



DINNER

APPETIZERS

JUMBO SHRIMP COCKTAIL 15⁵⁰
HORSERADISH COCKTAIL SAUCE

SEVEN BLUE POINT OYSTERS ON THE HALF SHELL 15⁹⁵
A HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE

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

GRAND CAFE CLASSIC STEAK TARTARE 21⁰⁰
TRADITIONAL GARNTIURE AND WARM PUMPERNICKEL TOAST POINTS

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

SAUTEED ANDOUILLE SAUSAGE 14⁰⁰
OVER WARM LENTIL SALAD, ROASTED GARLIC, RED WINE
REDUCTION

GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI 14⁹⁵
WITH ROASTED GARLIC FRENCH BAGUETTE

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

CHEF QUANG'S APPETIZER SPECIALS

STIR-FRIED DUCK \$14.50
OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING

AHI TUNA TARTAR \$14.00
CRISPY WONTON, LEMON GRASS OIL, SEAWEED SALAD

GRAND CAFE FOIE GRAS TERRINE \$22.95
PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE
TOAST POINTS

SAUTEED WILD MUSHROOM CREPE \$12.95
SHALLOTS AND WHITE WINE REDUCTION

SEAFOOD

STEAMED OR GRILLED KING SALMON 28⁹⁵
BROCCOLI AND POTATO PUREE, HORSERADISH PAN SAUCE

GRILLED CENTER CUT SWORDFISH 27⁹⁵
RISOTTO, GREEN PEAS, CORN,
TOMATO FONDUE

PAN SEARED "RARE" AHI TUNA 34⁰⁰
SOBA NOODLES, JULIENNE OF VEGETABLES,
GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION

POTATO CRUSTED BRONZINI 28⁵⁰
CRABMEAT, LEMON SCALLION, JASMINE RICE,
SUNDRIED TOMATO BEURRE BLANC

PAN SEARED JUMBO SEA SCALLOPS 28⁵⁰
POLENTA, MARINATED PLUM TOMATO, LEMON THYME BEURRE BLANC

SIDE OFFERINGS

\$8⁰⁰ EACH OR 3 FOR \$20⁰⁰

HOMEMADE POMMES FRITES

TRUFFLE MACARONI AND CHEESE

CREAMED OR SAUTEED SPINACH

PUREED IDAHO POTATOES

ONION RINGS

SAUTEED WILD MUSHROOMS SCALLIONS

STEAMED OR SAUTEED BROCCOLI WITH GARLIC

GRILLED ASPARAGUS WITH IMPORTED PARMESAN

SALADS

WARM BRIE SALAD 9⁹⁵
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD,
SERVED WITH MESCLUN MIX, TOMATO, CUCUMBER
AND A CHAMPAGNE GRAPE VINAIGRETTE

WEDGE SALAD 9⁰⁰
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE,
CRUMBLIED BACON AND A WHOLE GRAIN MUSTARD DRESSING

CLASSIC CAESAR SALAD 8⁵⁰
ROMAINE LETTUCE IMPORTED PARMESAN, SEASONED CROUTONS
AND PARMESAN SHAVINGS

GRAND CAFE CHOPPED TOSSED SALAD 8⁹⁵
SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES,
HEART OF PALM AND A RASPBERRY VINAIGRETTE

BELGIAN ENDIVE 9⁹⁵
WITH ROQUEFORT CHEESE, BASIL PLUM TOMATO, CANDIED
WALNUTS, BLUE CHEESE DRESSING

SOUPS

MAINE LOBSTER BISQUE \$8.95 **SOUP DU JOUR** \$7.50

GRAND CAFE FRENCH ONION SOUP \$7.95
HERB CRUTON, GRUYERE CHEESE, CRISPY ONION RING

DINNER ENTREES

SEVEN CRISPY POLENTA DUSTED BLUE POINT OYSTERS \$15.95
REMOULADE SAUCE

STEAMED PRINCE EDWARD ISLAND MUSSELS \$12.95
WITH ROASTED GARLIC FRENCH BAGUETTE

SEAFOOD CREPE \$13.95
SAFFRON BEURRE BLANC

SWEET SOUR CHICKEN OR PORK TEMPURA \$13.95
WITH STIR FRIED RICE

PASTA

FUSILLI SEAFOOD PASTA 25⁹⁵
SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO RAGOUT, ONION,
GARLIC, THAI BASIL

WHOLE WHEAT VEGETARIAN PASTA 19⁹⁵
ROASTED GARLIC PUREE, FRESH JULIENNE OF VEGETABLES WITH
VEGETABLE BROTH

MEAT

DOUBLE CUT ROASTED PORK CHOP 27⁹⁵
RUTABAGA AND FUJI APPLE GRATIN, SWISS CHARD WHOLE GRAIN
MUSTARD DEMI GLAZE

GRILLED ANGUS NEW YORK SIRLOIN 39⁹⁵
BEEF STEAK TOMATO, OREGANO CRUMBLIED BLUE CHEESE, RED WINE
DEMI GLAZE

PAN ROASTED ANGUS FILET MIGNON 39⁹⁵
SAUTEED PEPPERS AND ONIONS WITH HOME MADE POMMES FRITES,
BLACK TRUFFLE DEMI GLAZE

PAN ROASTED DUCK BREAST 27⁹⁵
CHESTNUT PUREE, POLENTA AND PORT WINE DEMI GLAZE

ROASTED FREE RANGE HALF CHICKEN 22⁹⁵
ROASTED TOMATO, BROCCOLI RABE, YUKON POTATO,
SAGE DEMI GLAZE

SAUTEED CALVES LIVER 21⁹⁵
PUREED POTATOES, GREEN PEAS, SAUTEED ONIONS, BACON
AND A RASPBERRY DEMI GLAZE

KOBE BEEF HAMBURGER 19⁹⁵
SLICED ONION, LETTUCE-TOMATO SALAD, AVOCADO AND
HOME MADE POMMES FRITES



FOR UPCOMING EVENTS!

