



GRAND LUX CAFE®



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





A World of Food Awaits® at Grand Lux Cafe®,
where internationally inspired cuisine
is served in an elegant but relaxed setting.

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

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

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



BREAKFAST * LUNCH * DINNER * LATE NIGHT

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

COCKTAILS AND BEVERAGES

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

SPARKLING COCKTAILS

Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

Rosé Spritz

Elderflower, Fresh Raspberry and Sparkling Rosé

Pomegranate Spritz

Pomegranate, Orange and Brut Rosé

Paloma-Mosa

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé



NON-ALCOHOLIC SPECIALTIES

Passion Fruit Ginger Crush

Passion Fruit, Ginger and Citrus

Cherry Lime Fizz

Cherry and Fresh Lime with Soda

Coconut Limeade

A Tropical Blend of Pineapple, Coconut and Fresh Lime

Pom-Berry Smash

Pomegranate, Raspberry and Pineapple

Hawaiian Smoothie

An Island Blend of Pineapple, Mango and Coconut

Strawberry Fruit Smoothie

Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices

Mango Ice Swirl

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

Grand Lux Lemonade™

Classic, Strawberry or Cucumber

CRAFT COCKTAILS

Tahitian Pineapple

Reyka Vodka, Pineapple and Fresh Lime

White Peach Cosmo

Grey Goose Vodka, White Peach and Citrus

Mango Mule

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

Strawberry Greyhound

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

Calypso Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

Katana Smash

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

Lux Old Fashioned

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

Cold Brew Espresso Martini

Belvedere Vodka, Frangelico, Borghetti and Cold Brew

THE CLASSICS

The Grand Lux Margarita™

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

Mezcal Paloma

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

Sangria

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

Mojito

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

Emerald Appletini

Ciroc Apple Vodka, Midori Melon, Fiorente Elderflower and Citrus

Grand Lemon Drop

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

Texas Tea

The Long Island Classic — Top Shelf and with Spurs!

Sidecar

Hennessy VS, Dry Curacao, Elderflower, Honey and Citrus

Mai Tai

An Exotic Blend of Dark and Spiced Rums with Island Juices

Please alert your server of any food allergies or other food sensitivities, as all ingredients are not listed on the menu. This symbol  Upon Request indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Cafe is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

