



GRAND LUX CAFE®



Palazzo Resort Hotel & Casino
3327 Las Vegas Blvd. S. #1580, 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.

BREAKFAST

SERVED FROM 6:00 AM-11:00 AM

MORNING COCKTAILS

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

Grand Lux Express Breakfast™* 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>	DeLux Breakfast Sandwich 15.95 <i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>
Eggs, any style, Hash Brown Potatoes, with Toast* 13.50 <small>☞ Upon Request</small> <i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	Breakfast Quesadilla 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>
Whole Egg or Egg White Omelette ☞ 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>	Biscuits and Gravy with Eggs* 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>
Fresh Garden Omelette ☞ Upon Request 17.95 <i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>	Smoked Salmon with Scrambled Eggs and Onions* 20.95 <small>☞ Upon Request</small>
Florentine Omelette 18.50 <i>Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce</i>	Housemade Pastrami Hash and Eggs* ☞ Upon Request 20.95 <i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>
Chile Relleno Omelette 18.95 <i>A Lightly Battered Fire Roasted Poblano Pepper Stuffed with Cheese and Covered with Red Chili Sauce, Sour Cream and Cilantro</i>	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request 20.95
	Grilled Steak, Hash Brown Potatoes with Eggs* 25.95
	Steel Cut Oatmeal 12.50
	Cold Cereal with Fresh Banana and Milk 10.95

BENEDICTS

"The Best" Eggs Benedict with Ham & Hollandaise* 18.50	B.L.T. Benedict* 19.50 <i>Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula Covered with Calabrian Hollandaise on a Grilled English Muffin</i>
Short Rib Benedict* ☞ 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>	Avocado Benedict* ☞ 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>
Smoked Salmon Benedict* ☞ 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

Stack of Buttermilk Pancakes 11.50 / 13.50 <i>With Blueberries</i> 13.50 / 15.50	Belgian Waffle 11.95 <i>With Strawberries</i> 13.95 <i>With Blueberries</i> 14.95
Caramel Banana Pancakes 15.95 <i>Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Caramel Sauce, Pecans and Chantilly Cream</i>	Fried Chicken and Waffles 18.95 <i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>
Cinnamon Swirl-Pecan Pancakes 15.95 <i>Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter</i>	Breakfast Beignets 12.50 <i>Made to Order and Served Warm (please allow 15 minutes)</i>
Grand Lux Cafe® French Toast 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

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

COCKTAILS AND BEVERAGES

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

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

Calyпсо 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

DRAFT BEER

Stella Artois

Renowned Belgian Pilsner

Firestone 805

Light and Refreshing Ale

Able Baker Atomic Duck IPA

Hoppy Local IPA



BOTTLES & CANS

CRAFT LAGER & ALES

Big Dog's Las Vegas Lager

HUDL High Hatter Hefeweizen

Blue Moon Belgian White

Revisions Hazy IPA

New Belgium Range IPA

IMPORTED SELECTIONS

Corona

Modelo Especial

AMERICAN LAGER & CIDER

Michelob Ultra

Bud Light

Angry Orchard Crisp Cider

NON-ALCOHOLIC

Stella Liberté

Athletic Run Wild IPA

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


LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

SMALL PLATES

Buffalo Chicken Bites™	11.95	Mini Lux Salad  Upon Request	8.95
<i>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</i>		<i>Baby Greens, Tomatoes with Garlic Croutons</i>	
Crispy Fried Zucchini	12.50	Fried Pickles	8.95
<i>With Parmesan Cheese and Lemon Aioli</i>		<i>Crispy Slices Served with Our Dipping Sauce</i>	
General Tso's Cauliflower	11.95	Avocado Wontons	13.95
<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Lemon-Parmesan Brussels Sprouts	12.95	Mini Nachos	12.95
<i>With Fuji Apple, Lemon, Olive Oil, Parmesan and Vinaigrette</i>		<i>Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans</i>	
Mini Chimichangas	13.50	Mini Tacos	
<i>Crisp Flour Tortillas Filled with Ground Beef, Chorizo, Peppers, Onions and Cheese. Served with Sour Cream and Salsa</i>		<i>Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa</i>	
Asian Short Rib Tacos	13.50	<i>Chicken 10.95 Crispy Fish 12.95</i>	
<i>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</i>		Pot Roast Cheese Fries	12.95
Crispy Calamari	13.50	<i>French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce</i>	
<i>Served with Warm Marinara Sauce</i>		Crispy Fried Provolone Cheese	13.95
Crab Rangoon	13.95	<i>Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>	
<i>A Classic Recipe with Crab, Water Chestnuts, Green Onion and Cream Cheese Fried Crisp. Served with Sweet Chili Sauce</i>		Today's Soups	9.95

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

This symbol  Upon Request indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Cafe is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur.

