



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

Hugo Spritz

Elderflower, Basil, Mint, Fresh Lime and Brut Rosé

Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

Paloma-Mosa

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé

Italian Spritz

Aperol, Orange, Hibiscus and Sparkling 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

Peach Smash

White Peach, Fresh Lemon and Ginger

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

Coconut Gimlet

Aviation Gin, Coconut 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

Miami Vice

Lalo Blanco Tequila with Pineapple, Coconut and Strawberry, Served on the Rocks

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

Tokyo Highball

Iwai Japanese Whisky, Yuzu, Fresh Squeezed Lemon and Topo Chico

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

Grand Lemon Drop

Ketel One Vodka and Bombay Sapphire Chilled with Fresh Squeezed Lemon, Yuzu 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 Three Rums, Dry Curacao, Orgeat and Fresh Lime

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.

WINE & CHAMPAGNE

SPARKLING WINE

Prosecco

Jeio, 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

Moët-Chandon, Brut Impérial, France

split

26.00

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

Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley

14.00

18.50

49.00

Santa Margherita, Valdadige

17.00

23.00

59.00

Chenin Blanc + Viognier

Pine Ridge, California

14.00

18.50

49.00

Sauvignon Blanc

Craggy Range, Te Muna, Martinborough

17.00

23.00

59.00

Chardonnay

Grand Lux Cafe Private Reserve, Columbia Valley

14.00

18.50

49.00

Calera, Central Coast

17.00

23.00

59.00

Duckhorn, Napa Valley

20.00

26.50

70.00

Far Niente, Napa

90.00

RED WINE

Pinot Noir

Decoy, 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

Shiraz/Cabernet

Penfolds, Max's, South Australia

14.00

18.50

49.00

Malbec

Wapisa, Patagonia, Argentina

15.00

20.00

52.00

Red Blend

Quilt, Fabric of the Land, Napa Valley

16.50

22.00

58.00

Zinfandel

Ridge, East Bench, Sonoma

75.00

Cabernet Sauvignon

Grand Lux Cafe Private Reserve, California

14.00

18.50

49.00

Justin, Paso Robles

19.00

25.50

66.00

Textbook, Reserve, Napa Valley

22.00

29.50

77.00

Caymus, Napa Valley

25.00

33.50

88.00

Jordan, Alexander Valley

110.00

LV-VEN 5.25

— B E E R A N D P R E M I U M S P I R I T S —

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 Ranger IPA

AMERICAN LAGER

Michelob Ultra
Bud Light

NON-ALCOHOLIC

Stella 0.0
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 Reposado
Casamigos Anejo
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 17.00 <i>Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé</i>	Peach Spritz 17.00 <i>White Peach, Elderflower and Gloria Ferrer Blanc de Noirs</i>	Italian Spritz 17.00 <i>Aperol, Orange, Hibiscus and Sparkling Rosé</i>
Spicy Mary 17.00 <i>Infused Pepper Vodka and Our Homemade Bloody Mary Mix</i>	Hugo Spritz 17.00 <i>Elderflower, Basil, Mint, Fresh Lime and Brut Rosé</i>	Strawberry Greyhound 19.50 <i>Strawberry Infused Hangar 1 Vodka and Fresh Grapefruit with a Splash of Brut Rosé</i>
Carajillo 19.50 <i>Cold Brew Coffee, Licor 43, Frangelico and Black Walnut</i>	Cold Brew Espresso Martini 19.50 <i>Belvedere Vodka, Frangelico, Borghetti and Cold Brew</i>	

Grand Lux Express Breakfast™* 31.50 <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 17.95 <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* 15.95 <small>☞ Upon Request</small> <i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	Chilaquiles 19.50 <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> 20.95 <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 19.95 <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 Garden Omelette <small>☞ Upon Request</small> 20.95 <i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>	Biscuits and Gravy with Eggs* 19.95 <i>Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with Housemade Sausage Gravy. Served Over Crispy Crushed Potatoes. Add Fried Chicken 5.95 Extra</i>
Florentine Omelette 20.95 <i>Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce</i>	Smoked Salmon with Scrambled Eggs and Onions* 24.50 <small>☞ Upon Request</small>
Shakshuka* 16.95 <i>A Moroccan Classic Served in a Skillet with Eggs, Tomato, Peppers, Onion, Garlic and Fresh Herbs. Served with Sesame Brioche</i>	Housemade Pastrami Hash and Eggs* <small>☞ Upon Request</small> 23.95 <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> 23.95
	Grilled Steak, Hash Brown Potatoes with Eggs* 30.95
	Steel Cut Oatmeal 13.95
	Cold Cereal with Fresh Banana and Milk 12.95

