The Venetian Hotel & Casino
3355 Las Vegas Blvd. South, Las Vegas
A World of Food Awaits® at Grand Lux Cafe®,
where internationally inspired cuisine
is served in an elegant but relaxed setting.

Grand Lux Cafe® is inspired by Italian trattorias,
French bistros and the grand cafes of Vienna.
Blending the sophistication of European cafes
with the sensibilities and spirit of an
all-American restaurant, we offer you a unique
dining experience from cuisine to décor.

Our food is freshly prepared and handmade with
the utmost care and we think you will taste the
difference. And remember to save room for our
baked-to-order desserts – a truly delicious and
memorable grand finale to your meal.

We are dedicated to taking
exceptional care of you – our guests –
so please enjoy your experience at
Grand Lux Cafe®.

BREAKFAST • LUNCH • DINNER • LATE NIGHT

Our complete menu and our freshly baked desserts are all available to go.
Please alert your server of any food allergies or other food sensitivities, as all ingredients are not listed on the menu. This symbol **Gluten Request** indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Café 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.

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**COCKTAILS AND BEVERAGES**

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

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**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

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**CRAFT COCKTAILS**

- **Tahitian Pineapple**: Reyka Vodka, Pineapple and Fresh Lime
- **White Peach Cosmo**: Grey Goose Vodka, White Peach and Citrus
- **Mango Mule**: Crop Organic Meyer Lemon Vodka, Fresh Lime, Mango and Fever Tree Ginger Beer
- **Strawberry Greyhound**: Strawberry Infused Hangar 1 Vodka and Fresh Grapefruit with a Splash of Brut Rosé
- **Calypso Mojito**: Bacardi Superior with Pineapple, Passion Fruit and Mango
- **Katana Smash**: Iwai Japanese Whisky and Balvenie 12 Year with Orgeat, Rosé Aperitivo and Citrus
- **Lux Old Fashioned**: Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry
- **Cold Brew Espresso Martini**: Belvedere Vodka, Frangelico, Borghetti and Cold Brew

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**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

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**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

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# WINE & CHAMPAGNE

## SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Origin</th>
<th>Price ($)</th>
<th>Glass ($)</th>
<th>Bottle ($)</th>
</tr>
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<tbody>
<tr>
<td>Prosecco</td>
<td>La Luca, Italy</td>
<td>13.50</td>
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<td>Rosé</td>
<td>Gloria Ferrer, Blanc de Noirs, Carneros</td>
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<td>Rosa Regale, Brachetto, Italy</td>
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<tr>
<td></td>
<td>Mumm Napa, Brut Prestige, Napa Valley</td>
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<tr>
<td>Champagne</td>
<td>Laurent-Perrier, Brut, France</td>
<td>split 22.00</td>
<td>half bottle 60.00</td>
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<tr>
<td></td>
<td>Veuve Clicquot, Yellow Label, France</td>
<td></td>
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<tr>
<td></td>
<td>Dom Piegno, France</td>
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## WHITE WINE

<table>
<thead>
<tr>
<th>Wine Type</th>
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<th>Price ($)</th>
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<tbody>
<tr>
<td>Moscato</td>
<td>Seven Daughters, Italy</td>
<td>14.00</td>
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<tr>
<td>Rosé</td>
<td>Mathilde Chapoutier, Orsulo, Côtes de Provence</td>
<td>14.50</td>
<td>19.50</td>
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<tr>
<td>Riesling</td>
<td>Chateau Ste. Michelle, Columbia Valley</td>
<td>14.00</td>
<td>18.50</td>
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<tr>
<td>Pinot Grigio</td>
<td>Grand Lux Cafe Private Reserve, Columbia Valley</td>
<td>14.00</td>
<td>18.50</td>
<td>49.00</td>
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<tr>
<td></td>
<td>Santa Margherita, Valdadige</td>
<td>17.00</td>
<td>23.00</td>
<td>59.00</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Dry Creek Vineyards, Fumé Blanc, Sonoma County</td>
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<td>Kim Crawford, Marlborough</td>
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<td>23.00</td>
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<td>Chardonnay</td>
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<tr>
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<td>Kendall-Jackson, Grand Reserve, Santa Barbara</td>
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<td></td>
<td>Calera, Central Coast</td>
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<td></td>
<td>Far Niente, Napa</td>
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## RED WINE

