



GRAND LUX CAFE®



Welcome to Grand Lux Cafe,[®]
an exciting restaurant from the creators of
The Cheesecake Factory.[®]

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

We have traveled the world to find the
wonderful recipes that inspire our signature
“grand casual cuisine.”

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

GRAND LUX COCKTAILS

SPECIALTIES

Strawberry Daiquiri

*Also Choose from Peach,
Banana or Mango*

Brazilian Blood Orange

*Brazilian Sugar-Cane Rum,
Blood Orange Juice and Cream*

Bourbon Blinker

*Maker's Mark Whisky, Pomegranate
and Grapefruit Juice*

Mai Tai

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

Piña Colada

*Original, Passion Fruit,
Strawberry or Baileys-Banana*

Chocolate Milk Cocktail

*Chocolate and Vanilla Vodkas,
Chocolate and Cream*

Limoncello Lemonade

*Skyy Citrus Vodka, Limoncello Liqueur,
Chambord and Fresh Lemonade*

DeLux Peach Bellini

*Champagne, Peach Liqueur and
Peaches. Blended to an Icy Smoothness*

Texas Tea

*The Long Island Classic –
with Spurs!*

Sangria

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

Sangria Blanco

*White Sangria with Pinot Grigio,
Champagne and Fresh Fruit*

Spicy Mary

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

MARGARITAS

The Grand Lux Margarita™

*Hornitos Tequila, Cointreau,
Grand Marnier and Fresh Lime Juice*

Patrón Paloma

*Patrón Silver Tequila, Agave Nectar,
Fresh Citrus and Pomegranate Juices*

Margarita

*Choose from Classic,
Strawberry, Mango or Peach*

Pomegranate Margarita

*Pomegranate, Gold Tequila,
Orange Liqueur and Lime*

Cadillac Margarita

*Cuervo Gold Tequila, Fresh Lime and
a Float of Grand Marnier*

MOJITOS

Mojito

*Cruzan Rum, Fresh Mint
and Lime Over Ice*

Pineapple Basil Mojito

*Bacardi Superior and Cruzan Pineapple Rums,
Mint, Basil, Pineapple and Lime*

Calypso Mojito

*Bacardi Superior Rum, Fresh Mint,
Passion Fruit and Mango*

Blood Orange Mojito

*Bacardi Superior, Blood Orange, Mint and Lime
Topped with Sailor Jerry's Spiced Rum*

MARTINIS

Hibiscus Sunrise

*Absolut Citron Vodka, Hendricks Gin,
Hibiscus and Orange Juice*

Lemon Drop

*Skyy Citrus Vodka and Fresh Lemonade
Chilled and Served Up*

The Cosmopolitan

*Skyy Citrus Vodka, Cointreau
and a Splash of Cranberry Juice*

Sour Apple Martini

*Ketel One Vodka, Sour Apple Pucker,
Lemon, Lime and Midori*

Strawberry Martini

*Pearl Vodka Infused with
Fresh Strawberries - Per Order!*

Caramel Apple Martini

*Pearl Vodka and Apple Liqueur
Shaken and Chilled*

Tahitian Pineapple

*Stoli Vanilla Vodka, Pineapple Rum
and Fresh Pineapple*

Pomegranate Martini

*Skyy Citrus, Cointreau
and Pomegranate Juice*

Asian Pear Martini

*Absolut Vanilla Vodka, Pear,
Passion Fruit and Sake*



BEER AND AFTER DINNER DRINKS

BOTTLED BEERS

Corona	Newcastle Brown Ale	Miller Lite
Corona Light	Guinness Draught	Budweiser
Heineken	Negra Modelo	Bud Light
Heineken Light	Miller Genuine Draft	Michelob Ultra
Amstel Light	Pyramid Hefe Weizen	Coors Light
	St. Pauli Girl, Non-Alcoholic	

DRAUGHT 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.

SAMUEL ADAMS BOSTON LAGER

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

SIERRA NEVADA PALE ALE

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

AFTER DINNER DRINKS

The Grand Coffee

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

Irish Coffee

Bushmills Irish Whiskey, Coffee and Whipped Cream

Baileys Coffee

Baileys Irish Cream, Coffee and Whipped Cream

Keoke Coffee

Kahlua, Brandy, Dark Crème de Cacao and Coffee

Mexican Coffee

Sauza Hornitos Tequila, Kahlua, Coffee and Whipped Cream

Jamaican Coffee

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

COGNAC, PORT AND SHERRY

Courvoisier VS	Hennessy XO	Sandeman Tawny 20 yr.
Hennessy VS	Hennessy Paradis	Dry Sack
Remy Martin VSOP	Fonseca Bin #27	Harvey's Bristol Cream



WINE AND CHAMPAGNE

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Domaine Ste. Michelle, Brut, Columbia Valley	7.95	30.00
G.H. Mumm, Cordon Rouge, France	split 15.95	
Mumm Napa, Brut Prestige, Napa		38.00
Santa Margherita, Prosecco, Italy		48.00
Roederer Estate, Brut Rose, Anderson Valley		58.00
Moet & Chandon, France		75.00
Veuve Clicquot, Yellow Label, France	half bottle 45.00	85.00
Dom Perignon, France		295.00