For these reasons, we cannot assure you that any menu item will be entirely gluten free.



LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

STARTERS

Pot Stickers	15.95	Crispy Shrimp Rolls	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>	
Buffalo Chicken Rolls™	17.95	Double Stuffed Potato Spring Rolls®	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>	
Crab Cakes	16.50	Mini Cheeseburgers*	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>	
Crispy Thai Shrimp & Chicken Spring Rolls	17.50	Volcano Shrimp	16.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
Chicken Lettuce Wraps	17.50	Stacked Chicken Quesadilla	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>	
Ahi Tuna Tacos*	16.95	Creamy Spinach & Cheese Dip	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>	
Asian Nachos	17.95	Garlicky Shrimp	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>	
Korean Ribs	17.50	Buffalo Wings	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>	
Spicy Tuna*	18.95	Grand Fried Calamari	19.50
<i>Ahi Tuna on Crispy Sushi Rice</i>		<i>With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces</i>	
Ahi Tuna Poke*	18.95		
<i>An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice</i>			

BREAKFAST

Eggs, any style, Hash Brown Potatoes, with Toast*	13.50	Belgian Waffle	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
Whole Egg or Egg White Omelette ☞ Upon Request	18.50	Fried Chicken and Waffles	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>	
Breakfast Quesadilla	17.95	Smoked Salmon with Scrambled Eggs and Onions*	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>	
DeLux Breakfast Sandwich	15.95	Housemade Pastrami Hash and Eggs* ☞ Upon Request	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>	
		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request	20.95
		Grilled Steak, Hash Brown Potatoes with Eggs*	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

DeLux Drive-In Burger™*  Upon Request	18.95	Grand Lux Burger Melt™*	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>	
Tavern Burger*	19.50	Grand Lux Turkey Burger™	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>	
The Chop House Burger*  Upon Request	19.50	Veggie Burger	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>	
Double Smashed Cheeseburger*  Upon Request	19.50	Ahi Tuna Steak Burger*	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>	
The Bacon-Cheese Burger*  Upon Request	19.50	Impossible® Burger  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>	
Wood Grilled B.B.Q. Burger*	19.50		
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>			
Avocado-Chipotle Cheeseburger*	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

Sandwich Special	17.95	B.L.T. Sandwich	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>	
Chicken, Bacon and Avocado Melt	18.95	Fuji Apple Chicken Salad Sandwich	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>	
Spicy Buffalo Chicken Sandwich	18.50	Roast Turkey and Brie Sandwich	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>	
Crispy Chicken Sandwich	18.50	Short Rib Grilled Cheese Sandwich	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>	
Grand Club Sandwich	19.95	Chicken Parmesan Sandwich	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>	
Roast Pork & Broccoli Rabe	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

House Green Salad  <i>Upon Request</i>	11.95	Kale and Warm Grains	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>	
Caesar Salad  <i>Upon Request</i>	14.95	Crispy Avocado Salad	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>	
Farmer's Market Salad	17.95	Chopped Salad  <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>	
Empress Chicken Salad	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

Asian Chicken Salad	19.95	Grand Cobb Salad	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>	
Southwestern Salad	19.95	Ahi Tuna Salad*	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>	
Grilled Chicken and Avocado Salad	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.

Four Cheese	17.50	B.B.Q. Chicken	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>	
Margherita	18.50	Sausage, Pepperoni and Mushrooms	20.50
<i>With Fresh Tomato, Basil and Mozzarella</i>		<i>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</i>	
Pepperoni	19.95	Spicy Vodka	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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| Caesar Salad  <i>Upon Request</i> | 14.95 | Lunch Special Southwestern Salad | 17.95 |
| <i>Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken</i> | 21.50 | <i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips,
Avocado, Cilantro and Pepper-Jack Cheese.
Tossed in a Honey-Lime Vinaigrette</i> | |
| Lunch Special Asian Chicken Salad | 17.95 | Lunch Special Cobb Salad | 17.95 |
| <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> | |
| Lunch Special Grilled Chicken and Avocado Salad | 17.95 | | |
| <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> | | | |

LUNCH SPECIAL CHICKEN DISHES

Choose one for 18.50

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

LUNCH SPECIAL PASTA & SALAD

A Lunch Portion of Pasta and a Mixed Green Salad.