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<td>Sokol Blosser, Evolution, Willamette Valley</td>
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<td>Merlot</td>
<td>Ferrari-Carano, Sonoma County</td>
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<td>Syrah</td>
<td>Qupé, Central Coast</td>
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<td>Wapisa, Patagonia, Argentina</td>
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<td>Red Blend</td>
<td>C.M.S., Columbia Valley</td>
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<td>Zinfandel</td>
<td>Ridge, East Bench, Sonoma</td>
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<tr>
<td>Cabernet Sauvignon</td>
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<tr>
<td></td>
<td>Francis Coppola, Black Label Claret, California</td>
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<td>23.00</td>
<td>59.00</td>
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<td></td>
<td>Justin, Paso Robles</td>
<td>19.00</td>
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<td></td>
<td>Jordan, Alexander Valley</td>
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<tr>
<td></td>
<td>Caymus, Napa</td>
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<td></td>
<td>160.00</td>
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<tr>
<td></td>
<td>LV-VEN 5.24</td>
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<td></td>
<td>450.00</td>
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</table>
**BOTTLES & CANS**

**IMPORTED SELECTIONS**
- Corona
- Modelo Especial

**CRAFT LAGER, CIDER & ALES**
- Angry Orchard Crisp Cider
- Blue Moon Belgian White
- Big Dog’s Las Vegas Lager
- Revisions Hazy IPA
- HUDL High Hatter Hefeweizen
- New Belgium Range IPA

**AMERICAN LAGER**
- Michelob Ultra
- Bud Light

**NON-ALCOHOLIC**
- Stella Liberté
- Athletic Run Wild IPA

**DRAFT BEER**

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

**FIRESTONE 805**
The light and refreshing ale from California’s Central Coast, where the Mountains meet the sea.

**ABLE BAKER ATOMIC DUCK IPA**
Las Vegas brewed with a creative blend of hops that yields a strong hop character with notes of citrus, pine and tropical fruits.

**PREMIUM SPIRITS**

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

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

**COGNAC**
- Courvoisier VS
- Hennessy VS
- Hennessy XO
- Hennessy Paradis
- Remy Martin VSOP
- Remy Martin Louis XIII

**VODKA**
- Absolut
- Belvedere
- Chopin
- Grey Goose
- Grey Goose Le Citron
- Hangar 1
- Ketel One
- Reyka
- Tito’s

**GIN**
- Aviation
- Beefeater 24
- Bombay Sapphire
- Drumshanbo
- Hendrick’s
- Tanqueray

**RUM**
- Bacardi Superior
- Captain Morgan
- Flor de Caña 18 Year
- Mount Gay Eclipse
- Myers’s Dark
- Sailor Jerry
Breakfast
Served from 6:00 am – 11:00 am

MORNING COCKTAILS

Paloma-Mosa
Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé
16.00

Peach Spritz
White Peach, Elderflower and Gloria Ferrer Blanc de Noirs
16.00

Spicy Mary
Infused Pepper Vodka and Our Homemade Bloody Mary Mix
16.00

Rosé Spritz
Elderflower, Fresh Raspberry and Sparkling Rosé
16.00

Hazard Coffee Manhattan
Maker’s Mark Bourbon, Borghetti Espresso Liqueur and Frangelico
18.00

Pomegranate Spritz
Pomegranate, Orange and Brut Rosé
16.00

Strawberry Greyhound
Strawberry Infused Hangar 1 Vodka and Fresh Cranberry with a Splash of Brut Rosé
18.00

Cold Brew Espresso Martini
Belvedere Vodka, Frangelico, Borghetti and Cold Brew
18.00

BENEDICTS

“The Best” Eggs Benedict with Ham & Hollandaise
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
19.95

Short Rib Benedict
Tender Braised Short Rib with Mushrooms and Onions, Smothered with Housemade Sausage Gravy. Served with Hash Browns
19.95

Smoked Salmon Benedict
Smoked Salmon with Scrambled Eggs and Onions. Topped with Crispy Fried Chicken Strips and Pecans
19.95

Smoked Salmon Platter with Tomato,
Onion, Cream Cheese and a Toasted Bagel
19.95

Grilled Steak, Cold Cereal with Fresh Banana and Milk
19.95

Belgian Waffle
12.50

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

Avocado Benedict
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
19.95

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes
11.95 / 13.95

Caramel Banana Pancakes
15.95

Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Caramel Sauce, Pecans and Chantilly Cream

Cinnamon Swirl-Pecan Pancakes
15.95

Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter

Grand Lux Café French Toast
16.95

With Fresh Strawberries
19.95

With Bacon, Ham or Link Sausage
20.95

BREAKFAST BEVERAGES

Freshly Squeezed Juices
8.95

Orange or Grapefruit

Assorted Juices
7.95

Apple, Cranberry or Tomato

San Pellegrino Sparkling Water or
5.50 / 8.75

Fiji Natural Artesian Water

Belgian Waffle
12.50

14.50

Fried Chicken and Waffles
18.95

With Crispy Fried Chicken Strips and Pecans

Served with Maple-Butter Sauce

BREAKFAST
SERVED FROM 6:00 AM – 11:00 AM

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Assorted Juices
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19.95