SPARKLING WINE

Prosecco

La Luca, Italy



13.50



47.00

Rosé

Gloria Ferrer, Blanc de Noirs, Carneros

14.50

51.00

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 60.00

110.00

Dom Perignon, France

450.00

WHITE WINE

Moscato

Seven Daughters, Italy



14.00



18.50



49.00

Rosé

Mathilde Chapoutier, Orsuro, Côtes de Provence

14.50

19.50

51.00

Riesling

Chateau Ste. Michelle, Columbia Valley

14.00

18.50

49.00

Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley

14.00

18.50

49.00

Santa Margherita, Valdadige

17.00

23.00

59.00

Sauvignon Blanc

Dry Creek Vineyards, Fumé Blanc, Sonoma County

14.00

18.50

49.00

Kim Crawford, Marlborough

17.00

23.00

59.00

Chardonnay

Grand Lux Cafe Private Reserve, Columbia Valley

14.00

18.50

49.00

Kendall-Jackson, Grand Reserve, Santa Barbara

17.00

23.00

59.00

Calera, Central Coast

19.00

25.50

66.00

Far Niente, Napa

90.00

RED WINE

Pinot Noir

Grand Lux Cafe Private Reserve, California



14.00



18.50



49.00

Sokol Blosser, Evolution, Willamette Valley

17.00

23.00

59.00

Acacia, Carneros

80.00

Merlot

Ferrari-Carano, Sonoma County

14.50

19.50

51.00

Syrah

Qupé, Central Coast

14.00

18.50

49.00

Malbec

Wapisa, Patagonia, Argentina

15.00

20.00

52.00

Red Blend

C.M.S., Columbia Valley

14.00

18.50

49.00

Zinfandel

Ridge, East Bench, Sonoma

75.00

Cabernet Sauvignon

Grand Lux Cafe Private Reserve, California

14.00

18.50

49.00

Francis Coppola, Black Label Claret, California

17.00

23.00

59.00

Justin, Paso Robles

19.00

25.50

66.00

Jordan, Alexander Valley

110.00

Caymus, Napa

160.00

BOTTLES & CANS

IMPORTED SELECTIONS

Corona
Modelo Especial

CRAFT LAGER, CIDER & ALES

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

AMERICAN LAGER

Michelob Ultra
Bud Light

NON-ALCOHOLIC

Stella Liberté
Athletic Run Wild IPA

DRAFT BEER

STELLA ARTOIS

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

FIRESTONE 805

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

ABLE BAKER ATOMIC DUCK IPA

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



PREMIUM SPIRITS

TEQUILA

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

COGNAC

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

WHISKEY

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

VODKA

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

GIN

Aviation
Beefeater 24
Bombay Sapphire
Drumshanbo
Hendrick's
Tanqueray

RUM

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

BREAKFAST

SERVED FROM 6:00 AM-11:00 AM

MORNING COCKTAILS

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™* 28.95 <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 16.95 <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* 13.95 <small>Ⓢ Upon Request</small> <i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	Chilaquiles 17.95 <i>Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato Covered with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese</i>
Whole Egg or Egg White Omelette <small>Ⓢ Upon Request</small> 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>	Breakfast Quesadilla 18.50 <i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>
Fresh Garden Omelette <small>Ⓢ Upon Request</small> 18.95 <i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>	Biscuits and Gravy with Eggs* 18.50 <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>
Florentine Omelette 18.95 <i>Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce</i>	Smoked Salmon with Scrambled Eggs and Onions* 21.95 <small>Ⓢ Upon Request</small>
Chile Relleno Omelette 19.95 <i>A Lightly Battered Fire Roasted Poblano Pepper Stuffed with Cheese and Covered with Red Chili Sauce, Sour Cream and Cilantro</i>	Housemade Pastrami Hash and Eggs* <small>Ⓢ Upon Request</small> 21.95 <i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>
	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* <small>Ⓢ Upon Request</small> 21.95
	Grilled Steak, Hash Brown Potatoes with Eggs* 27.95
	Steel Cut Oatmeal 12.95
	Cold Cereal with Fresh Banana and Milk 11.50

BENEDICTS

"The Best" Eggs Benedict with Ham & Hollandaise* 19.50	B.L.T. Benedict* 19.95 <i>Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula Covered with Calabrian Hollandaise on a Grilled English Muffin</i>
Short Rib Benedict* <small>Ⓢ Upon Request</small> 20.95 <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* <small>Ⓢ Upon Request</small> 19.95 <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* <small>Ⓢ Upon Request</small> 21.95 <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 11.95 / 13.95	Belgian Waffle 12.50 <i>With Strawberries</i>
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>	
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> 19.95	<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 / 8.75
Special Grand Lux Hot Chocolate™ 6.50	
Cappuccino or Cafe Latte 6.95	
Cafe Mocha 7.50	

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

STARTERS

Pot Stickers	16.50	Crispy Shrimp Rolls	17.95
<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>	
Lemon-Parmesan Brussels Sprouts	13.50	General Tso's Cauliflower	12.95
<i>With Lemon, Olive Oil, Parmesan and Vinaigrette</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Crispy Fried Cheese	14.50	Avocado Wontons	13.95
<i>Havarti and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Buffalo Chicken Rolls™	18.50	Double Stuffed Potato Spring Rolls®	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>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	16.95	Mini Cheeseburgers*	16.50
<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	17.95	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	17.95	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*	17.50	Creamy Spinach & Cheese Dip	18.50
<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	Buffalo Wings	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>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Korean Ribs	17.95	Grand Fried Calamari	19.95
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces</i>	
Spicy Tuna*	18.95	Today's Soups	7.95 / 9.95
<i>Ahi Tuna on Crispy Sushi Rice</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*	13.95	Belgian Waffle	12.50
<i>☞ Upon Request</i>		<i>With Strawberries</i>	14.50
<i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	17.95	Fried Chicken and Waffles	18.95
Whole Egg or Egg White Omelette ☞ Upon Request	18.95	<i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>	
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack or Havarti</i>		Smoked Salmon with Scrambled Eggs and Onions*	21.95
Breakfast Quesadilla	18.50	<i>☞ Upon Request</i>	
<i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>		Housemade Pastrami Hash and Eggs* ☞ Upon Request	21.95
DeLux Breakfast Sandwich	16.95	<i>Chunky Style with Sauteed Potatoes, Peppers and Onions</i>	
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request	21.95
		Grilled Steak, Hash Brown Potatoes with Eggs*	27.95
		Fresh Berries ☞ Upon Request	9.50 to 11.95



LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

MARKET SALADS

House Green Salad  <i>Upon Request</i>	11.95	Kale and Warm Grains	17.50
<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>	15.50	Crispy Avocado Salad	17.95
<i>Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</i>	22.50	<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>	17.95
<i>Mixed Greens, Asparagus, Cucumber, Tomato, Peppers, Onion, Farro and Creamy House Dressing. Topped with a Little Greek Yogurt and Green Harissa</i>	17.95	<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*	27.95
<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	8.95
Grilled Chicken	6.95	Wood Grilled Steak*	9.50
Shrimp	8.50		