Choose one for 18.50

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

LUNCH SPECIAL SALMON

Choose one for 20.95

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

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

FOODS OF THE WORLD

Crispy Caramel Chicken	23.95	Spicy Ginger Beef	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>	
Thai Fried Chicken	23.95	Indochine Shrimp and Chicken	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

Pasta Pomodoro ☞ <i>Upon Request</i>	20.95	Pasta Carbonara ☞ <i>Upon Request</i>	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
Zen Noodles	19.95	Garlic Shrimp Pasta ☞ <i>Upon Request</i>	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>	
Fettuccini Alfredo	23.50	Sunday Night Pasta	25.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>	29.50	<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>	
Chicken, Mushroom & Brown Butter Pasta	23.50	Short Rib Pasta	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>	
Spicy Vodka Pasta	24.95		
<i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</i>			

GRAND CASUAL CUISINE

Tenderloin Steak Tacos*	23.50	Fried Chicken Tenders	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>	
Garlic Chicken	23.95	Chicken Royale	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>	
Chicken Fried Chicken	22.95	Salisbury Steak*	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>	
Chicken Parmesan	25.95	Lemon Chicken Piccata	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>	
Cajun Shrimp & Chicken Jambalaya	25.95	Bourbon Street Chicken	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>	
Madeira Chicken	25.95	Braised Pot Roast ☞ <i>Upon Request</i>	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

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

Miso Glazed Salmon*

Served with Steamed Rice and Stir-Fried Vegetables

28.95

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

Wood Grilled Fresh Market Fish of the Day*

 Upon Request

Served with Potato and Broccoli

27.50

Jumbo Fried Shrimp

Served with Peanut Cole Slaw and French Fries

27.95

Shrimp Scampi

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

28.50

Seared Ahi Tuna*

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

28.95

SIDE DISHES

French Fries

6.95

Sweet Potato Fries

7.95

Yukon Gold Mashed Potatoes

7.50

Glazed Carrots

6.95

Crispy Glazed Brussels Sprouts

7.50

Broccoli

6.95

Green Beans

6.95

Fresh Spinach

6.95

Asparagus

7.95

Sauteed Mushrooms

7.95

Macaroni & Cheese Skillet

9.95

Steamed White Rice

2.50

Brown Rice

2.95



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

SERVED AFTER MIDNIGHT

BREAKFAST

Eggs, any style, Hash Brown Potatoes, with Toast*	13.50	Belgian Waffle	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
Whole Egg or Egg White Omelette ☞ Upon Request	18.50	Fried Chicken and Waffles	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>	
Fresh Garden Omelette ☞ Upon Request	17.95	Housemade Pastrami Hash and Eggs* ☞ Upon Request	20.95
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>		<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>	
DeLux Breakfast Sandwich	15.95	Smoked Salmon with Scrambled Eggs and Onions*	20.95
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		<small>☞ Upon Request</small>	
Breakfast Quesadilla	17.95	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request	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>		Grilled Steak, Hash Brown Potatoes with Eggs*	25.95
		Fresh Berries ☞ Upon Request	9.50 to 11.95

STARTERS

Buffalo Chicken Rolls™	17.95	Pot Stickers	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>	
Crab Cakes	16.50	Ahi Tuna Tacos*	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>	
Crispy Thai Shrimp & Chicken Spring Rolls	17.50	General Tso's Cauliflower	11.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Chicken Lettuce Wraps	17.50	Avocado Wontons	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>	
Volcano Shrimp	16.95	Double Stuffed Potato Spring Rolls®	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>	
Asian Nachos	17.95	Mini Cheeseburgers*	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>	
Crispy Shrimp Rolls	17.50	Stacked Chicken Quesadilla	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>	
Korean Ribs	17.50	Creamy Spinach & Cheese Dip	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>	
Grand Fried Calamari	19.50	Buffalo Wings	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>	
Spicy Tuna*	18.95	Rustic Pizza	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 & Mushrooms</i>	
Ahi Tuna Poke*	18.95	Today's Soups	9.95
<i>An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice</i>			

LATE NIGHT MENU

SERVED AFTER MIDNIGHT

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries.
Sweet Potato Fries 1.95 Extra