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8.95

Orange or Grapefruit

Assorted Juices
7.95

Apple, Cranberry or Tomato

San Pellegrino Sparkling Water or
5.50 / 8.75

Fiji Natural Artesian Water
STARTERS

Pot Stickers 16.50
Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce

Lemon-Parmesan Brussels Sprouts 13.50
With Lemon, Olive Oil, Parmesan and Vinaigrette

Crispy Fried Cheese 14.50
Havarti and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce

Buffalo Chicken Rolls™ 18.50
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

Crab Cakes 16.95
Our Crab Cakes Served with Mustard Sauce

Crissy Thai Shrimp & Chicken Spring Rolls 17.95
Served with Thai Sweet-Hot Chili Sauce

Chicken Lettuce Wraps 17.95
Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps

Ahi Tuna Tacos* 17.50
Crispy Wowton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro

Asian Nachos 17.95
Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream

Korean Ribs 17.95
Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce

Spicy Tuna* 18.95
Ahi Tuna on Crispy Sushi Rice

Ahi Tuna Poke* 18.95
An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice

BREAKFAST

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

Whole Egg or Egg White Omelette 18.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti

Breakfast Quesadillas 18.50
Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa

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

Belgian Waffle 12.50
With Strawberries

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

Smoked Salmon with Scrambled Eggs and Onions* 21.95

Housemade Pastrami Hash and Eggs* 21.95
Chunky Style with Sautéed Potatoes, Peppers and Onions

Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* 21.95

Grilled Steak, Hash Brown Potatoes with Eggs* 27.95

Fresh Berries 9.50 to 11.95
### LUNCH & DINNER
SERVED FROM 11:00 AM–MIDNIGHT

#### MARKET SALADS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>House Green Salad</strong></td>
<td>11.95</td>
<td><strong>Kale and Warm Grains</strong>&lt;sup&gt;(@upon request)&lt;/sup&gt; 17.50</td>
</tr>
<tr>
<td>Mixed Greens and Tomatoes Tossed</td>
<td></td>
<td>Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro</td>
</tr>
<tr>
<td><strong>Caesar Salad</strong></td>
<td>15.50</td>
<td><strong>Crispy Avocado Salad</strong>&lt;sup&gt;(@upon request)&lt;/sup&gt; 17.95</td>
</tr>
<tr>
<td>Whole Romaine Leaves with Parmesan Crisps</td>
<td></td>
<td>Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado</td>
</tr>
<tr>
<td><strong>Farmer’s Market Salad</strong></td>
<td>17.95</td>
<td><strong>Chopped Salad</strong>&lt;sup&gt;(@upon request)&lt;/sup&gt; 17.95</td>
</tr>
<tr>
<td>Mixed Greens, Asparagus, Cucumber, Tomato, Peppers, Onion, Farro and Creamy House Dressing. Topped with a Little Greek Yogurt and Green Harissa</td>
<td></td>
<td>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</td>
</tr>
<tr>
<td><strong>Empress Chicken Salad</strong></td>
<td>17.95</td>
<td></td>
</tr>
<tr>
<td>Chilled Greens, Snap Peas, Bok Choy, Carrots, Sesame Noodles and Crispy Shallots. Tossed with Our Asian Chili Crunch Vinaigrette and Thai Peanut Sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### GRAND SALADS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Asian Chicken Salad</strong></td>
<td>19.95</td>
<td><strong>Grand Cobb Salad</strong> 20.95</td>
</tr>
<tr>
<td>Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</td>
<td></td>
<td>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</td>
</tr>
<tr>
<td><strong>Southwestern Salad</strong></td>
<td>19.95</td>
<td><strong>Ahi Tuna Salad</strong> 27.95</td>
</tr>
<tr>
<td>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</td>
<td></td>
<td>Sushi Grade Ahi with Mixed Greens, Potato, Tomato, Green Beans, Beets and Kalamata Olives Tossed with Our House Vinaigrette</td>
</tr>
<tr>
<td><strong>Grilled Chicken and Avocado Salad</strong></td>
<td>19.95</td>
<td></td>
</tr>
<tr>
<td>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Grand Cobb Salad</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Southwestern Salad</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Chicken and Avocado Salad</strong></td>
<td></td>
<td></td>
</tr>
<tr>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>Ahi Tuna Salad</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sushi Grade Ahi with Mixed Greens, Potato, Tomato, Green Beans, Beets and Kalamata Olives Tossed with Our House Vinaigrette</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### ADDITIONS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Avocado</td>
<td>3.95</td>
<td></td>
</tr>
<tr>
<td>Grilled Chicken</td>
<td>6.95</td>
<td></td>
</tr>
<tr>
<td>Shrimp</td>
<td>8.50</td>
<td></td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td>8.95</td>
<td></td>
</tr>
<tr>
<td>Wood Grilled Steak*</td>
<td>9.50</td>
<td></td>
</tr>
</tbody>
</table>

