches
Blended to an Icy Smoothness

Piña Colada

With Bacardi Silver and
Cruzan Pineapple Rum,
Island Juices and Coconut

Fruit Daiquiri

A Classic! Choose from Strawberry,
Peach, Banana or Mango

Kicked-Up Colada

Our Top Shelf Piña Colada with
Myers's, Bacardi 151, Mount Gay and
Malibu Rums

Iced Passion

Bacardi and Malibu Rums Blended with
Passion Fruit, Pineapple and Coconut.
Swirled with Raspberries

Strawberry Lava Colada

A Delicious Blend of Rum,
Strawberries and Coconut

BLENDED COCKTAILS

The Cosmopolitan

Our Own Version!
Absolut Citron Vodka, Cointreau
and a Splash of Cranberry Juice

DeLux Cosmopolitan

Our Most Luxurious Cosmopolitan
Made with Grey Goose Vodka, Drunken
Cranberries, Lime and Orange

Strawberry Martini

Ketel One Vodka Infused with
Fresh Strawberries - Per Order!

Watermelon Martini

Ketel One Vodka and Fresh Watermelon
- Chilled and Delicious

Pomegranate Martini

Ketel One Citroen, Triple Sec
and Pomegranate Juice

The Raspberry Chambord Martini

Stolichnaya Vodka, Raspberry Chambord
and Pineapple Juice

Caramel Apple Martini

Ketel One Vodka and Apple Liqueur
Shaken and Chilled.

Served with a Caramel Rim.
Just Like Biting into a Caramel Apple!

Chocolate Espresso Martini

Godiva Chocolate Liqueur,
Espresso Liqueur, Frangelico,
Vodka and a Touch of Cream

Sour Apple Martini

Our Most Popular Martini! Ketel One Vodka,
Sour Apple Pucker and Midori

Tahitian Pineapple

Stoli Vanilla Vodka, Pineapple Rum
and Fresh Pineapple

Cosmojito

Cruzan Citrus Rum, Fresh Mint,
Lime and Cranberry

Lemon Drop

Absolut Citron Vodka and
Fresh Lemonade. Chilled and
Served Up with a Sugared Rim



BEER AND AFTER DINNER DRINKS

BOTTLED BEER

Corona (Mexico)	Pyramid Hefe Weizen (USA)
Corona Light (Mexico)	Michelob Ultra (USA)
Heineken (Holland)	Budweiser (USA)
Heineken Light (Holland)	Bud Light (USA)
Amstel Light (Holland)	Coors Light (USA)
Bass Ale (England)	Miller Lite (USA)
Newcastle Brown Ale (England)	Miller Genuine Draft (USA)
Guinness Draught (Ireland)	St. Pauli Girl, Non-Alcoholic (Germany)

DRAUGHT BEER

STELLA ARTOIS (Belgium)

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.

SAMUEL ADAMS BOSTON LAGER (USA)

Samuel Adams Boston Lager offers a full, rich flavor that is both balanced and complex. It is brewed using a traditional four vessel process which brings forth a rich, malty sweetness.

SIERRA NEVADA PALE ALE (USA)

Sierra Nevada Pale Ale is a delightful interpretation of a classic style beer. It has a deep amber color and an exceptionally full-bodied complex character with bright notes of malt and orange and a wonderful hoppiness.

AFTER DINNER DRINKS

The Grand Coffee

Grand Marnier, Kahlua, Dark Crème de Cacao, Coffee and Whipped Cream

Classic Irish Coffee

Bushmills Irish Whiskey, Coffee and Whipped Cream

Baileys Coffee

Baileys Irish Cream, Coffee and Whipped Cream

Keoke Coffee

Kahlua, Brandy, Dark Crème de Cacao and Coffee

Mexican Coffee

Sauza Hornitos Tequila, Kahlua, Coffee and Whipped Cream

Jamaican Coffee

Myers's Rum, Tia Maria Coffee Liqueur, Dark Crème de Cacao and Coffee

COGNAC, PORT AND SHERRY

Courvoisier VS
Hennessy VS
Remy Martin VSOP

Hennessy XO
Hennessy Paradis
Fonseca Bin #27

Sandeman Tawny 20yr.
Dry Sack
Harvey's Bristol Cream



WINE AND CHAMPAGNE

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Mumm Napa, Brut Prestige, Napa Valley		38.00
Moet & Chandon, White Star, France		75.00
Domaine Ste. Michelle Brut, Columbia Valley	7.95	30.00
G.H. Mumm, Cordon Rouge, France	split 15.95	
Veuve Clicquot Brut, Yellow Label, France	half bottle 45.00	85.00
Don Perignon, France		295.00

WHITE WINES

			Glass	Bottle
Beringer	White Zinfandel	California	5.95	22.00
Chateau Ste. Michelle	Riesling	Columbia Valley	6.95	26.00
Caymus Vineyards	Conundrum	California	12.95	50.00
Twin Fin	Pinot Grigio	California	6.95	26.00
Santa Margherita	Pinot Grigio	Italy	13.95	54.00
Chateau St. Jean	Fume Blanc	Sonoma	7.95	30.00
Chateau Ste. Michelle Horse Heaven	Sauvignon Blanc	Columbia Valley	9.95	38.00
Grand Lux House Selection, Ravenswood	Chardonnay	California	6.95	26.00
Kendall-Jackson, Vintner's Reserve	Chardonnay	California	8.95	34.00
Benziger	Chardonnay	Carneros	9.95	38.00
Rodney Strong	Chardonnay	Sonoma	8.50	32.00
Chalone Estate Vineyard	Chardonnay	Chalone	12.95	50.00
Grgich Hills	Chardonnay	Napa Valley		79.00
Sonoma-Cutrer, Russian River Ranches	Chardonnay	Sonoma	11.95	46.00
Far Niente	Chardonnay	Napa Valley		85.00
Kistler	Chardonnay	Sonoma		100.00