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

WHITE WINES

			Glass	Bottle
Beringer	White Zinfandel	California	6.95	26.00
Chateau Ste. Michelle	Riesling	Columbia Valley	7.50	28.00
Clean Slate	Riesling	Germany	8.95	34.00
"Evolution", Sokol Blosser	Blend	Oregon	9.95	38.00
Pepi	Pinot Grigio	California	7.50	28.00
Santa Margherita	Pinot Grigio	Italy	13.95	54.00
Chateau Ste. Michelle, Horse Heaven	Sauvignon Blanc	Columbia Valley	9.95	38.00
Kim Crawford	Sauvignon Blanc	New Zealand	10.95	42.00
Grand Lux House Selection, Ravenswood	Chardonnay	California	7.50	28.00
Kunde, Nu "Unoaked"	Chardonnay	Sonoma	10.95	42.00
Kendall-Jackson, Vintner's Reserve	Chardonnay	California	9.50	36.00
Grgich Hills	Chardonnay	Napa		80.00
Sonoma-Cutrer, Russian River Ranches	Chardonnay	Sonoma	11.95	46.00
Ferrari-Carano	Chardonnay	Alexander Valley	12.95	50.00
Nickel & Nickel, Russian River Valley	Chardonnay	Sonoma		85.00
Far Niente	Chardonnay	Napa		100.00

RED WINES

			Glass	Bottle
Ruffino	Chianti	Italy	7.50	28.00
Villa Antinori	Super Tuscan	Italy	11.95	46.00
La Crema	Pinot Noir	Sonoma	10.95	42.00
Wild Horse	Pinot Noir	Central Coast	12.95	50.00
Acacia	Pinot Noir	Carneros		55.00
Rosemount Estate, Diamond Label	Shiraz	Australia	8.50	32.00
St. Hallett, Faith	Shiraz	Australia	10.95	42.00
Chateau Ste. Michelle	Syrah	Columbia Valley	8.50	32.00
Grand Lux House Selection, Ravenswood	Merlot	California	7.50	28.00
Sonoma Vineyards	Merlot	Sonoma	8.95	34.00
Silverado Vineyards	Merlot	Napa		55.00
Rosenblum, Vintner's Cuvee	Zinfandel	California	8.50	32.00
Seghesio	Zinfandel	Sonoma		42.00
Ridge, Geyserville	Zinfandel	Sonoma		65.00
Grand Lux House Selection, Ravenswood	Cabernet Sauvignon	California	7.50	28.00
Francis Coppola, Black Label Claret	Cabernet Sauvignon	California	11.50	44.00
Kendall-Jackson, Grand Reserve	Cabernet Sauvignon	Sonoma	12.95	50.00
Jordan	Cabernet Sauvignon	Alexander Valley		90.00
Caymus	Cabernet Sauvignon	Napa		150.00



B E V E R A G E S

Freshly Brewed Coffee <i>Our Own Delicious Blend of Dark Roasted Coffee</i>	3.50	Fresh Orange or Grapefruit Juice	5.50
Iced Tea, Black & Herbal Teas	3.50	Assorted Juices <i>Apple, Pomegranate, Cranberry or Tomato</i>	4.50
Soft Drinks <i>Coke, Diet Coke, Sprite, Coke Zero, Barq's Root Beer</i>	3.50	Fresh Lemonade <i>Made In-House with a Sugared Rim</i>	3.95
San Pellegrino Sparkling Water	3.95 / 6.95	Strawberry or Raspberry Lemonade	4.50
Voss Artesian Still Water	3.95 / 6.95	Special Grand Lux Hot Chocolate	3.95

ESPRESSO DRINKS

Cappuccino <i>Double Shot of Espresso and Steamed Milk</i>	4.50	Caramel Macchiato <i>Double Espresso, Hot Caramel, Vanilla and Steamed Milk</i>	4.95
Cafe Latte <i>Double Espresso, Extra Steamed Milk</i>	4.50	Honey Vanilla Latte <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	4.95
Cafe Mocha <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	4.95	Double Espresso	2.50

SMOOTHIES, FLIPS AND FIZZES

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



BREAKFAST

SERVED FROM 6:00AM - 11:00 AM

Grand Lux Express Breakfast Served 6:00AM – 11:00AM 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	15.95	Huevos Rancheros* Crispy Corn Tortillas Topped with Black Beans, Sauteed Peppers and Onions, Fried Eggs, Cheese and Our Spicy Ranchero Sauce	10.95
Eggs, any style, Hash Brown Potatoes with Toast* With Your Choice of Old Smokehouse™ Bacon, Ham or Link Sausage	8.50	Tuscan Farm House Eggs* Fluffy Scrambled Egg Whites on Top of Toasted Wheat Bread All Covered with Fresh Tomato Bruschetta, Fresh Basil, Garlic, Olive Oil and Parmesan	11.95
Whole Egg or Egg White Omelette Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese	11.95	Chilaquiles* 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	11.95
Fresh Garden Omelette Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream	11.95	Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95
"The Best" Eggs Benedict with Ham & Hollandaise*	12.95	Crab and Asparagus Omelette Lump Crab, Fresh Asparagus, Oven-Roasted Tomato and Fontina Cheese. Topped with Hollandaise Sauce	13.50
Baja Omelette Avocado, Peppers, Red Onion, Roasted Green Chiles, Pepper-Jack Cheese, Sour Cream and Spicy Roasted Tomato Salsa	11.95	Smoked Salmon with Scrambled Eggs and Onions*	13.95
Grand Lux Omelette Asparagus, Artichoke, Oven-Dried Tomato, Portabella Mushrooms and Havarti Cheese. All Topped with Hollandaise	12.50	Housemade Corned Beef Hash and Eggs* Chunky Style with Peppers and Onions	13.95
DeLux Breakfast Sandwich* Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns	9.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style* Certified Angus Beef, Center Cut	19.95
Protein Breakfast* Scrambled Egg Whites Served with Grilled Chicken Breast, Asparagus, Tomato and Mushrooms	12.50	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95
		Fresh Fruit Platter	13.95
		Fruit and Nut Granola With Fresh Banana 1.00 Additional	7.95
		Steel Cut Oatmeal	7.95
		Cold Cereal with Fresh Banana and Milk	6.95