#### RUSTIC PIZZA

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Four Cheese</strong></td>
<td>17.95</td>
<td>Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce</td>
</tr>
<tr>
<td><strong>Margherita</strong></td>
<td>18.95</td>
<td>With Fresh Tomato, Basil and Mozzarella</td>
</tr>
<tr>
<td><strong>Pepperoni</strong></td>
<td>20.95</td>
<td>Mozzarella and Tomato Sauce</td>
</tr>
<tr>
<td><strong>B.B.Q. Chicken</strong></td>
<td>19.95</td>
<td>Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce</td>
</tr>
<tr>
<td><strong>Sausage, Pepperoni and Mushrooms</strong></td>
<td>20.95</td>
<td>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</td>
</tr>
<tr>
<td><strong>Spicy Vodka</strong></td>
<td>20.95</td>
<td>Vodka Sauce, Italian Sausage, Onions, Sweet-Hot Peppers, Mozzarella and Parmesan</td>
</tr>
</tbody>
</table>
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™* 18.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise

Tavern Burger* 19.95
Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce

The Chop House Burger* 19.95
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

Double Smashed Cheeseburger* 19.95
Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce

The Bacon-Chess Burger* 19.95
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island

Wood Grilled B.B.Q. Burger* 19.95
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce

Avocado-Chipotle Cheeseburger* 19.95
Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise

Grand Lux Burger Melt™* 19.95
On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing

Grand Lux Turkey Burger™ 19.95
Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo

Veggie Burger 19.95
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

Ahi Tuna Steak Burger* 21.95
Sushi Grade Rare Tuna Burger with Sweet Soy, Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo

Impossible® Burger 21.50
A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun

SANDWICHES

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

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

Chicken, Bacon and Avocado Melt 18.95
On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli

Spicy Buffalo Chicken Sandwich 18.95
Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun

Crispy Chicken Sandwich 18.95
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun

Grand Club Sandwich 19.95
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread

B.L.T. Sandwich 17.50
Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread

Chicken Salad Sandwich 17.95
Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce and Tomato on Grilled Brioche Bread

Roast Turkey and Brie Sandwich 19.50
Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll

Short Rib Grilled Cheese Sandwich 20.95
Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread

Chicken Parmesan Sandwich 20.95
Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread
Soup and Salad  13.95
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar Salad</td>
<td>15.50</td>
</tr>
<tr>
<td>Whole Romaine Leaves with Parmesan Crisps</td>
<td></td>
</tr>
<tr>
<td>With Grilled Chicken</td>
<td></td>
</tr>
<tr>
<td>Lunch Special Asian Chicken Salad</td>
<td>17.95</td>
</tr>
<tr>
<td>Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</td>
<td></td>
</tr>
<tr>
<td>Lunch Special Grilled Chicken and Avocado Salad</td>
<td>17.95</td>
</tr>
<tr>
<td>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

LUNCH SPECIAL SPECIALS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lunch Special Southwestern Salad</td>
<td>17.95</td>
</tr>
<tr>
<td>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Lunch Special Cobb Salad</td>
<td>17.95</td>
</tr>
<tr>
<td>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

LUNCH SPECIAL CHICKEN DISHES

Choose one for 18.95

Lunch Special Chicken Parmesan
Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghetti

Lunch Special Lemon Chicken Piccata
Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta

Lunch Special Cajun Chicken Jambalaya
Sautéed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice

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

LUNCH SPECIAL PASTA & SALAD

A Lunch Portion of Pasta and a Mixed Green Salad.
Choose one for 18.95

Lunch Special Pasta Pomodoro
Spaghetti Tossed with Sautéed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese
With Chicken 20.95

Lunch Special Fettuccini Alfredo
Tossed in a Rich Parmesan Cream Sauce
With Chicken 20.95

Lunch Special Pasta Carbonara
Imported Spaghetti Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce
With Chicken 20.95