RED WINES

			Glass	Bottle
Ruffino	Chianti	Italy	6.95	26.00
Ruffino, Riserva Ducale	Chianti Classico	Italy	12.95	50.00
Byron	Pinot Noir	Santa Maria	12.95	50.00
La Crema	Pinot Noir	Sonoma	10.95	42.00
Acacia	Pinot Noir	Carneros		55.00
Rosemount Estate, Diamond Label	Shiraz	Australia	7.95	30.00
Chateau Ste. Michelle	Syrah	Washington	7.95	30.00
Benziger	Merlot	Sonoma	9.95	38.00
Sterling, Vintner's Collection	Merlot	Central Coast	8.95	34.00
Grand Lux House Selection, Ravenswood	Merlot	California	6.95	26.00
Silverado Vineyards	Merlot	Napa Valley	12.95	50.00
Rosenblum, Vintners Cuvee XXVII	Zinfandel	California	7.95	30.00
Seghesio	Zinfandel	Sonoma	10.95	42.00
Ridge, Geyserville	Zinfandel	Sonoma		65.00
Grand Lux House Selection, Ravenswood	Cabernet Sauvignon	California	6.95	26.00
Francis Coppola, Black Label Claret	Cabernet Sauvignon	California	10.95	42.00
Jordan	Cabernet Sauvignon	Alexander Valley		89.00
Caymus	Cabernet Sauvignon	Napa Valley		125.00

Wines Arranged from Softer and Lighter Bodied to Most Full Bodied and Intense



B E V E R A G E S

Freshly Brewed Coffee <i>Our Own Delicious Blend of Dark Roasted Coffee</i>	3.00	Fresh Orange or Grapefruit Juice	4.95
Iced Tea, Black & Herbal Teas	3.00	Assorted Juices <i>Apple, Pomegranate, Cranberry or Tomato</i>	3.95
Soft Drinks <i>Coke, Diet Coke, Sprite, Fresca, Barq's Root Beer</i>	3.00	Fresh Lemonade <i>Made In-House with a Sugared Rim</i>	3.95
San Pellegrino Sparkling Water	3.95	Strawberry or Raspberry Lemonade	4.25
Evian Natural Spring Water	3.95	Special Grand Lux Hot Chocolate	3.95

ESPRESSO DRINKS

Cappuccino <i>Double Shot of Espresso and Steamed Milk</i>	4.25	Caramel Macchiato <i>Double Espresso, Hot Caramel, Vanilla and Steamed Milk</i>	4.75
Cafe Latte <i>Double Espresso, Extra Steamed Milk</i>	4.25	Honey Vanilla Latte <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	4.75
Cafe Mocha <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	4.75	Iced Cafe Latte	4.25
Double Espresso	2.50	Iced Cafe Mocha	4.75

SMOOTHIES, FLIPS AND FIZZES

Strawberry Fruit Smoothie <i>Strawberries, Orange and Pineapple Juices, Coconut and Banana all Blended with Ice</i>	5.95	Citrus Flip <i>A Refreshing Combination of Fresh Citrus Juices Shaken with a Splash of Sprite and Soda</i>	4.95
Hawaiian Smoothie <i>Mango, Passion Fruit, Pineapple and Coconut Blended with Ice</i>	5.95	Berry Fizz <i>Strawberries, Blueberries, Raspberries Blended and Served Over Ice with a Splash of Sprite and Soda</i>	4.95
Mango Ice Swirl <i>Mango, Tropical Juices and a Hint of Coconut, Blended with Ice and Swirled with Raspberries</i>	5.95	Island Cooler <i>Mango, Passion and Pineapple Juices with Fresh Lemon and a Splash of Sprite and Soda</i>	4.95



BREAKFAST

SERVED FROM 6:00AM - 11:00 AM

Grand Lux Express Breakfast Served 6:00AM – 11:00AM <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>	14.50	Huevos Rancheros <i>Crispy Corn Tortillas Topped with Black Beans, Sauteed Peppers and Onions, Fried Eggs, Cheese and Our Spicy Ranchero Sauce</i>	9.95
Eggs, any style, Hash Brown Potatoes with Toast <i>With Your Choice of Bacon, Ham or Link Sausage</i>	7.50	Tuscan Farm House Eggs <i>Fluffy Scrambled Egg Whites on Top of Toasted Wheat Bread All Covered with Fresh Tomato Bruschetta, Fresh Basil, Garlic, Olive Oil and Parmesan</i>	11.50
Whole Egg or Egg White Omelette <i>Select any four items: Assorted Mushrooms, Asparagus, Tri-Color Peppers, Onions, Bacon, Ham, Sausage, Tomato, Fresh Spinach or Cheese</i>	10.95	Chilaquiles <i>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</i>	10.95
Fresh Garden Omelette <i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>	10.95	Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95
Baja Omelette <i>Avocado, Peppers, Red Onion, Roasted Green Chiles, Pepper-Jack Cheese, Sour Cream and Spicy Roasted Tomato Salsa</i>	11.50	Crab and Asparagus Omelette <i>Lump Crab, Fresh Asparagus, Oven-Roasted Tomato and Fontina Cheese. Topped with Hollandaise Sauce</i>	12.95
Grand Lux Omelette <i>Asparagus, Artichoke, Oven-Dried Tomato, Portabella Mushrooms and Havarti Cheese. All Topped with Hollandaise</i>	11.95	Smoked Salmon with Scrambled Eggs and Onions	13.50
"The Best" Eggs Benedict with Ham & Hollandaise	12.50	Housemade Corned Beef Hash and Eggs <i>Chunky Style with Peppers and Onions</i>	12.95
Deluxe Breakfast Sandwich <i>Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>	9.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style <i>Certified Angus Beef, Center Cut</i>	17.95
Protein Breakfast <i>Scrambled Egg Whites Served with Grilled Chicken Breast, Asparagus, Tomato and Mushrooms</i>	11.95	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95
		Fresh Fruit Platter	12.95
		Fruit and Nut Granola <i>With Fresh Banana 1.00 Additional</i>	6.95
		Steel Cut Oatmeal	6.95
		Cold Cereal with Fresh Banana and Milk	6.50