BENEDICTS

"The Best" Eggs Benedict with Ham & Hollandaise* 20.95	B.L.T. Benedict* 22.50 <i>Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula Covered with Calabrian Hollandaise on a Grilled English Muffins</i>
Short Rib Benedict* <small>☞ Upon Request</small> 22.50 <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> 22.50 <i>Fresh Buttery Avocados Take the Place of an English Muffin. Covered with Oven-Roasted Tomato, Poached Eggs and Hollandaise Sauce. Served with a Petite Salad or Hash Browns</i>
Smoked Salmon Benedict* <small>☞ Upon Request</small> 24.50 <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 13.95 / 15.95	Belgian Waffle 13.95 <i>With Strawberries</i> 15.95
Caramel Banana Pancakes 17.50 <i>Our Buttermilk Pancakes Topped with Sauteed Bananas in a Warm Caramel Sauce, Pecans and Chantilly Cream</i>	Grand Lux Cafe® French Toast 17.95 <i>Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup</i>
Cinnamon Swirl-Pecan Pancakes 17.50 <i>Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter</i>	<i>With Fresh Strawberries</i> 20.95 <i>With Bacon, Ham or Link Sausage</i> 21.50
Fried Chicken and Waffles 20.95 <i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i>	

BREAKFAST BEVERAGES

Freshly Brewed Coffee 6.50 <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>	Freshly Squeezed Juices 9.50 <i>Orange or Grapefruit</i>
Iced Cold Brew Coffee 6.95	Assorted Juices 8.50 <i>Apple, Cranberry or Tomato</i>
Black & Herbal Teas 6.50	San Pellegrino Sparkling Water or Fiji Natural Artesian Water 6.50 / 9.25
Special Grand Lux Hot Chocolate™ 6.95	
Cappuccino or Cafe Latte 7.50	
Cafe Mocha 7.95	

LV-VEN 5.25

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

STARTERS

Pot Stickers	17.95	General Tso's Cauliflower	14.50
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Avocado Toast	11.95	Avocado Wontons	15.50
<i>Grilled Artisan Bread Topped with Fresh Avocado, Marinated Tomato, Arugula and Red Onion. Drizzled with Extra Virgin Olive Oil and Lemon With an Egg*</i>	Extra 2.95	<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Asian Style Green Beans	10.95	Mini Cheeseburgers*	17.95
<i>Blistered Green Beans with Garlic, Ginger, Soy, Mild Red Chiles and Toasted Sesame Seeds</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Slow Roasted Beets	12.95	Double Stuffed Potato Spring Rolls®	16.95
<i>Glazed Beets with Fresh Orange, Arugula and Pecans on a Bed of Honey-Yogurt</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>	
Crispy Fried Cheese	15.95	Volcano Shrimp	18.50
<i>Havarti and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
Buffalo Chicken Rolls™	19.95	Stacked Chicken Quesadilla	18.50
<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>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
Crab Cakes	18.95	Asian Nachos	19.50
<i>Our Crab Cakes Served with Mustard Sauce</i>		<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	19.50	Creamy Spinach & Cheese Dip	19.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Chicken Lettuce Wraps	19.50	Buffalo Wings	19.95
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Korean Ribs	19.50	Grand Fried Calamari	21.95
<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>	
Crab & Avocado	18.95	Today's Soups	8.95 / 10.95
<i>Layers of Crab and Avocado with Tomato, Radish, Arugula, Lemon and Cucumber</i>			

BREAKFAST

Eggs, any style, Hash Brown Potatoes, with Toast*	15.95	Belgian Waffle	13.95
 <i>Upon Request</i>		<i>With Strawberries</i>	15.95
<i>With Your Choice of Applewood Smoked Bacon, Ham or Link Sausage</i>	19.95	Fried Chicken and Waffles	20.95
Whole Egg or Egg White Omelette  <i>Upon Request</i>	20.95	<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*	24.50
Breakfast Quesadilla	19.95	 <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*  <i>Upon Request</i>	23.95
DeLux Breakfast Sandwich	17.95	<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*  <i>Upon Request</i>	23.95
		Grilled Steak, Hash Brown Potatoes with Eggs*	30.95
		Fresh Berries  <i>Upon Request</i>	9.95 to 12.50