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes With Blueberries	6.95 / 8.95 9.95 / 11.95	Belgian Waffle With Strawberries	7.95 9.95
Banana-Pecan Pancakes Our Buttermilk Pancakes Topped with Sauteed Bananas, Pecans and Warm Brown Sugar Butter	9.95	Fried Chicken and Waffles Topped with Pecan Honey-Butter Sauce	10.95 13.95
Brioche French Toast* With Fresh Strawberries	8.95 10.95		

MORNING COCKTAILS

The Grand Mimosa With Mumm Napa, Grand Marnier and Fresh Orange Juice	10.95	Pomegranate Champagne Cocktail Pomegranate, Champagne and Cointreau	9.95
Strawberry Bellini Fresh Strawberries, Champagne and Triple Sec	10.95	Sparkling Spanish Rose A Combination of Champagne, Sangria and Fresh Strawberries	9.95
Blood Orange Mimosa Sparkling Mumm Napa and Blood Orange Juice	9.95	Spicy Mary Infused Pepper Vodka and Our Homemade Spicy Bloody Mary Mix	9.50

BREAKFAST BEVERAGES

Freshly Brewed Coffee Our Own Delicious Blend of Dark Roasted Coffee	3.50	Freshly Squeezed Juices Orange or Grapefruit	5.50
Black & Herbal Teas	3.50	Assorted Juices Apple, Pomegranate, Cranberry or Tomato	4.50
Special Grand Lux Hot Chocolate	3.95	Sparkling Water or Artesian Still Water	3.95 / 6.95
Cappuccino or Cafe Latte	4.50		
Cafe Mocha	4.95		

EXTRAS

Fresh Berries	7.95 to 9.95	Toast or English Muffin	2.95
Fresh Fruit Goblet	7.95	Bacon or Ham	4.95
Toasted Bagel	2.95	Link Sausage	5.95
Toasted Bagel with Cream Cheese	3.95	Two Eggs, any style*	4.50
		Hash Brown Potatoes	4.50



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

APPETIZERS

Double Stuffed Potato Spring Rolls® <i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion. Served with Sour Cream</i>	8.95	Duck Potstickers <i>Duck Breast, Shiitake Mushrooms and Crispy Vegetables in a Spicy Hoisin Sauce. Steamed then Sautéed until Crisp</i>	8.95
Buffalo Chicken Rolls <i>Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing</i>	9.95	Asian Nachos <i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Wasabi Cream and Melted Cheese</i>	8.95
Vietnamese Chicken Summer Rolls <i>Chicken, Asparagus, Red and Yellow Peppers, Carrots and Rice Noodles Rolled in a Wrapper. Served Cold with Spicy Peanut Sauce</i>	8.95	Crispy Flautas <i>Flour Tortillas Filled with Chicken, Poblano Chiles, Cilantro and Pepper-Jack Cheese, Fried Crisp and Served with Avocado Sauce</i>	8.95
Chicken Lettuce Wraps <i>Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>	9.95	Crispy Ahi Sushi Roll* <i>Sushi Rice Wrapped in Nori Filled with Ahi, Avocado, Ginger, Green Onion and Spicy Chile Sauce Flash Fried Crisp</i>	13.95
Crispy Thai Shrimp & Chicken Spring Rolls <i>Served with Thai Sweet-Hot Chili Sauce</i>	8.95	Crabcakes <i>Served with Spicy Mustard Sauce</i>	12.95
Stacked Chicken Quesadilla <i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	9.95	Fried Calamari <i>With Fried Rock Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	11.95
Creamy Spinach & Cheese Dip <i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	10.95	Seared Rare Ahi* <i>Slices of Nori Wrapped Ahi Tuna Seared Rare. Garnished with Three Salads, Soy-Sake Dip and Wasabi Cream</i>	13.95
Cheese Steak Spring Rolls <i>All the Flavor of a "Philly Cheese Steak" with Mushrooms and Onions in a Crisp Spring Roll</i>	9.95	The Grand Appetizer Platter <i>Serves Four or More! A Grand Assortment of Our Most Popular Appetizers Including Spinach Artichoke Dip, Crispy Thai Shrimp & Chicken Spring Rolls, Duck Potstickers, Buffalo Chicken Rolls, Cheese Steak Spring Rolls and Vietnamese Chicken Summer Rolls. Add: Seared Ahi, Crispy Ahi Sushi Roll and Edamame for an additional 11.95*</i>	29.95
Mini Chili Cheese Hot Dogs <i>Three Mini Beef Hot Dogs Topped with Chili and Cheese</i>	8.95	Edamame <i>Soybeans in their Pods Stir Fried with Spicy Szechuan Sauce</i>	4.95
Yellow Tomato Soup & Mini Grilled Cheese <i>A Steaming Bowl of Yellow Tomato Soup with a Mini Grilled Fontina Cheese Sandwich</i>	8.95	Today's Soups	6.95

APPETIZER SALADS

House Green Salad <i>Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Shaft's Blue Cheese 1.00 additional</i>	6.95	Spicy Calamari Salad <i>Crispy Calamari, Mixed Greens, Carrots, Cucumber and Green Onions Tossed with a Delicious Spicy Vinaigrette</i>	9.50
Blue Cheese Salad <i>Fresh Greens Tossed with Blue Cheese Dressing and Topped with Niman Ranch Bacon, Tomato, Croutons and Shaft's Blue Cheese Crumbles</i>	8.95	Roasted Beet and Goat Cheese Salad <i>Mixed Greens, Fresh Roasted Beets, Goat Cheese and Toasted Nuts Tossed with a Hazelnut-Citrus Dressing</i>	9.95
Iceberg Lettuce Wedge <i>With Thousand Island, Niman Ranch Bacon, Tomato and Grated Egg</i>	8.50	Chopped Salad <i>Grilled Chicken, Niman Ranch Bacon, Tomato, Shaft's Blue Cheese, Avocado, Egg and Mixed Greens Tossed in Our Vinaigrette</i>	9.95
Greek Salad <i>Feta Cheese, Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce Tossed in Our House Vinaigrette</i>	9.50	Caesar Salad <i>Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</i>	9.95 12.95