Lunch Special Chicken, Mushroom & Brown Butter Pasta
Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter

Lunch Special Spicy Vodka Pasta
Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce

LUNCH SPECIAL SALADS

Choose one for 20.95

Lunch Special Miso Glazed Salmon
Served with Steamed Rice and Stir-Fried Vegetables

Lunch Special Simply Grilled Salmon
Served with Mashed Potatoes and Vegetable

Lunch Special Salmon Piccata
With Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice

LV-VEN 5.24
<table>
<thead>
<tr>
<th><strong>LUNCH &amp; DINNER</strong></th>
<th>SERVED FROM 11:00 AM–MIDNIGHT</th>
</tr>
</thead>
</table>

## FOODS OF THE WORLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Caramel Chicken</td>
<td>24.95</td>
<td>Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chili Peppers, Garlic and Ginger. Served with Steamed Rice</td>
</tr>
<tr>
<td>Thai Fried Chicken</td>
<td>24.95</td>
<td>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sautéed Vegetables</td>
</tr>
<tr>
<td>Indochine Shrimp and Chicken</td>
<td>26.50</td>
<td>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 Steamed Rice</td>
</tr>
</tbody>
</table>

## PASTA AND NOODLES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta Pomodoro</td>
<td>21.95</td>
<td>Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</td>
</tr>
<tr>
<td>Zen Noodles</td>
<td>19.95</td>
<td>A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Basil Leaves on the Side</td>
</tr>
<tr>
<td>Fettuccini Alfredo</td>
<td>23.50</td>
<td>Tossed in a Rich Parmesan Cream Sauce With Chicken</td>
</tr>
<tr>
<td>Chicken, Mushroom &amp; Brown Butter Pasta</td>
<td>23.50</td>
<td>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</td>
</tr>
<tr>
<td>Spicy Vodka Pasta</td>
<td>25.50</td>
<td>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</td>
</tr>
<tr>
<td>Pasta Carbonara</td>
<td>23.50</td>
<td>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken</td>
</tr>
<tr>
<td>Garlic Shrimp Pasta</td>
<td>25.50</td>
<td>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</td>
</tr>
<tr>
<td>Short Rib Pasta</td>
<td>28.95</td>
<td>Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and Onion</td>
</tr>
<tr>
<td>Pasta Carbonara</td>
<td>23.50</td>
<td>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken</td>
</tr>
<tr>
<td>Garlic Shrimp Pasta</td>
<td>25.50</td>
<td>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</td>
</tr>
<tr>
<td>Short Rib Pasta</td>
<td>28.95</td>
<td>Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and Onion</td>
</tr>
</tbody>
</table>

## GRAND CASUAL CUISINE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tenderloin Steak Tacos*</td>
<td>24.50</td>
<td>Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice</td>
</tr>
<tr>
<td>Garlic Chicken</td>
<td>24.50</td>
<td>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</td>
</tr>
<tr>
<td>Chicken Fried Chicken</td>
<td>23.50</td>
<td>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>26.50</td>
<td>Chicken Breast Coated with Parmesan Breadcrumb and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghetti</td>
</tr>
<tr>
<td>Cajun Shrimp &amp; Chicken Jambalaya</td>
<td>26.95</td>
<td>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</td>
</tr>
<tr>
<td>Madeira Chicken</td>
<td>26.95</td>
<td>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</td>
</tr>
<tr>
<td>Fried Chicken Tenders</td>
<td>21.50</td>
<td>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</td>
</tr>
<tr>
<td>Chicken Royale</td>
<td>23.95</td>
<td>Lightly Breaded Sautéed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots</td>
</tr>
<tr>
<td>Salisbury Steak*</td>
<td>23.50</td>
<td>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</td>
</tr>
<tr>
<td>Lemon Chicken Piccata</td>
<td>25.95</td>
<td>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</td>
</tr>
<tr>
<td>Bourbon Street Chicken</td>
<td>24.95</td>
<td>Sauteed Chicken Breast with Tasso-Garlic Breadcrumb, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</td>
</tr>
<tr>
<td>Braised Pot Roast*</td>
<td>26.95</td>
<td>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</td>
</tr>
</tbody>
</table>
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

Cafe Beef Wellington*  29.50
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*  33.95
Wood-Grilled Butcher’s Steak with Red Wine Sauce and Garlic-Herb Butter. Served with Parmesan Fries

Rib Eye Steak*  39.95
Served with Potato and Green Beans

Petite Filet*  38.95
Served with Potato and Green Beans

Filet Mignon*  44.95
Served with Potato and Green Beans

Parmesan Crusted Pork Chop  28.95
A Thick Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs.
Served with Mashed Potatoes, Green Beans and Roasted Carrots

