

LUNCH
APPETIZERS

CRISPY CALAMARI 12⁹⁵
SWEET PEPPERS, CAPERS, HOMEMADE POMADORO SAUCE

**SEVEN BLUE POINT OYSTERS
ON THE HALF SHELL 14⁹⁵**
HORSERADISH COCKTAIL SAUCE AND
MIGNONETTE VINAIGRETTE

GRAND CAFE HOUSE SMOKED SALMON 15⁹⁵
LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS,
ONIONS AND BASIL OIL AND TOAST POINTS

GRATINEE OF ESCARGOT 12⁹⁵
THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI 13⁹⁵
WITH ROASTED GARLIC FRENCH BAGUETTE

SAUTEED ANDOUILLE SAUSAGE 13⁹⁵
OVER APPLE RISOTTO
WITH ROASTED GARLIC RED WINE REDUCTION

SAUTEED FRESH PAN SEARED FOIE GRAS 22⁹⁵
PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED
APPLES AND BRIOCHE TOAST POINTS

SOUPS

MAINE LOBSTER BISQUE 8⁰⁰ **SOUP DU JOUR 7⁰⁰** **GRAND CAFE FRENCH ONION SOUP 8⁰⁰**
HERB CRUTON, GRUYERE CHEESE, CRISPY ONION STRAWS

SALADS

ADD TO ANY SALAD YOUR CHOICE OF GRILLED CHICKEN (7⁵⁰), GRILLED SHRIMP (8⁵⁰), SLICED SIRLOIN STEAK (11⁰⁰), OR GRILLED SALMON (11⁰⁰)

WARM BRIE SALAD 9⁹⁵
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD,
WITH MESCLUM-ICE BERG MIX, TOMATO, CUCUMBER AND A CHAMPAGNE-GRAPE VINAIGRETTE

TOSSED ENDIVE AND VEGETABLE SALAD 11⁹⁵
BABY ARTICHOKEs, ASPARAGUS, TOMATO, SNAP PEAS, SHAVED FENNEL, FETA CHEESE,
BLACK OLIVES, BASIL CHAMPAGNE VINAIGRETTE

GRAND CAFE CHOPPED TOSSED SALAD 7⁵⁰
SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES, HEART OF PALM AND A RASPBERRY VINAIGRETTE

WEDGE SALAD 8⁰⁰
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE, CRUMBLED BACON AND A WHOLE GRAIN MUSTARD DRESSING

CLASSIC CAESAR SALAD 7⁵⁰
ROMAINE LETTUCE, IMPORTED PARMESAN, SEASONED CROUTONS AND PARMESAN SHAVINGS

CHEF QUANG’S SPECIALS

**SEVEN BAKED BLUE POINT OYSTERS TEMPURA
ON HALF SHELL 15⁹⁵**

GRAND CAFE FOIE GRAS TERRINE 22⁹⁵
PORT WINE REDUCTION, CHESTNUT PUREE, CURRY ONION
CONFIT AND BRIOCHE TOAST POINTS

STIR-FRIED DUCK 13⁹⁵
OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING

SWEET SOUR CHICKEN TEMPURA 12⁹⁵
WITH STIR FRIED RICE

SEAFOOD CREPE 14⁹⁵
SAFFRON BEURRE BLANC

SAUTEED WILD MUSHROOM CREPE 12⁹⁵
SHALLOTS AND WHITE WINE REDUCTION

LUNCH
GRAND CAFE SANDWICHES

(CHOICE OF FRESH FRUIT SALAD OR POMMES FRITES OR SWEET POTATO FRIES)

GRAND CAFE TURKEY CLUB SANDWICH 11⁹⁵
SERVED ON TOASTED WHITE BREAD OR WHOLE WHEAT, MAYONNAISE, LETTUCE, TOMATO, CRISPY BACON

GRILLED CHICKEN BREAST ON BRIOCHE ROLL 11⁹⁵
LETTUCE, TOMATO, HORSERADISH, MAYONNAISE

SHAVED ANGUS SIRLOIN ON FRENCH BAGUETTE 15⁹⁵
CARAMELIZED ONIONS, RED PEPPERS, NEW JERSEY CHEDDAR

GRAND CAFE SMOKED SALMON CLUB SANDWICH 14⁹⁵
ON TOASTED WHITE BREAD OR WHOLE WHEAT, CREAM CHEESE, LETTUCE, TOMATO, RED ONION, CAPERS

SEAFOOD

ORANGE GLAZED KING SALMON 19⁹⁵
GRILLED ZUCCHINI, BROWN RICE, GINGER THAI BASIL
BEURRE BLANC

PAN SEARED BRONZINI 18⁹⁵
WITH BRUNOISE OF VEGETABLES, JASMINE RICE,
ROASTED GARLIC TOMATO FONDUE

PAN SEARED AHI TUNA 20⁹⁵
SOFT NOODLES, JULIENNE OF VEGETABLES, GINGER-SEAWEED
WASABI WITH KAMADA REDUCTION

LOBSTER FUSILLIE SEAFOOD PASTA 19⁹⁵
SHRIMP, BAY SCALLOPS, GREEN PEAS, CONCAISE ONION,
GARLIC, THAI BASIL AND TOMATO RAGOUT

WARM MAINE LOBSTER SALAD 23⁹⁵
OVER ANGEL HAIR PASTA WITH SHITAKE MUSHROOMS, BASIL,
TOMATOES AND AGED SHERRY WINE VINAIGRETTE

GULF SHRIMP TEMPURA 16⁹⁵
WITH ANDOUILLE SAUSAGE STIR FRIED RICE,
SWEET AND SOUR SAUCE

MEAT

GRILLED CHICKEN BREAST 16⁹⁵
WITH WILD MUSHROOMS, ZUCCHINI, BACON GRAVY, IDAHO MASH POTATO, CRISPY ONION STRAWS

OVEN BAKED CRUSTED TRADITIONAL CHICKEN POT PIE 12⁹⁵

OVEN BAKED SHEPPARD’S PIE WITH SWEET CHEDDAR CHEESE 12⁹⁵

BREAST OF CHICKEN FRANCAISE 14⁹⁵
POTATO PUREE, BROCCOLI, CAPER WHITE WINE PARSLEY SAUCE

KOBE BEEF HAMBURGER 16⁹⁵
BRIOCHE ROLL, SLICED RED ONION, LETTUCE-TOMATO SALAD AND HOME MADE POMMES FRITES

GRAND CAFE CLASSIC STEAK TARTARE 22⁹⁵
TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

SAUTEED CALVES LIVER 17⁹⁵
WITH BELL PEPPERS, ONION, PINEAPPLE, IDAHO MASH, RED WINE DEMI GLAZE, CRISPY BACON

PAN ROASTED ANGUS FILET MIGNON 23⁹⁵
WITH CELERY ROOT POTATO PUREE, BLACK TRUFFLE DEMI GLAZE

SIDE OFFERINGS

8⁰⁰ EACH

SWEET POTATO FRIES • HOMEMADE POMMES FRITES • TRUFFLE MACARONI AND CHEESE
CREAMED OR SAUTEÉD SPINACH • PUREED IDAHO POTATOES • ONION RINGS • CRISPY ONION STRAWS
SAUTEÉD WILD MUSHROOMS • STEAMED OR SAUTEÉD BROCCOLI WITH GARLIC
GRILLED ASPARAGUS WITH IMPORTED PARMESAN



FOR UPCOMING EVENTS!