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes <i>With Blueberries</i>	6.95 / 8.95	Belgian Waffle <i>With Strawberries</i>	7.95
Brioche French Toast <i>With Fresh Strawberries</i>	8.95 / 10.95	Fried Chicken and Waffles <i>Topped with Pecan Honey-Butter Sauce</i>	8.95 9.95 12.95

MORNING COCKTAILS

The Grand Mimosa <i>With Mumm Napa, Grand Marnier and Fresh Orange Juice</i>		Pomegranate Champagne Cocktail <i>Pomegranate, Champagne and Cointreau</i>	
Strawberry Bellini <i>Fresh Strawberries with Mumm Napa and Triple Sec</i>		Spicy Mary <i>Infused Pepper Vodka and Our Homemade Spicy Bloody Mary Mix Garnished with Pickled Asparagus</i>	

BREAKFAST BEVERAGES

Freshly Brewed Coffee <i>Our Own Delicious Blend of Dark Roasted Coffee</i>	3.00	Freshly Squeezed Juices <i>Orange, Grapefruit or Watermelon</i>	4.95
Black & Herbal Teas	3.00	Assorted Juices <i>Apple, Pomegranate, Cranberry or Tomato</i>	3.95
Special Grand Lux Hot Chocolate	3.95	Fresh Veggie Cocktail <i>Beet, Carrot, Celery, Cucumber and Spinach Juices</i>	6.95
Cappuccino or Cafe Latte	4.25	Sparkling Water or Natural Spring Water	3.95
Cafe Mocha	4.75		

EXTRAS

Fresh Berries	6.95 to 9.95	Toast or English Muffin	2.75
Fresh Fruit Goblet	7.50	Bacon, Ham or Link Sausage	4.95
Toasted Bagel	2.95	Two Eggs, any style	3.50
Toasted Bagel with Cream Cheese	3.75	Hash Brown Potatoes	3.95



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

APPETIZERS

Double Stuffed Potato Spring Rolls® <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>	7.95	Duck Potstickers <i>Duck Breast, Shiitake Mushrooms and Crispy Vegetables in a Spicy Hoisin Sauce. Steamed then Sauteed until Crisp</i>	7.95
Vietnamese Chicken Summer Rolls <i>Chicken, Asparagus, Red and Yellow Peppers, Carrots and Rice Noodles Rolled in a Wrapper. Served Cold with Spicy Peanut Sauce</i>	8.95	Coco-Mac Chicken Satay <i>Coconut and Macadamia Nut Coated Chicken Skewers Served with Fantastic Island Style Sauces</i>	8.95
Buffalo Chicken Rolls <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>	8.95	Asian Nachos <i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Wasabi Cream and Melted Cheese</i>	8.95
Chicken Lettuce Wraps <i>Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>	9.95	Crispy Ahi Sushi Roll <i>Sushi Rice Wrapped in Nori Filled with Ahi, Avocado, Ginger, Green Onion and Spicy Chile Sauce Flash Fried Crisp</i>	11.95
Crispy Thai Shrimp & Chicken Spring Rolls <i>Served with Thai Sweet-Hot Chili Sauce</i>	8.50	Crabcakes <i>Served with Spicy Mustard Sauce</i>	11.95
Spicy Santa Fe Rolls <i>Crispy Wrappers Filled with Spiced Chicken, Corn, Black Beans, Onions, Peppers and Cheese</i>	8.95	Fried Calamari, Rock Shrimp and Vegetables <i>Enough for Two! Served with Lemon Tartar Sauce</i>	10.95
Crispy Flautas <i>Flour Tortillas Filled with Chicken, Poblano Chiles, Cilantro and Pepper-Jack Cheese, Fried Crisp and Served with Avocado Sauce</i>	8.95	Seared Rare Ahi <i>Slices of Nori Wrapped Ahi Tuna Seared Rare. Garnished with Three Salads, Soy-Sake Dip and Wasabi Cream</i>	12.95
Stacked Chicken Quesadilla <i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Topped with Avocado-Corn Salsa</i>	8.95	The Grand Appetizer Platter <i>Serves Four or More! A Grand Assortment of Our Most Popular Appetizers Including Spinach Artichoke Dip, Crispy Thai Shrimp & Chicken Spring Rolls, Duck Potstickers, Buffalo Chicken Rolls, Coco-Mac Chicken Satay and Vietnamese Chicken Summer Rolls.</i>	28.95
Creamy Spinach & Cheese Dip <i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	9.95	Edamame <i>Soybeans in their Pods Stir Fried with Spicy Szechwan Sauce</i>	4.95
Today's Soups	6.95		