OVEN BAKED RUSTIC PIZZA

Four Cheese Pizza <i>Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce</i>	10.95	Sausage, Pepperoni and Mushrooms <i>Italian Sausage, Pepperoni, Tomatoes, Fresh Mushrooms and Mozzarella Cheese</i>	11.95
Margherita <i>With Fresh Tomato, Basil and Mozzarella</i>	10.95	Fire Roasted Vegetable Pizza <i>Grilled Eggplant, Zucchini, Artichokes, Peppers, Onions, Tomatoes, Basil, Goat and Mozzarella Cheeses. Kalamata Olives on Request</i>	12.95
Pepperoni	11.50	Thai Chicken <i>Grilled Chicken, Spicy Peanut Sauce, Bean Sprouts, Carrots, Green Onion, Basil, Cilantro and Mozzarella</i>	12.50
B.B.Q. Chicken <i>Smoked Gouda, Red Onion, Cilantro and B.B.Q. Sauce</i>	11.95	The Grand Italian <i>Prosciutto, Spicy Salami, Pepperoni, Italian Sausage, Onions, Tomatoes, Sweet-Hot Peppers and Mozzarella Cheese. Kalamata Olives on Request</i>	12.95
Spinach & Ricotta Pizza <i>Fresh Spinach, Ricotta and Mozzarella Cheeses</i>	11.95		
With House-Made Chicken Meatballs	12.95		



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

BURGERS AND SANDWICHES

DeLux Drive-In Burger* <i>Chargrilled Certified Angus Beef with Lettuce, Tomato, Onion, Pickles and Mayonnaise. Served with Fries.</i>	8.95	Chicken Meatball Sandwich <i>Our House-Made Chicken Meatballs with Melted Fontina Cheese and Marinara Sauce on a Split Buttered Roll. Served with Fries.</i>	10.95
The Chop House Burger* <i>An Extra Large Certified Angus Beef Burger Served with Fries. Your Choice of Cheese, Bacon, Avocado or Sauteed Mushrooms 1.00 each</i>	10.95	Italian Market Sandwich <i>Thinly Sliced Prosciutto, Pepperoni and Salami Topped with Fontina Cheese and Arugula on Rustic Bread with Sun-Dried Tomato-Basil Aioli. Served with Fries.</i>	10.95
Grand Lux Burger Melt** <i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing. Served with Fries.</i>	11.95	BLT Sandwich <i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread. Served with Fries.</i>	9.50
The Max Burger* <i>Our Greatest Hamburger Creation! Certified Angus Beef Topped with Cheddar Cheese, Crisp Bacon, Mushrooms, Onions and Roasted Short Ribs. Served with Fries.</i>	13.95	Chicken Salad Sandwich <i>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise. Served with Fries.</i>	9.95
Santa Barbara Chicken Sandwich <i>A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on Our Brioche Bun. Served with Fries.</i>	11.95	Carolina B.B.Q. Pork Sandwich <i>Slow Roasted Pork, Our Honey-Chipotle B.B.Q. Sauce and Cole Slaw all Piled High on a Bun. Served with Fries and Peanut Slaw.</i>	11.50
Spicy Buffalo Chicken Sandwich <i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce and Melted Cheese. Served on a Brioche Bun with Fries.</i>	10.95	Short Rib Sloppy Joe <i>A Sloppy Joe made with Premium Short Ribs and Certified Angus Ground Beef on a Butter-Grilled New England Style Bun. Served with Fries.</i>	10.95
Spicy Flat Bread Chicken Sandwich <i>Grilled Chicken Breast Topped with Pepper-Jack Cheese, Avocado-Corn Salsa, Red Onion, Lettuce, Tomato and Mayo on Our Grilled Flatbread. Served with Fries.</i>	12.95	Wild Mushroom "Burger" <i>A Meatless "Burger" made from a Combination of Portabella, Shiitake, Crimini and Button Mushrooms Blended with a little Garlic, Cheese and Fresh Thyme. Served on a Bun with Fries.</i>	10.95
Grand Club Sandwich <i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast. Served with Fries.</i>	11.95	Short Rib Grilled Cheese Sandwich <i>Slow Roasted Short Ribs, Caramelized Onion and Creamy Melted Cheese on Grilled Country Bread. Served with Fries.</i>	12.95
The Rachel <i>Warm Pastrami Topped with Cole Slaw, Havarti Cheese and Thousand Island Dressing on Grilled Rye. Served with Fries.</i>	12.95	Grilled Ahi Tuna Burger* <i>Grilled "Au Poivre" Style on a Brioche Bun. Served with Fries.</i>	14.95
The Reuben <i>Corned Beef Topped with Sauerkraut, Melted Havarti Cheese and Thousand Island Dressing on Grilled Rye. Served with Fries.</i>	14.95		