RUSTIC PIZZA

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

Four Cheese	17.95	B.B.Q. Chicken	19.95
<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	18.95	Sausage, Pepperoni and Mushrooms	20.95
<i>With Fresh Tomato, Basil and Mozzarella</i>		<i>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</i>	
Pepperoni	20.95	Spicy Vodka	20.95
<i>Mozzarella and Tomato Sauce</i>		<i>Vodka Sauce, Italian Sausage, Onions, Sweet-Hot Peppers, Mozzarella and Parmesan</i>	

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™*	19.95
<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*	19.95	Grand Lux Turkey Burger™	19.95
<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	19.95	Veggie Burger	19.95
<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	19.95	Ahi Tuna Steak Burger*	21.95
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>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	19.95	Impossible® Burger  Upon Request	21.50
<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*	19.95		
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>			
Avocado-Chipotle Cheeseburger*	19.95		
<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	17.50
<i>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</i>		<i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread</i>	
Chicken, Bacon and Avocado Melt	18.95	Chicken Salad Sandwich	17.95
<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 Lettuce and Tomato on Grilled Brioche Bread</i>	
Spicy Buffalo Chicken Sandwich	18.95	Roast Turkey and Brie Sandwich	19.50
<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	18.95	Short Rib Grilled Cheese Sandwich	20.95
<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	20.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	



GRAND LUX CAFE LUNCH SPECIALS

SERVED FROM 11:00 AM-5:00 PM

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

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| Caesar Salad  Upon Request 15.50 | Lunch Special Southwestern Salad 17.95 |
| <i>Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken</i> 22.50 | <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 18.95

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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 Spaghettini</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 18.95

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| Lunch Special Pasta Pomodoro  Upon Request | Lunch Special Pasta Carbonara  Upon Request |
| <i>Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil,
Tomato Sauce and Parmesan Cheese
With Chicken</i> 20.95 | <i>Imported Spaghettini Tossed with Smoked Bacon,
Peas, a Touch of Garlic and a Parmesan Cream Sauce
With Chicken</i> 20.95 |
| Lunch Special Fettuccini Alfredo | Lunch Special Chicken, Mushroom & Brown Butter Pasta |
| <i>Tossed in a Rich Parmesan Cream Sauce
With Chicken</i> 20.95 | <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	24.95	Spicy Ginger Beef	26.95
<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	24.95	Indochine Shrimp and Chicken	26.50
<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>	21.95	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>	29.95
Zen Noodles	19.95	Garlic Shrimp Pasta ☞ <i>Upon Request</i>	25.95
<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 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	26.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>	29.95	<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	23.95	Short Rib Pasta	28.95
<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	25.50		
<i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</i>			

GRAND CASUAL CUISINE

Tenderloin Steak Tacos*	24.50	Fried Chicken Tenders	21.50
<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	24.50	Chicken Royale	23.95
<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	23.50	Salisbury Steak*	23.50
<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	26.50	Lemon Chicken Piccata	25.95
<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	26.95	Bourbon Street Chicken	24.95
<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	26.95	Braised Pot Roast ☞ <i>Upon Request</i>	26.95
<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

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*  Upon Request 39.95

Served with Potato and Green Beans

Petite Filet*  Upon Request 38.95

Served with Potato and Green Beans

Filet Mignon*  Upon Request 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

*Tempura Style Served with Peanut Cole Slaw,
French Fries and Our Own Tartar Sauce*