APPETIZER SALADS

House Green Salad <i>Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Crumbled Gorgonzola Cheese 1.00 additional</i>	6.75	Spicy Calamari Salad <i>Crispy Calamari, Mixed Greens, Carrots, Cucumber and Green Onions Tossed with a Delicious Spicy Vinaigrette</i>	8.95
Blue Cheese Salad <i>Fresh Greens Tossed with Blue Cheese Dressing and Topped with Bacon, Tomato, Croutons and more Blue Cheese Crumbles</i>	7.95	Caprese Salad <i>Slices of Fresh Basil-Marinated Mozzarella, Tomato and Parmesan. Served with a Spinach and Arugala Salad</i>	8.95
Iceberg Lettuce Wedge <i>With Thousand Island, Bacon, Tomato and Grated Egg</i>	7.95	Chopped Salad <i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Mixed Greens Tossed in Our Vinaigrette</i>	9.95
Roasted Beet and Goat Cheese Salad <i>Mixed Greens, Fresh Roasted Beets, Goat Cheese and Toasted Pistachios Tossed with a Hazelnut-Citrus Dressing</i>	8.95	Caesar Salad <i>Whole Romaine Leaves with Parmesan Crisps</i>	8.95
Greek Salad <i>Feta Cheese, Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce. Tossed in Our House Vinaigrette</i>	8.95	With Grilled Chicken	11.95

OVEN BAKED RUSTIC PIZZA

Margherita <i>With Fresh Tomato, Basil and Mozzarella</i>	9.50	Thai Chicken <i>Grilled Chicken, Spicy Peanut Sauce, Bean Sprouts, Carrots, Green Onion, Basil, Cilantro and Mozzarella</i>	10.50
Pepperoni	9.95	Fresh Mozzarella <i>With Roasted Tomatoes, Spinach, Artichoke and a Touch of Garlic</i>	10.50
B.B.Q. Chicken	10.50		



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

BURGERS AND SANDWICHES

The Chop House Burger <i>Certified Angus Beef, Served with Fries Your Choice of Cheese, Bacon, Avocado or Sauteed Mushrooms 1.00 each</i>	9.95	BLT Sandwich <i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread. Served with Fries</i>	8.95
Grand Lux® Burger Melt <i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing. Served with Fries</i>	10.95	Chicken Salad Sandwich <i>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise. Served with Fries</i>	9.95
The Max Burger <i>Our Greatest Hamburger Creation! Certified Angus Beef Topped with Cheddar Cheese, Crisp Applewood Smoked Bacon, Sauteed Mushrooms, Onions and Roasted Short Ribs. Served with Fries</i>	12.95	Wild Mushroom "Burger" <i>A Meatless "Burger" made from a Combination of Portabella, Shiitake, Crimini and Button Mushrooms Blended with a little Garlic, Cheese and Fresh Thyme. Served on a Bun with Fries</i>	9.95
Santa Barbara Chicken Sandwich <i>A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on Our Brioche Bun. Served with Fries</i>	10.95	Tuna "Nicoise" Melt <i>Albacore Tuna, Celery, Onion, Egg, Green Beans, Tomato, Bell Peppers and Mayonnaise. Served Open-Faced on Crusty Wheat Bread with Melted Havarti Cheese and a Tossed Green Salad</i>	10.95
Spicy Flat Bread Chicken Sandwich <i>Grilled Chicken Breast Topped with Pepper-Jack Cheese, Avocado-Corn Salsa, Red Onion, Lettuce, Tomato and Mayo on Our Grilled Flatbread. Served with Fries</i>	10.95	Warm Pot Roast Sandwich <i>Tri-Tip Slow Roasted until Tender. With Lettuce, Tomato and a Side of Horseradish Sauce. Served with Fries</i>	12.50
Spicy Buffalo Chicken Sandwich <i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce and Melted Cheese. Served on a Brioche Bun with Fries</i>	10.50	Caribbean Shrimp Sandwich <i>Char-Broiled Shrimp, Grilled Red Onion, Romaine, Garlic Aioli, Jalapeño Peppers and Cilantro on a Seeded Roll. Served with Fries</i>	12.95
Carolina B.B.Q. Pork Sandwich <i>Slow Roasted Pork, Our Honey-Chipotle B.B.Q. Sauce and Cole Slaw all Piled High on a Seeded Roll. Served with Fries and Peanut Slaw</i>	10.95	With Roasted Pork \$10.95 With Grilled Chicken \$10.50	
Grand Club Sandwich <i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast. Served with Fries</i>	10.95	Grilled Ahi Tuna Burger <i>Grilled "Au Poivre" Style on a Brioche Bun. Served with Fries</i>	13.50
		Steak Mushroom and Cheese Sandwich <i>Grilled Certified Angus Steak, Mushrooms, Onions and Melted Cheese on a Seeded French Roll. Served with Fries</i>	14.50

LUNCH SPECIALS

SERVED FROM 11:00 AM - 5:00 PM

Lunch Soup and Salad <i>A Cup of Our Soup of the Day, House Green Salad, Sourdough Bread and Butter</i>	8.95	Lunch Salads <i>Choose from Our Special Selection of Lunch Sized Salads. Your Choice of: Caesar, Asian Chicken Salad, Southwestern Salad or Portofino Chicken Salad</i>	8.95 - 9.95
Lunch Sandwich Special <i>One-Half of a Chicken Salad, Turkey, B.L.T or Tuna "Nicoise" Sandwich, a Cup of Our Soup and a Small House Salad</i>	9.95	Lunch Pasta & Salad <i>A Lunch Portion of Pasta and a Small House Salad. Your Choice of Pasta Pomodoro, Pasta Fresca, Pasta Telephono or Pasta Carbonara</i>	10.95
Lunch Oven Baked Rustic Pizza & Salad <i>A Half of an Oven Baked Pizza and a Small House Salad. Your Choice of: Margherita, Pepperoni, B.B.Q. Chicken or Fresh Mozzarella</i>	9.95	Lunch Salmon <i>Your Choice of: Miso Salmon, Simply Grilled Salmon or Salmon Piccata with Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice</i>	13.50
Lunch Chicken Favorites <i>Your Choice of: Chicken Parmesan, Lemon Chicken Piccata or Cajun Chicken Jambalaya</i>	10.95		