LUNCH SPECIALS

SERVED FROM 11:00 AM - 5:00 PM

Lunch Soup and Salad <i>A Cup of Our Soup of the Day, House Green Salad, Sourdough Bread and Butter</i>	8.95	Lunch Salads <i>Choose from Our Special Selection of Lunch Sized Salads. Your Choice of: Caesar, Asian Chicken Salad, Southwestern Salad, Portofino Chicken Salad or Sheila's Chicken Salad</i>	9.95 - 10.95
Lunch Sandwich Special <i>One-Half of a Chicken Salad, Turkey, B.L.T or Tuna "Nicoise" Sandwich, a Cup of Our Soup and a Small House Salad</i>	9.95	Lunch Enchiladas <i>Warm Corn Tortillas Filled with Spicy Chicken Covered with Yellow Tomato and Tomatillo Sauces, Cheese and Sour Cream. Served with Black Beans and Spanish Rice</i>	11.95
Lunch Oven Baked Rustic Pizza & Salad <i>A Half of an Oven Baked Pizza and a Small House Salad. Your Choice of: Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Spinach & Ricotta, or Sausage, Pepperoni and Mushrooms</i>	10.95	Lunch Pasta & Salad <i>A Lunch Portion of Pasta and a Small House Salad. Your Choice of Yellow Tomato Pasta Pomodoro, Pasta Fresca, Pasta Telephono or Pasta Carbonara</i>	10.95 - 11.95
Lunch Chicken Favorites <i>Your Choice of: Chicken Parmesan, Lemon Chicken Piccata or Cajun Chicken Jambalaya</i>	11.95	Lunch Salmon* <i>Your Choice of: Miso Salmon, Simply Grilled Salmon or Salmon Piccata with Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice</i>	13.95

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast* <i>With Bacon, Ham or Link Sausage</i>	8.50	Belgian Waffle <i>With Strawberries</i>	7.95
Whole Egg or Egg White Omelette <i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese</i>	11.95	<i>With Blueberries</i>	9.95
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95	Fried Chicken and Waffles <i>Topped with Pecan Honey-Butter Sauce</i>	10.95
Housemade Corned Beef Hash and Eggs* <i>Chunky Style with Peppers and Onions</i>	13.95	Smoked Salmon with Scrambled Eggs and Onions*	13.95
DeLux Breakfast Sandwich* <i>Scrambled Eggs, Smoked Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>	9.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style* <i>Certified Angus Beef, Center Cut</i>	19.95
		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95



SPECIALTIES

SERVED FROM 11:00AM - MIDNIGHT

LARGE SALADS

Asian Chicken Salad <i>Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion and Roasted Almonds. Tossed in Our Asian Dressing</i>	13.95	Southwestern Salad <i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>	14.50
Sonoma Salad <i>Crispy Greens, Grilled Chicken, Avocado, Niman Ranch Bacon, Fresh Corn, Sweet Dates, Golden Raisins, Onions, Goat Cheese and Glazed Walnuts. Tossed with Our Hazelnut-Mustard Vinaigrette</i>	13.95	Grand Cobb Salad <i>A Top Shelf Cobb Salad with Chicken, Niman Ranch Bacon, Avocado, Cherry Tomatoes, Shaft's Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	14.95
Portofino Chicken Salad <i>Chicken Breast, Orange, Glazed Walnuts, Red Onion, Shaft's Blue Cheese and Mixed Lettuces all Tossed with Our House Vinaigrette</i>	13.95	Seared Rare Ahi Tuna Salad* <i>With Romaine, Radicchio, Frisee and Avocado Tossed in Our Vinaigrette</i>	16.95
Polynesian Salad <i>Grilled Chicken Breast Tossed with Mixed Greens, Red and Yellow Peppers, Red Onion, Jicama, Snap Peas, Cucumber, Mango, Macadamia Nuts, Cilantro and Apricot-Pineapple Vinaigrette</i>	13.95	Seafood Salad <i>Lump Crab, Shrimp, Avocado, Tomato, Corn, Green Beans, Egg, Celery and Green Onion Over a Bed of Crisp Romaine Tossed with Our "Louis" Dressing</i>	17.95
Sheila's Chicken Salad <i>A Fantastic Salad of Mixed Greens, Chicken, Carrots and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette. Garnished with Glazed Peanuts</i>	13.95	Manhattan Salad <i>A Chopped Salad with Romaine Lettuce, Asparagus, Tomato, White Beans, Fresh Beets, Red Onion, Peas, Lentils and Assorted Vegetables all Tossed in Our House Vinaigrette and Your Choice of:</i>	
		Vegetarian	12.95
		White Albacore Tuna	13.95
		Fresh Turkey, Avocado and Cheese	14.95
		Jumbo Shrimp and Chicken	17.95

PASTA AND NOODLES

Yellow Tomato Pasta Pomodoro <i>Spaghettini Tossed with Sauteed Cherry Tomatoes, Fresh Basil, Parmesan Cheese and a Light Yellow Tomato Sauce With Our House-Made Chicken Meatballs</i>	11.95	Pasta with Chicken, Sun-Dried Tomato and Mushrooms <i>Tossed with Sun-Dried Tomato, Fresh Mushrooms, Garlic, Cream and Parmesan Cheese</i>	15.95
Zen Noodles <i>A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side</i>	14.95	Pasta with Grilled Chicken, Tomato, Basil & Mozzarella <i>Light and Fresh. Topped with Tomatoes and a Touch of Garlic</i>	15.95
Pasta Telephono <i>A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and Topped with Toasted Bread Crumbs With Sauteed Chicken</i>	12.95	Rustic Lasagna <i>Pasta Layered with Fresh Mushrooms, Chicken, Spinach and Cheese, all Covered in a Creamy Roasted Tomato Sauce</i>	16.50
Pasta Fresca <i>Corkscrew Pasta Tossed with Roasted Eggplant, Cherry Tomatoes, Asparagus, Broccolini, Peppers, Sun-Dried Tomatoes, Kalamata Olives, Garlic, Olive Oil and Parmesan</i>	12.95	Sunday Night Pasta <i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Ribs, Steak, Fresh Mushrooms, Onions, Garlic and Parmesan Cheese. Served over Spaghettini</i>	17.50
Pasta Carbonara <i>Imported Spaghettini Pasta Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!</i>	15.95	Spaghettini with Fresh Clams <i>Baby Clams, Olive Oil, Garlic and a Little White Wine With Sauteed Rock Shrimp 3.00 additional</i>	16.95
	13.95	Pasta with Jumbo Shrimp <i>Tossed with Oven-Dried Tomatoes, Artichoke and either Our Own Tomato or Lemon Cream Sauce</i>	18.95