B.B.Q. Baby Back Ribs
Falling Off the Bone Tender! Wood Grilled Baby Back Ribs
Glazed with Our B.B.Q. Sauce and Served with French Fries and Peanut Cole Slaw
Half Rack  22.95  Full Rack  36.95

FISH & SEAFOOD

Crispy Fish & Chips  24.50
Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce

Cedar Planked B.B.Q. Salmon  29.50
Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn

Miso Glazed Salmon  29.50
Served with Steamed Rice and Stir-Fried Vegetables

Salmon Three Ways  29.50
Fresh Salmon Prepared in Three Styles; Soy Glazed with Shiitake Mushrooms, Horseradish Crusted with Asparagus and Almond-Ginger with Green Beans and Beurre Blanc

Wood Grilled Fresh Market Fish of the Day  27.95
(Upon Request
Served with Potato and Broccoli

Jumbo Fried Shrimp  28.50
Served with Peanut Cole Slaw and French Fries

Shrimp Scampi  28.95
Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil and a Touch of Cream. Served with Pasta

Seared Ahi Tuna*  29.95
Seared Rare and Served with Sauteed Bok Choy, Snap Peas, Mushrooms and Onion. Served with White Rice

SIDE DISHES

French Fries  6.95
Sweet Potato Fries  7.95
Yukon Gold Mashed Potatoes  7.95
Glazed Carrots  6.95
Crispy Glazed Brussels Sprouts  7.95
Broccoli  6.95
Green Beans  6.95
Fresh Spinach  6.95
Asparagus  7.95
Sautéed Mushrooms  7.95
Macaroni & Cheese Skillet  9.95
Steamed White Rice  2.50
Brown Rice  2.95

LV-VEN 5.24
**BREAKFAST**

- **Eggs, any style, Hash Brown Potatoes, with Toast**
  - 13.95
  - With Applewood Smoked Bacon, Ham or Link Sausage
  - 17.95

- **Whole Egg or Egg White Omelette**
  - 18.95
  - Select any Four items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti

- **Fresh Garden Omelette**
  - 18.95
  - Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream

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

- **Breakfast Quesadilla**
  - 18.50
  - Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns

**STARTERS**

- **Buffalo Chicken Rolls™**
  - 18.50
  - 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

- **Crab Cakes**
  - 16.95
  - Our Crab Cakes Served with Mustard Sauce

- **Crispy Thai Shrimp & Chicken Spring Rolls**
  - 17.95
  - Served with Thai Sweet-Hot Chili Sauce

- **Chicken Lettuce Wraps**
  - 17.95
  - Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps

- **Volcano Shrimp**
  - 16.95
  - Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli

- **Asian Nachos**
  - 17.95
  - Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream

- **Crab Mi-iji Rolls**
  - 17.95
  - Pastry Wrapped Shrimp Fried Crisp with Parmesan and Basil Aioli

- **Korean Ribs**
  - 17.95
  - Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce

- **Grand Fried Calamari**
  - 19.95
  - With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces

- **Spicy Tuna**
  - 18.95
  - Ahi Tuna on Crispy Sushi Rice

- **Ahi Tuna Poke**
  - 18.95
  - An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice

- **Pot Stickers**
  - 16.50
  - Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce

- **Ahi Tuna Tacos**
  - 17.95
  - Crispy Wonton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro

- **General Tso’s Cauliflower**
  - 12.95
  - Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce

- **Avocado Wontons**
  - 13.95
  - Creamy Mashed Potatoes with a touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion

- **Tomato Basil Calamari**
  - 16.95
  - Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns

- **Stacked Chicken Quesadilla**
  - 16.95
  - Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa

- **Creamy Spinach & Cheese Dip**
  - 18.50
  - Combined with Artichoke Hearts and Served with Crispy Tortilla Chips and Salsa

- **Buffalo Wings**
  - 17.95
  - Fried Wings Covered with Hot Sauce. Served with Cilantro and Celery Sticks

- **Rustic Pizza**
  - 17.95 – 20.95
  - Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Spicy Vodka or Sausage, Pepperoni & Mushrooms

- **Today’s Soups**
  - 7.95 / 9.95
LATE NIGHT MENU
SERVED FROM MIDNIGHT—6:00 AM

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

Delux Drive-In Burger™  **  18.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise

Tavern Burger  19.95
Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce

The Chop House Burger*  19.95
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

Double Smashed Cheeseburger*  **  19.95
Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce