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast <i>With Your Choice of Bacon, Ham or Link Sausage</i>	7.50	Belgian Waffle <i>With Strawberries</i>	7.95
	10.95	<i>With Blueberries</i>	8.95
Whole Egg or Egg White Omelette <i>Select any four items: Assorted Mushrooms, Asparagus, Tri-Color Peppers, Onions, Bacon, Ham, Sausage, Tomato, Fresh Spinach or Cheese</i>	10.95	Fried Chicken and Waffles <i>Topped with Pecan Honey-Butter Sauce</i>	12.95
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95	Smoked Salmon with Scrambled Eggs and Onions	13.50
Housemade Corned Beef Hash and Eggs <i>Chunky Style with Peppers and Onions</i>	12.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style <i>Certified Angus Beef, Center Cut</i>	17.95
Deluxe Breakfast Sandwich <i>Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>	9.95	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95



SPECIALTIES

SERVED FROM 11:00AM - MIDNIGHT

LARGE SALADS

Asian Chicken Salad <i>Sliced Chicken Breast, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion and Roasted Almonds. Tossed in Our Asian Dressing</i>	12.95	Seafood Salad <i>Lump Crab, Shrimp, Avocado, Tomato, Roasted Peppers, Corn, Green Beans, Egg, Celery and Green Onion Over a Bed of Crisp Romaine Tossed with Our "Louis" Dressing</i>	17.95
Southwestern Salad <i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>	12.95	Seared Rare Ahi Tuna Salad <i>With Romaine, Radicchio, Frisee and Avocado Tossed in Our Vinaigrette</i>	16.50
Portofino Chicken Salad <i>Chicken Breast, Orange, Glazed Walnuts, Red Onion, Gorgonzola Cheese and Mixed Lettuces all Tossed with Our House Vinaigrette</i>	12.95	Manhattan Salad <i>A Chopped Salad with Romaine Lettuce, Asparagus, Tomato, White Beans, Fresh Beets, Red Onion, Lentils and Assorted Vegetables all Tossed in Our House Vinaigrette and Your Choice of:</i>	
Polynesian Salad <i>Grilled Chicken Breast Tossed with Mixed Greens, Red and Yellow Peppers, Red Onion, Jicama, Snap Peas, Cucumber, Mango, Macadamia Nuts, Cilantro and Apricot-Pineapple Vinaigrette</i>	12.95	Vegetarian	11.95
California Salad <i>Freshly Roasted Turkey, Bacon, Tomato, Gorgonzola Cheese, Egg and Chopped Greens Tossed in Our House Vinaigrette</i>	12.95	White Albacore Tuna	12.95
		Fresh Turkey, Avocado and Cheese	13.95
		Jumbo Shrimp and Chicken	16.50

PASTA AND NOODLES

Pasta Pomodoro <i>Angel Hair with Our Tomato Sauce, Basil and Garlic</i>	11.95	Pasta with Grilled Chicken, Tomato, Basil & Mozzarella <i>Light and Fresh. Topped with Roasted Tomatoes and a Touch of Garlic</i>	15.50
Zen Noodles <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>	12.95	Rustic Lasagna <i>Pasta Layered with Fresh Mushrooms, Chicken, Spinach and Cheese, all Covered in a Creamy Roasted Tomato Sauce</i>	15.95
Pasta Carbonara <i>Imported Spaghettini Pasta Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!</i>	13.50	Sunday Night Pasta <i>Made Fresh Every Day! A Rich Slow Simmered Meat Sauce with Chunks of Beef Short Ribs, Steak, Fresh Mushrooms, Onions, Garlic and Parmesan Cheese. Served over Spaghettini</i>	16.95
Pasta Fresca <i>Corkscrew Pasta Tossed with Roasted Eggplant, Cherry Tomatoes, Asparagus, Broccoli, Peppers, Sun-Dried Tomatoes, Kalamata Olives, Garlic, Olive Oil and Parmesan</i>	13.50	Spaghettini with Fresh Clams <i>Baby Clams, Olive Oil, Garlic and a Little White Wine With Sauteed Rock Shrimp 3.00 additional</i>	16.95
Pasta Telephono <i>A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and Topped with Toasted Bread Crumbs</i>	13.95	Pasta with Jumbo Shrimp <i>Tossed with Oven-Dried Tomatoes, Artichoke and either Our Own Tomato or Lemon Cream Sauce</i>	18.95
Pasta with Chicken, Sun-Dried Tomato and Mushrooms <i>Tossed with Sun-Dried Tomato, Fresh Mushrooms, Garlic, Cream and Parmesan Cheese</i>	15.50	Seafood Pasta <i>One Half Fresh Maine Lobster, Shrimp, Clams and Mussels Tossed with Spaghettini and Our Slow Simmered Tomato Sauce</i>	27.95

FROM THE OVEN AND BROILER

Chicken Pot Pie <i>Chunks of Chicken Breast, Carrots, Peas, Pearl Onions and Mushrooms in a Creamy Sauce. With Our Housemade Crust</i>	13.95	Braised Yankee Pot Roast <i>Tri-Tip Slow Roasted Until Tender. Served with Mashed Potatoes, Vegetables and Pan Gravy</i>	17.95
Salisbury Chopped Steak <i>Old-Fashioned Chopped Sirloin Combined with Onions, Mushrooms and Garlic, Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	14.95	Grilled Pork Chop <i>Porterhouse-Cut, Glazed and Served with Mashed Sweet Potato, Vegetables and Our Own Chutney</i>	19.95
Pan Roasted Chicken Breast <i>Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables</i>	15.50	Mongolian Steak <i>Marinated Steak and Grilled Onions Served with Freshly Grilled Flat Bread, Asian Sauces and Rice</i>	22.95
Jamaican Pork Tenderloin <i>With Black Beans, Mashed Sweet Potatoes, Rice and Very Spicy Jamaican Black Pepper Sauce. Topped with Cool Mango Salsa</i>	17.95	Slow Roasted Short Ribs of Beef <i>Braised with a Delicious Red Wine Gravy. Served with Mashed Potatoes, Vegetables and a Side of Horseradish Sauce</i>	22.95
Tuscan Chicken <i>Crispy Whole Chicken Partially De-Boned Served with Mashed Yukon Gold Potatoes and Steamed Broccoli</i>	19.95	Steak Frite "Bistro Style" <i>Aged Certified Angus Beef Hanger Steak, Char-Grilled and Topped with Herb Butter. Served with Garlic Fries</i>	21.95