FROM THE OVEN AND BROILER

Chicken Pot Pie <i>Chunks of Chicken Breast, Carrots, Peas, Pearl Onions and Mushrooms in a Creamy Sauce. With Our Housemade Crust</i>	13.95	Pan Roasted Chicken Breast <i>Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables</i>	16.95
Chicken Enchiladas <i>Three Warm Corn Tortillas Filled with Spicy Chicken Covered with Cheese, Sour Cream and Three Sauces; Tomatillo, Yellow Tomato and Ranchero. Served with Black Beans and Spanish Rice</i>	14.95	Braised Yankee Pot Roast <i>Tri-Tip Slow Roasted Until Tender. Served with Mashed Potatoes, Vegetables and Pan Gravy</i>	18.95
Salisbury Chopped Steak <i>Old-Fashioned Chopped Sirloin Combined with Onions, Mushrooms and Garlic, Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	15.95	Grilled Pork Chop* <i>Porterhouse-Cut, Glazed and Served with Mashed Sweet Potato, Vegetables and Our Own Chutney</i>	19.95
Jamaican Pork Tenderloin <i>With Black Beans, Mashed Sweet Potatoes, Rice and Very Spicy Jamaican Black Pepper Sauce. Topped with Cool Mango Salsa</i>	18.95	Slow Roasted Short Ribs of Beef <i>Braised with a Delicious Red Wine Gravy. Served with Mashed Potatoes, Vegetables and a Side of Horseradish Sauce</i>	23.95
		Mongolian Steak* <i>Marinated Prime Top Sirloin and Grilled Onions Served with Freshly Grilled Flat Bread, Asian Sauces and Rice</i>	24.95



SPECIALTIES

SERVED FROM 11:00AM - MIDNIGHT

FROM THE PAN AND GRILL

Crispy Caramel Chicken <i>Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Rice</i>	15.95	Chicken Royale <i>Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Herbed Carrots</i>	15.95
Cajun Shrimp & Chicken Jambalaya <i>Sauteed with Peppers, Onions and Tasso in a Delicious Spicy Sauce. Served with White Rice</i>	17.95	Lemon Chicken Piccata <i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	16.95
Fried Chicken <i>Crispy Fried Chicken Served with Mashed Potatoes and Vegetables</i>	13.95	Indochine Shrimp and Chicken <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 White Rice</i>	18.95
Chicken Parmesan <i>A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Pasta</i>	16.95	Wiener Schnitzel <i>Austrian Style Thin Crispy Coated Veal Medallions Served with Mashed Potatoes and Braised Red Cabbage</i>	19.95
Madeira Chicken <i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>	18.95	Veal Saltimbocca <i>Tender Veal, Fresh Sage, Prosciutto and Fontina Cheese Coated with Parmesan Bread Crumbs. Served with Pasta and a Wine Sauce</i>	20.95
Shaking Beef* <i>Southeast Asian Inspired! Pieces of Beef Tenderloin, Red and Green Onions Sauteed with a Mildly Spicy Marinade. Served with Steamed White Rice</i>	19.95		

FRESH FISH & SEAFOOD

Crispy Fish and Chips <i>Always Fresh! Tempura Style - Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce</i>	15.95	Cedar Planked B.B.Q. Salmon* <i>Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes, Corn Succotash and Crispy Onion Rings</i>	22.95
Jumbo Fried Shrimp <i>Served with Peanut Cole Slaw and French Fries</i>	18.95	Shrimp Scampi <i>Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta</i>	19.95
Miso Glazed Salmon* <i>Served with Steamed Rice and Stir-Fried Vegetables</i>	22.95	Pan Roasted Halibut <i>Fresh Alaskan Halibut Over a Mushroom, Corn and Smoked Bacon Hash with Yellow Tomato Sauce</i>	24.95
Mediterranean Mahi Mahi <i>Crusted Fresh Mahi Mahi with Roasted Tomato, Artichoke, Capers, Basil, Olive Oil and Balsamic. Served over Mashed Potatoes</i>	25.50	Simply Grilled Fish of the Day* <i>Served with Assorted Fresh Vegetables</i>	Market Price
Salmon Three Ways* <i>Fresh Salmon Prepared in Three Styles; Soy Glazed with Shiitake Mushrooms, Horseradish Crusted with Asparagus and Almond-Ginger with Green Beans and Beurre Blanc</i>	22.95		

STEAKS

We serve the finest Certified Angus Beef®, corn-fed and aged up to four weeks for flavor, then seasoned and broiled at 1600 degrees to seal in the juices.

All served with French Fries and Au Jus

Prime Top Sirloin* <i>Garlic-Herb Butter</i>	24.95	New York Steak*	31.95
Petite Filet*	27.95	Rib Eye Steak*	29.95
Filet Mignon*	33.95	Cajun Rib Eye Steak* <i>Marinated with Cajun Spices</i>	30.95

GRAND COMBINATION PLATTERS

Chicken Royale and Shrimp Scampi	19.95	Chicken Parmesan and Shrimp Scampi	19.95
Shaking Beef* and Caramel Chicken	19.95	Miso Salmon* and Caramel Chicken	19.95
Shrimp Scampi and Mediterranean Mahi Mahi	23.95	Chicken Royale and Short Ribs	22.95
Prime Top Sirloin* and Shrimp Scampi	24.95	Short Ribs and Shrimp Scampi	24.95

VEGETABLE DISHES AND ACCOMPANIMENTS

Crispy Sesame Tofu 12.95

Served with Stir-Fried Vegetables in Our Spicy Szechuan Orange Sauce and Steamed Rice