The Bacon-Cheese Burger*  **  19.95
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island

Wood Grilled B.B.Q. Burger*  19.95
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce

Avocado-Chipotle Cheeseburger*  19.95
Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise

Grand Lux Burger Melt**  19.95
On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing

Grand Lux Turkey Burger™  19.95
Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo

Vege Burger  19.95
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

Ahi Tuna Steak Burger*  21.95
Sushi Grade Rare Tuna Burger with Sweet Soy, Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo

Impossible® Burger  **  21.50
A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun

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

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

Chicken, Bacon and Avocado Melt  18.95
On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli

Spicy Buffalo Chicken Sandwich  18.95
Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun

Crispy Chicken Sandwich  18.95
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun

Grand Club Sandwich  19.95
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread

B.L.T. Sandwich  17.50
Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread

Chicken Salad Sandwich  17.95
Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce and Tomato on Grilled Brioche Bread

Roast Turkey and Brie Sandwich  19.50
Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll

Short Rib Grilled Cheese Sandwich  20.95
Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread

Chicken Parmesan Sandwich  20.95
Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread
**L A T E  N I G H T  M E N U**

**SERVED FROM MIDNIGHT—6:00 AM**

### WOOD GRILLED STEAKS & RIBS

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

**Rib Eye Steak**
- Served with Potato and Green Beans
- 39.95

**Petite Filet**
- Served with Potato and Green Beans
- 38.95

**Filet Mignon**
- Served with Potato and Green Beans
- 44.95

**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
- Half Rack 22.95  Full Rack 36.95

### SALADS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>House Green Salad</td>
<td>11.95</td>
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<tr>
<td>Caesar Salad</td>
<td>15.50</td>
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<tr>
<td>Chopped Salad</td>
<td>22.50</td>
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<tr>
<td>Grilled Chicken and Avocado Salad</td>
<td>19.95</td>
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### SPECIALTIES AND PASTA

<table>
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<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Zen Noodles</td>
<td>19.95</td>
</tr>
<tr>
<td>Fettucini Alfredo</td>
<td>23.50</td>
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<tr>
<td>Chicken, Mushroom &amp; Brown Butter Pasta</td>
<td>23.95</td>
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<tr>
<td>Pasta Carbonara</td>
<td>23.50</td>
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<tr>
<td>Spicy Vodka Pasta</td>
<td>25.50</td>
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<tr>
<td>Chicken Fried Chicken</td>
<td>23.50</td>
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<tr>
<td>Lemon Chicken Piccata</td>
<td>25.95</td>
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<tr>
<td>Garlic Shrimp Pasta</td>
<td>25.95</td>
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<tr>
<td>Sunday Night Pasta</td>
<td>26.95</td>
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<tr>
<td>Madeira Chicken</td>
<td>26.95</td>
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<table>
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<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Grand Cobb Salad</td>
<td>20.95</td>
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<tr>
<td>Asian Chicken Salad</td>
<td>19.95</td>
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<tr>
<td>Southwestern Salad</td>
<td>19.95</td>
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</table>

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<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Crispy Caramel Chicken</td>
<td>24.95</td>
</tr>
<tr>
<td>Crispy Fish &amp; Chips</td>
<td>24.50</td>
</tr>
<tr>
<td>Cajun Shrimp &amp; Chicken Jambalaya</td>
<td>26.95</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>26.50</td>
</tr>
<tr>
<td>Spicy Ginger Beef</td>
<td>26.95</td>
</tr>
<tr>
<td>Jumbo Fried Shrimp</td>
<td>28.50</td>
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<tr>
<td>Shrimp Scampi</td>
<td>28.95</td>
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<tr>
<td>Cedar Planked B.B.Q. Salmon</td>
<td>29.50</td>
</tr>
<tr>
<td>Wood Grilled Fresh Market Fish of the Day</td>
<td>27.95</td>
</tr>
</tbody>
</table>

**WOOD GRILLED STEAKS & RIBS**

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- Half Rack 22.95  Full Rack 36.95
B E V E R A G E S