SPECIALTIES

SERVED FROM 11:00AM - MIDNIGHT

FROM THE PAN AND GRILL

Fried Chicken	13.95	Chicken Royale	15.95
<i>Crispy Fried Chicken Served with Mashed Potatoes and Vegetables</i>		<i>Lightly Breaded Sautéed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Herbed Carrots</i>	
Crispy Caramel Chicken	14.95	Lemon Chicken Piccata	16.50
<i>Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Rice</i>		<i>Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	
Chicken Parmesan	16.95	Wiener Schnitzel	18.95
<i>A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Pasta</i>		<i>Austrian Style Thin Crispy Coated Veal Medallions Served with Mashed Potatoes and Braised Red Cabbage</i>	
Madeira Chicken	16.95	Jumbo Fried Shrimp	18.50
<i>Sautéed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>		<i>Served with Peanut Cole Slaw and French Fries</i>	
Cajun Shrimp & Chicken Jambalaya	16.95	Indochine Shrimp and Chicken	18.50
<i>Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce. Served with White Rice</i>		<i>A Fusion Dish of Chinese and Indian Flavors. Jumbo Shrimp, Chicken, Onions and Sweet Ginger all Sautéed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with White Rice</i>	
Shaking Beef	18.50	Shrimp Scampi	18.95
<i>Southeast Asian Inspired! Pieces of Beef Tenderloin, Red and Green Onions Sautéed with a Mildly Spicy Marinade. Served with Steamed White Rice</i>		<i>Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta</i>	
Crispy Sesame Tofu	12.95	Veal Saltimbocca	19.95
<i>Served with Stir-Fried Vegetables in Our Spicy Szechuan Orange Sauce and Steamed Rice</i>		<i>Tender Veal, Fresh Sage, Prosciutto and Fontina Cheese Coated with Parmesan Bread Crumbs. Served with Pasta and a Wine Sauce</i>	

FRESH FISH

Crispy Fish and Chips	14.95	Cedar Planked B.B.Q. Salmon	19.50
<i>Always Fresh! Tempura Style - Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce</i>		<i>Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes, Corn Succotash and Crispy Onion Rings</i>	
Miso Glazed Salmon	19.50	Sautéed Halibut	23.95
<i>Served with Steamed Rice and Stir-Fried Vegetables</i>		<i>Pan Sautéed Fresh Halibut with Cherry Tomatoes, Green Beans, Snap Peas and a White Wine Butter Sauce. Served with Mashed Potatoes</i>	
Mahi Mediterranean	22.95	Ginger Crusted Mahi Mahi	22.95
<i>Crusted Fresh Mahi with Roasted Tomato, Artichoke, Capers, Basil, Olive Oil and Balsamic Vinegar. Served over Mashed Potatoes</i>		<i>Mahi Mahi Topped with a Fresh Ginger Crust, Served with Bok Choy, Lemongrass Butter Sauce, Steamed White Rice and Fresh Mango</i>	
Salmon Three Ways	19.95	Simply Grilled Fish of the Day	Market Price
<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>Served with Assorted Fresh Vegetables</i>	

STEAKS

We Use the Finest Certified Angus Beef® for Our Steaks

All Steaks Served with French Fries

Filet Mignon	29.95	Rib Eye Steak	26.95
Petite Filet	23.95	Cajun Rib Eye Steak	27.95
New York Steak	28.95	<i>Marinated with Cajun Spices</i>	

GRAND COMBINATION PLATTERS

Steak Frite "Bistro Style" and Shrimp Scampi	22.95
<i>Served with Mashed Yukon Gold Potatoes</i>	
Steak Frite "Bistro Style" and Slow Roasted Short Ribs of Beef	22.95
<i>Served with Mashed Potatoes and Creamed Horseradish Sauce</i>	
Slow Roasted Short Ribs of Beef and Shrimp Scampi	22.95
<i>Served with Mashed Yukon Gold Potatoes</i>	

A 6 oz. Filet in place of any one of the above \$6.00 additional

VEGETABLE DISHES AND ACCOMPANIMENTS

	Vegetables As a Meal	12.95	
	<i>Served with Steamed White Rice and a Tasting of any Four of the Vegetable Accompaniments Below</i>		
French Fries	3.95	Fresh Spinach	4.95
Mashed Potatoes	4.95	Braised Red Cabbage	3.95
Mashed Sweet Potatoes	4.95	Broccoli	4.50
Glazed Carrots	3.95	Asparagus	5.95
		Green Beans	3.95
		Szechuan Green Beans	4.95
		Snap Peas	4.50
		Sautéed Wild Mushrooms	5.95
		Steamed White Rice	2.95