LUNCH & DINNER
SERVED FROM 11:00 AM-MIDNIGHT

SALADS

House Green Salad  Upon Request	13.50	Thai Noodle Salad	18.95
Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette		Grilled Chicken, Napa Cabbage, Carrots, Green Onion, Arugula, and Mild Red Chiles Tossed with Our Thai Peanut Dressing	
Caesar Salad  Upon Request	15.95	Kale and Warm Grains	18.95
Romaine Lettuce with Parmesan Crisps With Grilled Chicken	22.95	Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro	
Asian Chicken Salad	21.95	Crispy Avocado Salad	19.50
Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing		Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado	
Southwestern Salad	21.95	Chopped Salad  Upon Request	19.50
Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette		Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette	
Grand Cobb Salad	22.95	Grilled Chicken and Avocado Salad	22.50
A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette		A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette	

ADDITIONS

Avocado	3.95	Grilled Salmon	9.50
Grilled Chicken	6.95	Wood Grilled Steak*	9.95
Shrimp	8.95		

RUSTIC PIZZA

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

Four Cheese	19.50	B.B.Q. Chicken	21.50
Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce		Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce	
Margherita	19.95	Sausage, Pepperoni and Mushrooms	22.50
With Fresh Tomato, Basil and Mozzarella		Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese	
Pepperoni	22.50	Spicy Vodka	22.95
Mozzarella and Tomato Sauce		Vodka Sauce, Italian Sausage, Onions, Sweet-Hot Peppers, Mozzarella and Parmesan	

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	19.95	Grand Lux Burger Melt™*	21.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise		On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing	
The Chop House Burger*  Upon Request	21.95	Grand Lux Turkey Burger™	21.95
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		Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo	
Double Smashed Cheeseburger*  Upon Request	21.95	Veggie Burger	21.95
Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce		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	
The Bacon-Cheese Burger*  Upon Request	21.95	Impossible® Burger  Upon Request	22.95
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island		A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun	
Wood Grilled B.B.Q. Burger*	21.95		
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce			
Avocado-Chipotle Cheeseburger*	21.95		
Topped with Fresh Guacamole, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise			

SANDWICHES

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

Sandwich Special	19.95	B.L.T. Sandwich	18.95
One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad		Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread	
Chicken, Bacon and Avocado Melt	20.95	Chicken Salad Sandwich	19.50
On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli		Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce and Tomato on Grilled Brioche Bread	
Spicy Buffalo Chicken Sandwich	20.95	Roast Turkey and Brie Sandwich	20.95
Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun		Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll	
Crispy Chicken Sandwich	20.95	Short Rib Grilled Cheese Sandwich	22.95
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun		Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread	
Grand Club Sandwich	21.95	Chicken Parmesan Sandwich	22.95
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread		Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread	
Mahi-Mahi Fish Sandwich	18.95		
Blackened Mahi-Mahi Topped with Cole Slaw, Arugula, and Tartar Sauce on a Toasted Brioche Roll			



GRAND LUX CAFE LUNCH SPECIALS

SERVED FROM 11:00 AM-5:00 PM

Soup and Salad 15.50

A Cup of Our Soup of the Day and a Mixed Green Salad

Sandwich Special 19.95

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

Caesar Salad  Upon Request	15.95	Lunch Special Southwestern Salad	19.95
Romaine Lettuce with Parmesan Crisps		Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips,	
With Grilled Chicken	22.95	Avocado, Cilantro and Pepper-Jack Cheese.	
		Tossed in a Honey-Lime Vinaigrette	
Lunch Special Asian Chicken Salad	19.95	Lunch Special Cobb Salad	19.95
Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa		A Top Shelf Cobb Salad with Chicken, Bacon, Avocado,	
Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion,		Tomatoes, Blue Cheese and Grated Egg Tossed in Our	
Almonds and Cilantro. Tossed in Our Asian Dressing		Roasted Tomato Vinaigrette	
Lunch Special Grilled Chicken and Avocado Salad	19.95		
A Fantastic Salad of Mixed Greens, Chicken, Avocado,			
Carrots, Cilantro and Crisp Tortilla Strips Tossed in			
Our Citrus-Honey Dressing and Peanut Vinaigrette			