SMOOTHIES AND FIZZES

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cappuccino</td>
<td>6.95</td>
<td>Double Shot of Espresso and Steamed Milk</td>
</tr>
<tr>
<td>Cafe Latte</td>
<td>6.95</td>
<td>Double Espresso, Extra Steamed Milk</td>
</tr>
<tr>
<td>Cafe Mocha</td>
<td>7.50</td>
<td>Double Espresso, Steamed Milk, Chocolate, and Whipped Cream</td>
</tr>
<tr>
<td>Caramel Macchiato</td>
<td>7.50</td>
<td>Double Espresso, Caramel, Vanilla and Steamed Milk</td>
</tr>
<tr>
<td>Honey Vanilla Latte</td>
<td>7.50</td>
<td>Double Espresso, Honey, Vanilla and Steamed Milk</td>
</tr>
<tr>
<td>Strawberry Fruit Smoothie</td>
<td>9.95</td>
<td>Strawberries, Banana, and Coconut Blended with Orange and Pineapple Juices</td>
</tr>
<tr>
<td>Hawaiian Smoothie</td>
<td>9.95</td>
<td>An Island Blend of Pineapple, Mango, and Coconut</td>
</tr>
<tr>
<td>Mango Ice Swirl</td>
<td>9.95</td>
<td>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</td>
</tr>
<tr>
<td>Passion Fruit Ginger Crush</td>
<td>7.95</td>
<td>Passion Fruit, Ginger and Citrus</td>
</tr>
<tr>
<td>Cherry Lime Fizz</td>
<td>7.95</td>
<td>Cherry and Fresh Lime with Soda</td>
</tr>
<tr>
<td>Coconut Limeade</td>
<td>7.95</td>
<td>A Tropical Blend of Pineapple, Coconut, and Fresh Lime</td>
</tr>
<tr>
<td>Pom-Berry Smash</td>
<td>7.95</td>
<td>Pomegranate, Raspberry, and Pineapple</td>
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ESPRESSO DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>Freshly Brewed Coffee</td>
<td>5.75</td>
<td>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</td>
</tr>
<tr>
<td>Iced Cold Brew Coffee</td>
<td>6.50</td>
<td></td>
</tr>
<tr>
<td>Iced Tea, Black &amp; Herbal Teas</td>
<td>5.75</td>
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<tr>
<td>Soft Drinks</td>
<td>5.75</td>
<td>Coke, Diet Coke, Sprite, Coca-Cola Zero Sugar, Dr. Pepper, Barq’s Root Beer</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>5.50 / 8.75</td>
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</tr>
<tr>
<td>Fiji Natural Artesian Water</td>
<td>5.50 / 8.75</td>
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<tr>
<td>Fresh Orange or Grapefruit Juice</td>
<td>8.95</td>
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<tr>
<td>Assorted Juices</td>
<td>7.95</td>
<td>Apple, Cranberry, or Tomato</td>
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<tr>
<td>Grand Lux Lemonade™</td>
<td>6.50</td>
<td>Made In-House with a Sugared Rim</td>
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<tr>
<td>Arnold Palmer</td>
<td>6.50</td>
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<tr>
<td>Strawberry or Cucumber Lemonade</td>
<td>6.95</td>
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</tr>
<tr>
<td>Special Grand Lux Hot Chocolate™</td>
<td>6.50</td>
<td></td>
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</tbody>
</table>
DESSERTS

FRESH FROM OUR OWN BAKERY

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

DESSERT FAVORITES

Warm Butter Cake 12.95  Red Velvet Cake 11.95
Warm Buttery Vanilla Cake with a Rich Creamy Center, A Southern Classic with Cream Cheese Frosting
Served with Fresh Strawberries and Vanilla Ice Cream

“The Best” Carrot Cake 11.95
Citrus Cream Cheese Frosting

Deep Dark Fudge Cake 11.95
Fudgy Chocolate Frosting

Key Lime Pie 11.95
Baked Fresh with a Graham-Pecan Crust.
Topped with Fresh Whipped Cream

Warm Brownie Sundae 13.95  Hot Fudge Cream Puffs 13.95
Our Housemade Brownie Topped with Vanilla Ice Cream, A Parisian Classic! Housemade Cream Puffs Filled with
Whipped Cream, Toasted Almonds, Chocolate Fudge and Vanilla Ice Cream. Topped with Chocolate Fudge Sauce,
Caramel Sauce. Served with Jack Daniel’s Crème Anglaise Pecans and Whipped Cream

A Box of Warm Homemade Chocolate Chip Pecan Cookies 12.95
A Freshly Baked Dozen. Take the Rest Home!

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake

Oreo® Dream Extreme Cheesecake

Cheesecake from 10.50 to 12.50

* Contains or may contain raw or undercooked ingredients.

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

Tipping is entirely voluntary. For the convenience of our guests, we add a 20% suggested tip to parties of 7 or more, but payment of that amount is not required. Our guests always have the right to determine how much they’d like to tip.

Not responsible for lost or stolen articles • We reserve the right to refuse service to anyone.

Prices subject to change without notice. Sales Tax will be added to the retail price on all taxable items.

All Substitutions Charged A La Carte

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