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

SERVED FROM MIDNIGHT - 6:00 AM

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast	7.50	Belgian Waffle	7.95
<i>With Your Choice of Bacon, Ham or Link Sausage</i>	10.95	<i>With Strawberries</i>	8.95
Whole Egg or Egg White Omelette	10.95	<i>With Blueberries</i>	9.95
<i>Select any four items: Assorted Mushrooms, Asparagus, Tri-Color Peppers, Onions, Bacon, Ham, Sausage, Tomato, Fresh Spinach or Cheese</i>		Fried Chicken and Waffles	12.95
Fresh Garden Omelette	10.95	<i>Topped with Pecan Honey-Butter Sauce</i>	
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>		Housemade Corned Beef Hash and Eggs	12.95
Baja Omelette	11.50	<i>Chunky Style with Peppers and Onions</i>	
<i>Avocado, Peppers, Red Onion, Roasted Green Chiles, Pepper-Jack Cheese, Sour Cream and Spicy Roasted Tomato Salsa</i>		Smoked Salmon with Scrambled Eggs and Onions	13.50
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95	Grilled New York Steak,	
Deluxe Breakfast Sandwich	9.95	Hash Brown Potatoes with Eggs, any style	17.95
<i>Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		<i>Certified Angus Beef, Center Cut</i>	
		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95
		Fresh Berries	6.95 to 9.95
		Fresh Fruit Goblet	7.50

APPETIZERS

Double Stuffed Potato Spring Rolls®	7.95	Duck Potstickers	7.95
<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>Duck Breast, Shiitake Mushrooms and Crispy Vegetables in a Spicy Hoisin Sauce. Steamed then Sautéed until Crisp</i>	
Vietnamese Chicken Summer Rolls	8.95	Coco-Mac Chicken Satay	8.95
<i>Chicken, Asparagus, Red and Yellow Peppers, Carrots and Rice Noodles Rolled in a Wrapper. Served Cold with Spicy Peanut Sauce</i>		<i>Coconut and Macadamia Nut Coated Chicken Skewers Served with Fantastic Island Style Sauces</i>	
Buffalo Chicken Rolls	8.95	Crispy Ahi Sushi Roll	11.95
<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>Sushi Rice Wrapped in Nori Filled with Ahi, Avocado, Ginger, Green Onion and Spicy Chile Sauce Flash Fried Crisp</i>	
Chicken Lettuce Wraps	9.95	Oven Baked Rustic Pizza	9.50 / 10.50
<i>Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Your Choice of Margherita, Pepperoni, B.B.Q. Chicken, Fresh Mozzarella or Thai Chicken</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	8.50	Crabcakes	11.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Served with Spicy Mustard Sauce</i>	
Spicy Santa Fe Rolls	8.95	Fried Calamari, Rock Shrimp and Vegetables	10.95
<i>Crispy Wrappers Filled with Spiced Chicken, Corn, Black Beans, Onions, Peppers and Cheese</i>		<i>Enough for Two! Served with Lemon Tartar Sauce</i>	
Crispy Flautas	8.95	Seared Rare Ahi	12.95
<i>Flour Tortillas Filled with Chicken, Poblano Chiles, Cilantro and Pepper-Jack Cheese, Fried Crisp and Served with Avocado Sauce</i>		<i>Slices of Nori Wrapped Ahi Tuna Seared Rare. Garnished with Three Salads, Soy-Sake Dip and Wasabi Cream</i>	
Creamy Spinach & Cheese Dip	9.95	Edamame	4.95
<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>		<i>Soybeans in their Pods Stir Fried with Spicy Szechwan Sauce</i>	
		Today's Soups	6.95

SALADS

House Green Salad	6.75	Asian Chicken Salad	12.95
<i>Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Crumbled Gorgonzola Cheese 1.00 additional</i>		<i>Sliced Chicken Breast, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion and Roasted Almonds.</i>	
Blue Cheese Salad	7.95	<i>Tossed in Our Asian Dressing</i>	
<i>Fresh Greens Tossed with Blue Cheese Dressing and Topped with Bacon, Tomato, Croutons and more Blue Cheese Crumbles</i>		California Salad	12.95
Iceberg Lettuce Wedge	7.95	<i>Freshly Roasted Turkey, Bacon, Tomato, Gorgonzola Cheese, Egg and Chopped Greens Tossed in Our House Vinaigrette</i>	
<i>With Thousand Island, Bacon, Tomato and Grated Egg</i>		Southwestern Salad	12.95
Caprese Salad	8.95	<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>	
<i>Slices of Fresh Basil-Marinated Mozzarella, Tomato and Parmesan. Served with a Spinach and Arugala Salad</i>		Portofino Chicken Salad	12.95
Chopped Salad	9.95	<i>Chicken Breast, Orange, Glazed Walnuts, Red Onion, Gorgonzola Cheese and Mixed Lettuces all Tossed with Our House Vinaigrette</i>	
<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Mixed Greens Tossed in Our Vinaigrette</i>		Seared Rare Ahi Tuna Salad	16.50
Caesar Salad	8.95	<i>With Romaine, Radicchio, Frisee and Avocado Tossed in Our Vinaigrette</i>	
<i>Whole Romaine Leaves with Parmesan Crisps</i>			
<i>With Grilled Chicken</i>	11.95		