LUNCH SPECIAL CHICKEN DISHES

Choose one for 20.95

Lunch Special Chicken Parmesan	Lunch Special Cajun Chicken Jambalaya
Chicken Breast Coated with Parmesan Breadcrumbs	Sauteed with Peppers, Onions and Pork Tasso
and Covered with Tomato Sauce and Mozzarella Cheese.	in a Delicious Spicy Sauce. Served with White Rice
Served with Spaghetti	
Lunch Special Lemon Chicken Piccata	Lunch Special Crispy Caramel Chicken
Sauteed Chicken Breast with Creamy Lemon Sauce,	Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce
Mushrooms, Artichoke and Capers. Served over Pasta	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 20.95

Lunch Special Pasta Pomodoro  Upon Request	Lunch Special Pasta Carbonara  Upon Request
Spaghetti Tossed with Sauteed Tomatoes, Fresh Basil,	Imported Spaghetti Tossed with Smoked Bacon,
Tomato Sauce and Parmesan Cheese	Peas, a Touch of Garlic and a Parmesan Cream Sauce
With Chicken 22.50	With Chicken 22.50
Lunch Special Fettuccini Alfredo	Lunch Special Chicken, Mushroom & Brown Butter Pasta
Tossed in a Rich Parmesan Cream Sauce	Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms,
With Chicken 22.50	Red Onion, Fresh Herbs and Brown Butter
Lunch Special Garlic Shrimp Pasta  Upon Request	Lunch Special Spicy Vodka Pasta
Sauteed Garlicky Shrimp, Spaghetti, Tomatoes,	Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with
Broccoli and Garlic Sauce with Parmesan Cheese	Spicy Vodka Sauce

LUNCH SPECIAL SALMON

Choose one for 22.95

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

LUNCH & DINNER

SERVED FROM 11:00 AM-MIDNIGHT

FOODS OF THE WORLD

Crispy Caramel Chicken	26.95	Spicy Ginger Beef	28.95
<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	26.95	Indochine Shrimp and Chicken	28.95
<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>	
Korean Chicken	24.95		
<i>Crispy Chicken Tossed with Our Sweet-Hot Korean B.B.Q. Sauce, Sesame Seeds and Cilantro. Served with Housemade Pickles and Steamed White Rice</i>			

PASTA AND NOODLES

Pasta Pomodoro  Upon Request	22.95	Pasta Carbonara  Upon Request	24.95
<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>	
Zen Noodles	20.95	Garlic Shrimp Pasta  Upon Request	27.95
<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	24.95	Sunday Night Pasta	28.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>		<i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic. Served over Spaghettini</i>	
Chicken, Mushroom & Brown Butter Pasta	25.95	Short Rib Pasta	30.95
<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	26.95		
<i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</i>			

GRAND CASUAL CUISINE

Tenderloin Steak Tacos*	25.95	Fried Chicken Tenders	22.95
<i>Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice</i>		<i>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</i>	
Garlic Chicken	25.95	Chicken Royale	25.95
<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	24.95	Salisbury Steak*	25.95
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>		<i>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	
Chicken Parmesan	27.95	Lemon Chicken Piccata	27.95
<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	28.95	Bourbon Street Chicken	26.95
<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	28.95	Braised Pot Roast  Upon Request	28.95
<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* 32.50

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* 36.95

Wood-Grilled Butcher's Steak with Red Wine Sauce and Garlic-Herb Butter. Served with Parmesan Fries

