Desmond & Alice

Your hosts, take this opportunity of welcoming you to our friendly family run restaurant. If you wish to inquire about any dish before you decide to order please ask, we would be delighted to advise you.

Our extensive Wine List is available on request.

We sincerely hope you have a most enjoyable and relaxing evening with us and any little thing that we can do to make it so, please do not hesitate to ask.

Bon Appetit.
The Staff of The Grand Cafe



The CRAID

Est. 1981

Quang Van Hong, Executive Chef Walter Hansberry, Catering Manager George West, Sous Chef Flor Milla, Pastry Chef

DESMOND AND ALICE LLOYD, PROPRIETORS



APPETIZERS

Jumbo Shrimp Cocktail Horseradish Cocktail Sauce	15 ⁵⁰
BLUE POINT OYSTERS ON THE HALF SHELL A Horseradish Cocktail Sauce And Mignonette Vinaigrette	15 ⁵⁰
GRAND CAFE HOUSE SMOKED SALMON LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL SERVED WITH TOAST POINTS	15 ⁵⁰
GRAND CAFE CLASSIC STEAK TARTARE Traditional Garniture and Warm Pumpernickel Toast Points	2100
GRATINEE OF ESCARGOT Thai Basil-Garlic Butter And a Crispy Scallion Crouton	1200
ANDOUILLE SAUSAGE With Warm Lentil Salad and Garlic Red Wine Reduction	1200
PANKO CRUSTED SHRIMP SCAMPI WITH ROASTED GARLIC FRENCH BAQUETTE	1650
SAUTEED FRESH PAN SEARED FOIE GRAS PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST PO	22 ⁰⁰ DINTS

CHEF'S APPETIZER SPECIALS

Quang's Stir-Fried Duck	
Over Soba Noodles, with Roasted Peanut Mint Dressing	

Quang's Duck Mousse Foie Gras Terrine PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST POINTS

SAUTEED	WILD M	USHE	ROOM	CREPE	12 ⁵⁰
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SHALLOTS AND WHITE WINE DEMI GLACE

CRISPY POLENTA DUSTED BLUE POINT OYSTERS 16^{00}

REMOULADE SAUCE

SEAFOOD CREPE 13^{50}

SAFFRON BEURRE BLANC

SAUTEED CHICKEN AND BRIE CREPE 12^{00}

COGNAC CREAM SAUCE

SALADS

Warm Brie Salad	9 ⁵⁰
Oven Roasted Brie On Home Made Pecan Bread, Served With Mesclun Mix, Tomato,	Cucumber
And A Champagne Grape Vinaigrette	
Wedge Salad	9^{00}

MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE, CRUMBLED BACON AND

Whole Grain Mustard Dressing

SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES, HEART OF PALM AND A ROASTED SHALLOT-THYME VINAIGRETTE

GRAND CAFE CHOPPED TOSSED SALAD



CLASSIC	CAESAR	SALAD

Romaine Lettuce, Imported Parmesan, Seasoned Croutons and Parmesan Shavings

Belgian Endive

WITH ROQUEFORT CHEESE, BASIL PLUM TOMATO, CANDIED WALNUTS, BLUE CHEESE DRESSING

Soups Maine Lobster Bisque 850

Soup Du Jour 7⁵⁰

French Onion Soup 850

HERB CRUTON, GRUYERE CHEESE

SEAFOOD	
GRILLED KING SALMON	28 ⁵⁰
Puree of Parsnip and Zucchini, and a Mustard Dill Sauce	
GRILLED CENTER CUT SWORDFISH	26^{50}
Saffron Risotto, Green Peas, Corn, Tomato Fondue	
Pan Seared "Rare" Ahi Tuna	34^{00}
Soba Noodles, Julienne Of Vegetables,	
Ginger-Seaweed and Wasabi with a Kamada Dashi Reduction	
Pan Seared Bronzini	28^{50}
Crabmeat, Scallion, Jasmine Rice, Sundried Tomato Beurre Blanc	
PAN SEARED SEA SCALLOPS	28^{50}
Tarrigon Risotto, Marinated Plum Tomato, Red Pepper Coulis	
PASTA	
Fusilli Seafood Pasta	26 ⁵⁰
SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO RAGOUT, ONION, GARLIC, THAI BASIL	
Whole Wheat Vegetarian Pasta	22 ⁵⁰
Roasted Garlic Puree, Fresh Julienne of Vegetables with Vegetable Broth	
MEAT	
CARAMER PERVICUING DOLOMOR DONY CHAR	2750

Fuji Apple, Cabbage, Sweet Potato Pancake and Whole Grain Mustard Demi Gla	Z / ² .CE
GRILLED NEW YORK ANGUS SIRLOIN FRENCH BEANS, PARSLEY PARMESAN POTATO CUBES, AND A RED WINE DEMI GLACE	38 ⁵
PAN ROASTED ANGUS FILET MIGNON SAUTEED PEPPERS AND ONIONS WITH HOME MADE POMMES FRITES	39°
Oven Roasted Duck Breast Wild Rice, French Beans, Chestnut Puree, Bing Cherry Sauce	285
SLICED SAUTEED CHICKEN BREAST BROCCOLI, HOMEMADE SPATZLE NOODLE, SAUCE CHASSEURE	245
SAUTEED CALVES LIVER PUREED POTATOES, GREEN PEAS, SAUTEED ONIONS, BACON AND A RASPBERRY DEMI GLAC	23 5 CE

SIDE OFFERINGS \$8°° EACH OR 3 FOR \$19°°

KOBE BEEF HAMBURGER

SLICED ONION, LETTUCE-TOMATO SALAD AND HOME MADE POMMES FRITES

HOMEMADE POMMES FRITES • TRUFFLE MACARONI AND CHEESE • CREAMED OR SAUTEÉD SPINACH Pureed Idaho Potatoes • Onion Rings • Sauteéd Wild Mushrooms STEAMED OR SAUTEED BROCCOLI WITH GARLIC • GRILLED ASPARAGUS WITH IMPORTED PARMESAN

PLATE SHARING SUBJECT TO \$6 CHARGE