24.50

Wood Grilled Fresh Market Fish of the Day

 Upon Request

Served with Potato and Broccoli

27.95

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*

29.50

Jumbo Fried Shrimp

Served with Peanut Cole Slaw and French Fries

28.50

Miso Glazed Salmon

Served with Steamed Rice and Stir-Fried Vegetables

29.50

Shrimp Scampi

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

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*

29.50

Seared Ahi Tuna*

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

29.95

SIDE DISHES

French Fries

6.95

Crispy Glazed Brussels Sprouts

7.95

Sauteed Mushrooms

7.95

Sweet Potato Fries

7.95

Broccoli

6.95

Macaroni & Cheese Skillet

9.95

Yukon Gold Mashed Potatoes

7.95

Green Beans

6.95

Steamed White Rice

2.50

Glazed Carrots

6.95

Fresh Spinach

6.95

Brown Rice

2.95

Asparagus

7.95



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

SERVED FROM MIDNIGHT—6:00 AM

BREAKFAST

Eggs, any style, Hash Brown Potatoes, with Toast*	13.95	Belgian Waffle	12.50
<small>☞ Upon Request</small>		<i>With Strawberries</i>	14.50
<i>With Applewood Smoked Bacon, Ham or Link Sausage</i>	17.95	Fried Chicken and Waffles	18.95
Whole Egg or Egg White Omelette ☞ Upon Request	18.95	<i>Topped with Crispy Fried Chicken Strips and Pecans</i>	
<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>Served with Maple-Butter Sauce</i>	
Fresh Garden Omelette ☞ Upon Request	18.95	Housemade Pastrami Hash and Eggs* ☞ Upon Request	21.95
<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	16.95	Smoked Salmon with Scrambled Eggs and Onions*	21.95
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread.</i>		<small>☞ Upon Request</small>	
<i>Served with Hash Browns</i>		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* ☞ Upon Request	21.95
Breakfast Quesadilla	18.50	Grilled Steak, Hash Brown Potatoes with Eggs*	27.95
<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>		Fresh Berries ☞ Upon Request	9.50 to 11.95

STARTERS

Buffalo Chicken Rolls™	18.50	Pot Stickers	16.50
<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>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>	
Crab Cakes	16.95	Ahi Tuna Tacos*	17.50
<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	17.95	General Tso's Cauliflower	12.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Chicken Lettuce Wraps	17.95	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®	15.95
<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*	16.50
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Crispy Shrimp Rolls	17.95	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	17.95	Creamy Spinach & Cheese Dip	18.50
<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	19.95	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	17.95 – 20.95
<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	7.95 / 9.95
<i>An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice</i>			

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

SERVED FROM MIDNIGHT—6:00 AM

GRAND DELUX BURGERS

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

DeLux Drive-In Burger™*  Upon Request	18.95	Grand Lux Burger Melt™*	19.95
<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*	19.95	Grand Lux Turkey Burger™	19.95
<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	19.95	Veggie Burger	19.95
<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	19.95	Ahi Tuna Steak Burger*	21.95
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>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	19.95	Impossible® Burger  Upon Request	21.50
<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*	19.95		
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>			
Avocado-Chipotle Cheeseburger*	19.95		
<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	17.50
<i>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</i>		<i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread</i>	
Chicken, Bacon and Avocado Melt	18.95	Chicken Salad Sandwich	17.95
<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 Lettuce and Tomato on Grilled Brioche Bread</i>	
Spicy Buffalo Chicken Sandwich	18.95	Roast Turkey and Brie Sandwich	19.50
<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	18.95	Short Rib Grilled Cheese Sandwich	20.95
<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	20.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	



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

SERVED FROM MIDNIGHT—6:00 AM

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	15.50	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	17.95	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	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 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	24.95
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	24.50
Chicken, Mushroom & Brown Butter Pasta Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter	23.95	Cajun Shrimp & Chicken Jambalaya Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice	26.95
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	26.50
Spicy Vodka Pasta Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce	25.50	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	26.95
Chicken Fried Chicken Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans	23.50	Jumbo Fried Shrimp Served with Peanut Cole Slaw and French Fries	28.50
Lemon Chicken Piccata Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta	25.95	Shrimp Scampi Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	28.95
Garlic Shrimp Pasta <i>Upon Request</i> Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese	25.95	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	29.50
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	26.95	Wood Grilled Fresh Market Fish of the Day <i>Upon Request</i> Served with Potato and Broccoli	27.95
Madeira Chicken Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes	26.95		

WOOD GRILLED STEAKS & RIBS

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

Rib Eye Steak* <i>Upon Request</i> Served with Potato and Green Beans	39.95	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
Petite Filet* <i>Upon Request</i> Served with Potato and Green Beans	38.95	
Filet Mignon* <i>Upon Request</i> Served with Potato and Green Beans	44.95	

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 / 8.75	Strawberry or Cucumber Lemonade	6.95
Fiji Natural Artesian Water	5.50 / 8.75	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.

DESSERT FAVORITES

Warm Butter Cake <i>Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream</i>	12.95	Red Velvet Cake <i>A Southern Classic with Cream Cheese Frosting</i>	11.95
Key Lime Pie <i>Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream</i>	11.95	"The Best" Carrot Cake <i>Citrus Cream Cheese Frosting</i>	11.95
Warm Brownie Sundae <i>Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniel's Crème Anglaise</i>	13.95	Deep Dark Fudge Cake <i>Fudgy Chocolate Frosting</i>	11.95
		Hot Fudge Cream Puffs <i>A Parisian Classic! Housemade Cream Puffs Filled with Vanilla Ice Cream. Topped with Chocolate Fudge Sauce, Pecans and Whipped Cream</i>	13.95

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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