DeLux Drive-In Burger™*  Upon Request	18.95	Grand Lux Burger Melt™*	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>	
Tavern Burger*	19.50	Grand Lux Turkey Burger™	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>	
The Chop House Burger*  Upon Request	19.50	Veggie Burger	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>	
Double Smashed Cheeseburger*  Upon Request	19.50	Ahi Tuna Steak Burger*	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>	
The Bacon-Cheese Burger*  Upon Request	19.50	Impossible® Burger  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>	
Wood Grilled B.B.Q. Burger*	19.50		
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>			
Avocado-Chipotle Cheeseburger*	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

Sandwich Special	17.95	B.L.T. Sandwich	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>	
Chicken, Bacon and Avocado Melt	18.95	Fuji Apple Chicken Salad Sandwich	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>	
Spicy Buffalo Chicken Sandwich	18.50	Roast Turkey and Brie Sandwich	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>	
Crispy Chicken Sandwich	18.50	Short Rib Grilled Cheese Sandwich	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>	
Grand Club Sandwich	19.95	Chicken Parmesan Sandwich	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>	
Roast Pork & Broccoli Rabe	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 AFTER MIDNIGHT

SALADS

House Green Salad <i>Upon Request</i> Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette	11.95	Grand Cobb Salad A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette	20.95
Caesar Salad <i>Upon Request</i> Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken	14.95	Asian Chicken Salad Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing	19.95
Chopped Salad <i>Upon Request</i> Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette	21.50	Southwestern Salad Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette	19.95
Grilled Chicken and Avocado Salad A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette	17.50		
	19.95		

SPECIALTIES AND PASTA

Zen Noodles A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side	19.95	Crispy Caramel Chicken Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice	23.95
Fettuccini Alfredo Tossed in a Rich Parmesan Cream Sauce With Chicken	23.50	Crispy Fish & Chips Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce	23.95
Chicken, Mushroom & Brown Butter Pasta Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter	29.50	Cajun Shrimp & Chicken Jambalaya Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice	25.95
Pasta Carbonara <i>Upon Request</i> Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken	23.50	Chicken Parmesan Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini	25.95
Spicy Vodkas Pasta Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodkas Sauce	29.50	Spicy Ginger Beef A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with Steamed White Rice	25.95
Chicken Fried Chicken Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans	24.95	Jumbo Fried Shrimp Served with Peanut Cole Slaw and French Fries	27.95
Lemon Chicken Piccata Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta	22.95	Shrimp Scampi Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	28.50
Garlic Shrimp Pasta <i>Upon Request</i> Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese	24.95	Cedar Planked B.B.Q. Salmon* Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn	28.95
Sunday Night Pasta 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	24.95	Wood Grilled Fresh Market Fish of the Day* <i>Upon Request</i> Served with Potato and Broccoli	27.50
Madeira Chicken 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.

Rib Eye Steak* <i>Upon Request</i> Served with Potato and Green Beans	38.95	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	
Petite Filet* <i>Upon Request</i> Served with Potato and Green Beans	37.95	Half Rack 21.95 Full Rack 35.95	
Filet Mignon* <i>Upon Request</i> Served with Potato and Green Beans	42.95		

BEVERAGES

SMOOTHIES AND FIZZES

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

ESPRESSO DRINKS

Oat Milk Available Upon Request

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



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

BAKED TO ORDER DESSERTS

Our Special Baked to Order Desserts take about 20 minutes to prepare. So they can be properly served, we request you order them with your Entrée.

Molten Chocolate Cake 12.50

With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets 12.50

Served Warm with Three Sauces

A Box of Warm Homemade Chocolate Chip Pecan Cookies 12.50

A Freshly Baked Dozen. Take the Rest Home!

Warm Rustic Apple Pie 12.50

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

DESSERT FAVORITES

Warm Butter Cake

12.50

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

Red Velvet Cake

11.50

A Southern Classic with Cream Cheese Frosting

"The Best" Carrot Cake

11.50

Citrus Cream Cheese Frosting

Key Lime Pie

11.95

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

Deep Dark Fudge Cake

11.50

Fudgy Chocolate Frosting

Warm Brownie Sundae

13.50

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

Hot Fudge Cream Puffs

13.50

A Parisian Classic! Housemade Cream Puffs Filled with Vanilla Ice Cream. Topped with Chocolate Fudge Sauce, Pecans and Whipped Cream

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake

Oreo® Dream Extreme Cheesecake

Cheesecake from 10.50 to 12.50

* Contains or may contain raw or undercooked ingredients.

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

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

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