Rib Eye Steak*  Upon Request 42.95

Served with Potato and Green Beans

Filet Mignon*  Upon Request 47.95

Served with Potato and Green Beans

Parmesan Crusted Pork Chop 31.95

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 24.95 Full Rack 38.95

FISH & SEAFOOD

Crispy Fish & Chips

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

26.50

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

30.95

Miso Glazed Salmon

Served with Steamed Rice and Stir-Fried Vegetables

30.95

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

30.95

Wood Grilled Fresh Market Fish of the Day

 Upon Request

Served with Potato and Broccoli

29.95

Shrimp Scampi

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

30.95

Grilled Mediterranean Branzino

Served with Tomato, Roasted Peppers, Basil, Shallots,
Garlic and White Rice

28.95

SIDE DISHES

French Fries

7.95

Sweet Potato Fries

8.95

Yukon Gold Mashed Potatoes

7.95

Glazed Carrots

7.50

Brussels Sprouts

8.95

Broccoli

7.50

Green Beans

7.50

Fresh Spinach

7.50

Asparagus

8.95

Sauteed Mushrooms

8.95

Macaroni & Cheese Skillet

10.95

Steamed White Rice

3.50

Brown Rice

3.50



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*	15.95	Belgian Waffle	13.95
<small>GF Upon Request</small>		<i>With Strawberries</i>	15.95
<i>With Applewood Smoked Bacon, Ham or Link Sausage</i>	19.95	Fried Chicken and Waffles	20.95
Whole Egg or Egg White Omelette <small>GF Upon Request</small>	20.95	<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 <small>GF Upon Request</small>	20.95	Housemade Pastrami Hash and Eggs* <small>GF Upon Request</small>	23.95
<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	17.95	Smoked Salmon with Scrambled Eggs and Onions*	24.50
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		<small>GF Upon Request</small>	
Breakfast Quesadilla	19.95	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* <small>GF Upon Request</small>	23.95
<i>Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa</i>		Grilled Steak, Hash Brown Potatoes with Eggs*	30.95
		Fresh Berries <small>GF Upon Request</small>	9.95 to 12.50

STARTERS

Buffalo Chicken Rolls™	19.95	Pot Stickers	17.95
<i>Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing</i>		<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>	
Crab Cakes	18.95	General Tso's Cauliflower	14.50
<i>Our Crab Cakes Served with Mustard Sauce</i>		<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	19.50	Avocado Wontons	15.50
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Chicken Lettuce Wraps	19.50	Double Stuffed Potato Spring Rolls®	16.95
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</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>	
Volcano Shrimp	18.50	Mini Cheeseburgers*	17.95
<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Asian Nachos	19.50	Stacked Chicken Quesadilla	18.50
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
Korean Ribs	19.50	Creamy Spinach & Cheese Dip	19.95
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Grand Fried Calamari	21.95	Buffalo Wings	19.95
<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>	
		Rustic Pizza	19.50 – 22.95
		<i>Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Spicy Vodka or Sausage, Pepperoni & Mushrooms</i>	
		Today's Soups	8.95 / 10.95

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	19.95	Grand Lux Burger Melt™*	21.95
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise		On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing	
The Chop House Burger*  Upon Request	21.95	Grand Lux Turkey Burger™	21.95
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		Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo	
Double Smashed Cheeseburger*  Upon Request	21.95	Veggie Burger	21.95
Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce		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	
The Bacon-Cheese Burger*  Upon Request	21.95	Impossible® Burger  Upon Request	22.95
Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island		A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun	
Wood Grilled B.B.Q. Burger*	21.95		
With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce			
Avocado-Chipotle Cheeseburger*	21.95		
Topped with Fresh Guacamole, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise			

SANDWICHES

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

Sandwich Special	19.95	B.L.T. Sandwich	18.95
One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad		Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread	
Chicken, Bacon and Avocado Melt	20.95	Chicken Salad Sandwich	19.50
On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli		Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce and Tomato on Grilled Brioche Bread	
Spicy Buffalo Chicken Sandwich	20.95	Roast Turkey and Brie Sandwich	20.95
Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun		Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll	
Crispy Chicken Sandwich	20.95	Short Rib Grilled Cheese Sandwich	22.95
Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun		Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread	
Grand Club Sandwich	21.95	Chicken Parmesan Sandwich	22.95
Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread		Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread	
Mahi-Mahi Fish Sandwich	18.95		
Blackened Mahi-Mahi Topped with Cole Slaw, Arugula, and Tartar Sauce on a Toasted Brioche Roll			



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

SERVED FROM MIDNIGHT—6:00 AM

SALADS

House Green Salad Upon Request	13.50	Asian Chicken Salad	21.95
Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette		Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing	
Caesar Salad Upon Request	15.95	Southwestern Salad	21.95
Romaine Lettuce with Parmesan Crisps With Grilled Chicken	22.95	Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette	
Chopped Salad Upon Request	19.50	Grand Cobb Salad	22.95
Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette		A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette	
Grilled Chicken and Avocado Salad	22.50		
A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette			