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

SERVED FROM MIDNIGHT - 6:00 AM

BURGERS AND SANDWICHES

The Chop House Burger <i>Certified Angus Beef, Served with Fries Your Choice of Cheese, Bacon, Avocado or Sautéed Mushrooms 1.00 each</i>	9.95	Spicy Buffalo Chicken Sandwich <i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce and Melted Cheese. Served on a Brioche Bun with Fries</i>	10.50
Grand Lux® Burger Melt <i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing. Served with Fries</i>	10.95	BLT Sandwich <i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread. Served with Fries</i>	8.95
The Max Burger <i>Our Greatest Hamburger Creation! Certified Angus Beef Topped with Cheddar Cheese, Crisp Applewood Smoked Bacon, Sautéed Mushrooms, Onions and Roasted Short Ribs. Served with Fries</i>	12.95	Chicken Salad Sandwich <i>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise. Served with Fries</i>	9.95
Santa Barbara Chicken Sandwich <i>A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on Our Brioche Bun. Served with Fries</i>	10.95	Warm Pot Roast Sandwich <i>Tri-Tip Slow Roasted until Tender. With Lettuce, Tomato and a Side of Horseradish Sauce. Served with Fries</i>	12.50
Carolina B.B.Q. Pork Sandwich <i>Slow Roasted Pork, Our Honey-Chipotle B.B.Q. Sauce and Cole Slaw all Piled High on a Seeded Roll. Served with Fries and Peanut Slaw</i>	10.95	Grilled Ahi Tuna Burger <i>Grilled "Au Poivre" Style on a Brioche Bun. Served with Fries</i>	13.50
Grand Club Sandwich <i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast. Served with Fries</i>	10.95	Steak Mushroom and Cheese Sandwich <i>Grilled Certified Angus Steak, Mushrooms, Onions and Melted Cheese on a Seeded Roll. Served with Fries</i>	14.50

SPECIALTIES AND PASTA

Pasta Pomodoro <i>Angel Hair with Our Tomato Sauce, Basil and Garlic</i>	11.95	Crispy Fish and Chips <i>Always Fresh! Tempura Style - Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce</i>	14.95
Zen Noodles <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>	12.95	Lemon Chicken Piccata <i>Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	16.50
Pasta Carbonara <i>Imported Spaghettini Pasta Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!</i>	13.50	Cajun Shrimp & Chicken Jambalaya <i>Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce. Served with White Rice</i>	16.95
Pasta Telephono <i>A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and Topped with Toasted Bread Crumbs</i>	13.95	Jumbo Fried Shrimp <i>Served with Peanut Cole Slaw and French Fries</i>	18.50
Pasta with Chicken, Sun-Dried Tomato and Mushrooms <i>Tossed with Sun-Dried Tomato, Fresh Mushrooms, Garlic, Cream and Parmesan Cheese</i>	15.50	Shrimp Scampi <i>Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta</i>	18.95
Pasta with Grilled Chicken, Tomato, Basil & Mozzarella <i>Light and Fresh. Topped with Roasted Tomatoes and a Touch of Garlic</i>	15.50	Steak Frite "Bistro Style" <i>Aged Certified Angus Beef Hanger Steak, Char-Grilled and Topped with Herb Butter. Served with Garlic Fries</i>	21.95

STEAKS

We Use the Finest Certified Angus Beef® for Our Steaks

All Steaks Served with French Fries

Filet Mignon	29.95
Petite Filet	23.95
New York Steak	28.95
Rib Eye Steak	26.95
Cajun Rib Eye Steak <i>Marinated with Cajun Spices</i>	27.95



DESSERTS

BAKED FRESH IN OUR OWN BAKERY

Chocolate Cream Pie <i>In a Chocolate Cookie Crust with a Caramel Almond Chocolate Sauce and Whipped Cream</i>	6.95	Banana Cream Pie <i>Crunchy Pecan Graham Crust Filled with Delicious Banana Cream Custard and Lots of Fresh Bananas. Topped with Fresh Whipped Cream</i>	6.95
Warm Banana Chocolate Chip Bread Pudding <i>Warm and Delicious! Served with Whiskey Sauce</i>	6.95	Crème Brulee Duo <i>Delectably Smooth and Silky. One Classic Vanilla and the other Deep Chocolate. Finished with a Crunchy Sugary Top</i>	6.95
Chocolate Peanut Butter Crunch Pie <i>Layers of Peanut Butter Cream, Chocolate Silk and Whipped Cream in a Caramel Graham Cracker Crust, Topped with Crunchy Peanut Brittle</i>	6.95	Key Lime Pie <i>Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream</i>	6.95
Fresh Strawberry Shortcake <i>A Warm Sugar Topped Shortcake Filled with Fresh Strawberries and Vanilla Ice Cream. Topped with Whipped Cream</i>	7.50	"The Best" Carrot Cake <i>Citrus Cream Cheese Icing</i>	6.95
Warm Apple Crisp <i>Topped with Crispy Nut Crunch and Vanilla Ice Cream</i>	6.95	Deep Dark Fudge Cake <i>Fudgy Chocolate Frosting</i>	6.95

Triple Chocolate Almond Ice Cream Cookie Sandwich 7.95

Freshly Baked! Filled with Caramel Ice Cream, Homemade Marshmallow, Hot Fudge and Caramel

A Box of Warm Homemade Chocolate Chip Pecan Cookies 6.50

A Freshly Baked Dozen. Take the Rest Home!

OUR FAMOUS CHEESECAKES

Baked by **The Cheesecake Factory**®

Original	Dulce De Leche Caramel Cheesecake
Fresh Strawberry	Oreo® Cheesecake
White Chocolate Raspberry Truffle Cheesecake®	

Cheesecake from 5.95 to 6.95

ICE CREAM CREATIONS

Bananas Foster <i>Scoops of Vanilla Ice Cream Topped with a Sauce of Sautéed Fresh Bananas, Myers's Rum, Banana Liqueur, Brown Sugar and Cinnamon</i>	6.95	Caramel Banana Waffle <i>Topped with Bananas, Caramel Sauce, Vanilla Ice Cream and Macadamia Nuts</i>	8.95
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Fudge Cake Collision 7.95

Rich Chocolate Cake Collides with Vanilla Ice Cream, Hot Fudge and Whipped Cream

Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

For Your Convenience, an 18% Gratuity is Added to all Parties of 7 or More. Tips are Discretionary. Thank You!
Please refrain from pipe & cigar smoking and cellular phone use in the dining areas.

No Checks Please • 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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