Vegetables As a Meal 13.95

Served with Steamed White Rice and a Tasting of any Four of the Vegetable Accompaniments Below

French Fries	4.50	Fresh Spinach	5.50	Green Beans	4.50
Mashed Potatoes	5.50	Braised Red Cabbage	4.50	Broccolini	4.95
Mashed Sweet Potatoes	5.50	Glazed Carrots	4.50	Snap Peas	4.95
Macaroni and Cheese	5.95	Broccoli Spears	4.95	Sauteed Wild Mushrooms	6.95
		Asparagus	6.50	Steamed White Rice	2.95



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

SERVED FROM MIDNIGHT - 6:00 AM

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast*	8.50	Belgian Waffle	7.95
<i>With Bacon, Ham or Link Sausage</i>	11.95	<i>With Strawberries</i>	9.95
Whole Egg or Egg White Omelette	11.95	<i>With Blueberries</i>	10.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese</i>		Fried Chicken and Waffles	13.95
Fresh Garden Omelette	11.95	<i>Topped with Pecan Honey-Butter Sauce</i>	
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>		Housemade Corned Beef Hash and Eggs*	13.95
Baja Omelette	11.95	<i>Chunky Style with Peppers and Onions</i>	
<i>Avocado, Peppers, Red Onion, Roasted Green Chiles, Pepper-Jack Cheese, Sour Cream and Spicy Roasted Tomato Salsa</i>		Smoked Salmon with Scrambled Eggs and Onions*	13.95
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style*	19.95
DeLux Breakfast Sandwich*	9.95	<i>Certified Angus Beef, Center Cut</i>	
<i>Scrambled Eggs, Smoked 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	13.95
		Fresh Berries	7.95 to 9.95
		Fresh Fruit Goblet	7.95

APPETIZERS

Double Stuffed Potato Spring Rolls®	8.95	Duck Potstickers	8.95
<i>Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion. Served with Sour Cream</i>		<i>Duck Breast, Shiitake Mushrooms and Crispy Vegetables in a Spicy Hoisin Sauce. Steamed then Sauteed until Crisp</i>	
Buffalo Chicken Rolls	9.95	Crispy Flautas	8.95
<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>Flour Tortillas Filled with Chicken, Poblano Chiles, Cilantro and Pepper-Jack Cheese, Fried Crisp and Served with Avocado Sauce</i>	
Vietnamese Chicken Summer Rolls	8.95	Crispy Ahi Sushi Roll*	13.95
<i>Chicken, Asparagus, Red and Yellow Peppers, Carrots and Rice Noodles Rolled in a Wrapper. Served Cold with Spicy Peanut Sauce</i>		<i>Sushi Rice Wrapped in Nori Filled with Ahi, Avocado, Ginger, Green Onion and Spicy Chile Sauce Flash Fried Crisp</i>	
Chicken Lettuce Wraps	9.95	Oven Baked Rustic Pizza	10.95 to 12.95
<i>Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Spinach & Ricotta, Sausage, Pepperoni and Mushrooms, Fire Roasted Vegetable, Thai Chicken or The Grand Italian</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	8.95	Crabcakes	12.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Served with Spicy Mustard Sauce</i>	
Creamy Spinach & Cheese Dip	10.95	Fried Calamari	11.95
<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>		<i>With Fried Rock Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	
Cheese Steak Spring Rolls	9.95	Seared Rare Ahi*	13.95
<i>All the Flavor of a "Philly Cheese Steak" with Mushrooms and Onions in a Crisp Spring Roll</i>		<i>Slices of Nori Wrapped Ahi Tuna Seared Rare. Garnished with Three Salads, Soy-Sake Dip and Wasabi Cream</i>	
Mini Chili Cheese Hot Dogs	8.95	Edamame	4.95
<i>Three Mini Beef Hot Dogs Topped with Chili and Cheese</i>		<i>Soybeans in their Pods Stir Fried with Spicy Szechuan Sauce</i>	
		Today's Soups	6.95

SALADS

House Green Salad	6.95	Asian Chicken Salad	13.95
<i>Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Shaft's Blue Cheese 1.00 additional</i>		<i>Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion and Roasted Almonds. Tossed in Our Asian Dressing</i>	
Blue Cheese Salad	8.95	Southwestern Salad	14.50
<i>Fresh Greens Tossed with Blue Cheese Dressing and Topped with Niman Ranch Bacon, Tomato, Croutons and Shaft's Blue Cheese Crumbles</i>		<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>	
Iceberg Lettuce Wedge	8.50	Portofino Chicken Salad	13.95
<i>With Thousand Island, Niman Ranch Bacon, Tomato and Grated Egg</i>		<i>Chicken Breast, Orange, Glazed Walnuts, Red Onion, Shaft's Blue Cheese and Mixed Lettuces all Tossed with Our House Vinaigrette</i>	
Chopped Salad	9.95	Grand Cobb Salad	14.95
<i>Grilled Chicken, Niman Ranch Bacon, Tomato, Shaft's Blue Cheese, Avocado, Egg and Mixed Greens Tossed in Our Vinaigrette</i>		<i>A Top Shelf Cobb Salad with Chicken, Niman Ranch Bacon, Avocado, Cherry Tomatoes, Shaft's Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
Caesar Salad	9.95	Seared Rare Ahi Tuna Salad*	16.95
<i>Whole Romaine Leaves with Parmesan Crisps</i>		<i>With Romaine, Radicchio, Frisee and Avocado Tossed in Our Vinaigrette</i>	
Sheila's Chicken Salad	12.95		
<i>A Fantastic Salad of Mixed Greens, Chicken, Carrots and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette. Garnished with Glazed Peanuts</i>	13.95		