SPECIALTIES AND PASTA

Zen Noodles	20.95	Crispy Caramel Chicken	26.95
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		Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice	
Fettuccini Alfredo	24.95	Crispy Fish & Chips	26.50
Tossed in a Rich Parmesan Cream Sauce With Chicken	30.95	Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce	
Chicken, Mushroom & Brown Butter Pasta	25.95	Cajun Shrimp & Chicken Jambalaya	28.95
Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter		Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice	
Pasta Carbonara Upon Request	24.95	Chicken Parmesan	27.95
Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce With Chicken	30.95	Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini	
Spicy Vodka Pasta	26.95	Spicy Ginger Beef	28.95
Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce		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	
Chicken Fried Chicken	24.95	Shrimp Scampi	30.95
Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans		Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	
Lemon Chicken Piccata	27.95	Cedar Planked B.B.Q. Salmon	30.95
Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta		Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Buttered Corn	
Garlic Shrimp Pasta Upon Request	27.95	Wood Grilled Fresh Market Fish of the Day	29.95
Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese		Upon Request	
Sunday Night Pasta	28.95	Served with Potato and Broccoli	
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			
Madeira Chicken	28.95		
Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes			

WOOD GRILLED STEAKS & RIBS

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

Rib Eye Steak* Upon Request	42.95	B.B.Q. Baby Back Ribs	
Served with Potato and Green Beans		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	
Filet Mignon* Upon Request	47.95	Half Rack 24.95 Full Rack 38.95	
Served with Potato and Green Beans			

B E V E R A G E S

SMOOTHIES AND FIZZES

Strawberry Fruit Smoothie	10.95	Passion Fruit Ginger Crush	9.50
<i>Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</i>		<i>Passion Fruit, Ginger and Citrus</i>	
Hawaiian Smoothie	10.95	Cherry Lime Fizz	9.50
<i>An Island Blend of Pineapple, Mango and Coconut</i>		<i>Cherry and Fresh Lime with Soda</i>	
Mango Ice Swirl	10.95	Coconut Limeade	9.50
<i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i>		<i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i>	
		Peach Smash	9.50
		<i>White Peach, Fresh Lemon and Ginger</i>	

ESPRESSO DRINKS

Oat Milk Available Upon Request

Cappuccino	7.50	Caramel Macchiato	7.95
<i>Double Shot of Espresso and Steamed Milk</i>		<i>Double Espresso, Caramel, Vanilla and Steamed Milk</i>	
Cafe Latte	7.50	Honey Vanilla Latte	7.95
<i>Double Espresso, Extra Steamed Milk</i>		<i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	
Cafe Mocha	7.95	Double Espresso	6.25
<i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>			

Freshly Brewed Coffee	6.50	Fresh Orange or Grapefruit Juice	9.50
<i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>		Assorted Juices	8.50
Iced Cold Brew Coffee	6.95	<i>Apple, Cranberry or Tomato</i>	
Iced Tea, Black & Herbal Teas	6.50	Grand Lux Lemonade™	6.95
Soft Drinks	6.50	<i>Made In-House with a Sugared Rim</i>	
<i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer</i>		Arnold Palmer	6.95
San Pellegrino Sparkling Water	6.50 / 9.25	Strawberry or Cucumber Lemonade	7.50
Fiji Natural Artesian Water	6.50 / 9.25	Special Grand Lux Hot Chocolate™	6.95



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

Butter Cake Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream	14.50	Red Velvet Cake A Southern Classic with Cream Cheese Frosting	12.95
Key Lime Pie Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream	12.95	“The Best” Carrot Cake Citrus Cream Cheese Frosting	12.95
Warm Brownie Sundae Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniel’s Crème Anglaise	13.95	Deep Dark Fudge Cake Fudgy Chocolate Frosting	12.95
		Tiramisu Lady Fingers Layered with Mascarpone, Sweet Cream, Chocolate, Marsala and Coffee Liqueur Topped with Chocolate Pearls	13.50

Chocolate Chip Cookie Sundae 13.50
Our Classic Chocolate Chip Pecan Cookie Hot Out of the Oven, Topped with Vanilla Ice Cream, Hot Fudge and Caramel

A Box of Warm Homemade Chocolate Chip Pecan Cookies 13.95
A Freshly Baked Dozen. Take the Rest Home!

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake ®

Oreo® Dream Extreme Cheesecake

Cheesecake from 11.95 to 13.95

* 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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Impossible® is a registered trademark of Impossible Foods Inc.

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