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

SERVED FROM MIDNIGHT - 6:00 AM

BURGERS AND SANDWICHES

DeLux Drive-In Burger* Chargrilled Certified Angus Beef with Lettuce, Tomato, Onion, Pickles and Mayonnaise. Served with Fries.	8.95	Spicy Buffalo Chicken Sandwich Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce and Melted Cheese. Served on a Brioche Bun with Fries.	10.95
The Chop House Burger* An Extra Large Certified Angus Beef Burger Served with Fries. Your Choice of Cheese, Bacon, Avocado or Sautéed Mushrooms 1.00 each	10.95	Carolina B.B.Q. Pork Sandwich Slow Roasted Pork, Our Honey-Chipotle B.B.Q. Sauce and Cole Slaw all Piled High on a Bun. Served with Fries and Peanut Slaw.	11.50
Grand Lux Burger Melt** On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing. Served with Fries.	11.95	BLT Sandwich Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread. Served with Fries.	9.50
The Max Burger* Our Greatest Hamburger Creation! Certified Angus Beef Topped with Cheddar Cheese, Crisp Bacon, Mushrooms, Onions and Roasted Short Ribs. Served with Fries.	13.95	Chicken Salad Sandwich Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise. Served with Fries.	9.95
Santa Barbara Chicken Sandwich A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on Our Brioche Bun. Served with Fries.	11.95	Short Rib Sloppy Joe A Sloppy Joe made with Premium Short Ribs and Certified Angus Ground Beef on a Butter-Grilled New England Style Bun. Served with Fries.	10.95
Grand Club Sandwich Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast. Served with Fries.	11.95	Short Rib Grilled Cheese Sandwich Slow Roasted Short Ribs, Caramelized Onion and Creamy Melted Cheese on Grilled Country Bread. Served with Fries.	12.95
		Grilled Ahi Tuna Burger* Grilled "Au Poivre" Style on a Brioche Bun. Served with Fries.	14.95

SPECIALTIES AND PASTA

Zen Noodles A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side	12.95	Crispy Fish and Chips Always Fresh! Tempura Style - Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce	15.95
Pasta Telephono A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and Topped with Toasted Bread Crumbs With Sautéed Chicken	12.95	Cajun Shrimp & Chicken Jambalaya Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce. Served with White Rice	17.95
Pasta Carbonara Imported Spaghettini Pasta Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!	15.95	Chicken Parmesan A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Pasta	16.95
Pasta with Chicken, Sun-Dried Tomato and Mushrooms Tossed with Sun-Dried Tomato, Fresh Mushrooms, Garlic, Cream and Parmesan Cheese	14.95	Shaking Beef* Southeast Asian Inspired! Pieces of Beef Tenderloin, Red and Green Onions Sautéed with a Mildly Spicy Marinade. Served with Steamed White Rice	19.95
Pasta with Grilled Chicken, Tomato, Basil & Mozzarella Light and Fresh. Topped with Roasted Tomatoes and a Touch of Garlic	15.95	Shrimp Scampi Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	19.95
Crispy Caramel Chicken Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Rice	15.95		

STEAKS

We Use the Finest Certified Angus Beef® for Our Steaks

All Steaks Served with French Fries and Au Jus

Prime Top Sirloin* Garlic-Herb Butter	24.95
Petite Filet*	27.95
Filet Mignon*	33.95
New York Steak*	31.95
Rib Eye Steak*	29.95
Cajun Rib Eye Steak* Marinated with Cajun Spices	30.95



DESSERTS

BAKED FRESH IN 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.

Banana Cream Pie <i>Crunchy Pecan Graham Crust Filled with Delicious Banana Cream Custard and Lots of Fresh Bananas. Topped with Fresh Whipped Cream</i>	7.50	Apple Crisp <i>Topped with Crispy Nut Crunch. Served Warm with Vanilla Ice Cream</i>	7.50
Warm Sticky Bun Bread Pudding <i>Served with Whiskey Sauce, Sugared Pecans and Whipped Cream</i>	7.50	Key Lime Pie <i>Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream</i>	7.50
Fresh Strawberry Shortcake <i>A Warm Sugar Topped Shortcake Filled with Fresh Strawberries and Vanilla Ice Cream. Topped with Whipped Cream</i>	7.95	“The Best” Carrot Cake <i>Citrus Cream Cheese Icing</i>	6.95
Crème Brulee Duo <i>Delectably Smooth and Silky. One Classic Vanilla and the other Deep Chocolate. Finished with a Crunchy Sugary Top</i>	7.50	Deep Dark Fudge Cake <i>Fudgy Chocolate Frosting</i>	6.95
		Red Velvet Cake <i>A Southern Classic with Cream Cheese Frosting</i>	6.95

Bananas Foster 7.95

Scoops of Vanilla Ice Cream Topped with a Sauce of Sauteed Fresh Bananas, Myers’s Rum, Banana Liqueur, Brown Sugar and Cinnamon

Fudge Cake Collision 8.95

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

A Box of Warm Homemade Chocolate Chip Pecan Cookies 6.95

A Freshly Baked Dozen. Take the Rest Home!

A Box of Freshly Baked Cupcakes 7.95

Four in a Box. Chocolate with Chocolate Frosting

OUR FAMOUS CHEESECAKES

Baked by **The Cheesecake Factory**®

Original
Fresh Strawberry

Dulce De Leche Caramel Cheesecake
Oreo® Cheesecake

White Chocolate Raspberry Truffle Cheesecake®

Cheesecake from 6.95 to 7.95

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

“THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED.”

** CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.*

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

No Checks Please • Not responsible for lost or stolen articles • We reserve the right to refuse service to anyone.
Prices Subject to Change Without Notice. Sales Tax will be added to the retail price on all taxable items.

All Substitutions Charged A La Carte.

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www.grandluxcafe.com

