



LUNCH

APPETIZERS

JUMBO SHRIMP COCKTAIL \$13.00
HORSERADISH COCKTAIL SAUCE

BLUE POINT OYSTERS ON THE HALF SHELL \$15.00
HORSERADISH COCKTAIL SAUCE
AND MIGNONETTE VINAIGRETTE

GRAND CAFE HOUSE SMOKED SALMON \$15.00
LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS
AND BASIL OIL AND TOAST POINTS

BELGIAN ENDIVE \$8.00
WITH ROQUEFORT CHEESE, BASIL PLUM TOMATO,
CANDIED WALNUTS, BLUE CHEESE DRESSING

GRATINEE OF ESCARGOT \$11.00
THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

PANKO CRUSTED SHRIMP SCAMPI \$15.00
WITH ROASTED GARLIC FRENCH BAGUETTE

ANDOUILLE SAUTEED SAUSAGE \$13.00
SLICED OVER WARM LENTIL SALAD
ROASTED GARLIC RED WINE REDUCTION

GRAND CAFE SANDWICHES AND POT PIES

GRAND CAFE TURKEY CLUB SANDWICH \$11.50
ON TOASTED WHITE BREAD OR WHOLE WHEAT, MAYONNAISE,
LETTUCE, TOMATO, BACON AND POMME FRITES

OVEN BAKED CRUSTED TRADITIONAL CHICKEN POT PIE \$11.00

GRILLED CHICKEN BREAST ON FRENCH BAGUETTE \$12.00
LETTUCE, TOMATO, MAYONNAISE AND POMMES FRITES

OVEN BAKED SHEPHERDS POT PIE \$11.00
WITH WINTER ONION MASH

SEAFOOD

GRILLED KING SALMON \$19.00
PUREE OF PARSNIP AND ZUCCHINI, AND A MUSTARD DILL SAUCE

PAN SEARED BRONZINI \$18.00
CRABMEAT, SCALLION, JASMINE RICE, SUNDRIED TOMATO
BEURRE BLANC

GRILLED CENTER CUT SWORDFISH \$17.00
SAFFRON RISOTTO, PEAS, CORN, TOMATO FONDUE

FUSILLIE SEAFOOD PASTA \$16.50
SHRIMP, BAY SCALLOPS, GREEN PEAS, CONCAISE ONION, GARLIC,
THAI BASIL AND TOMATO RAGOUT

WARM MAINE LOBSTER SALAD \$24.00
OVER ANGEL HAIR PASTA WITH SHIITAKE MUSHROOMS, BASIL,
TOMATOES AND AGED SHERRY WINE VINAIGRETTE

SIDE OFFERINGS

\$7.00 EACH OR 3 FOR \$18.00

HOMEMADE POMMES FRITES
TRUFFLE MACARONI AND CHEESE
CREAMED OR SAUTEED SPINACH
PUREED IDAHO POTATOES
ONION RINGS
SAUTEED WILD MUSHROOMS
STEAMED OR SAUTEED BROCCOLI WITH GARLIC
GRILLED ASPARAGUS WITH IMPORTED PARMESAN

SALADS

ADD TO ANY SALAD YOUR CHOICE OF GRILLED CHICKEN (\$7.00),
GRILLED SHRIMP (\$8.00), SLICED SIRLOIN STEAK (\$10.50),
GRILLED SWORD (\$10.00) OR SALMON (\$10.00)

WARM BRIE SALAD \$9.00
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD WITH
MESCLUM-ICE BERG MIX, TOMATO, CUCUMBER AND A CHAMPAGNE
GRAPE VINAIGRETTE

GRAND CAFE CHOPPED TOSSED SALAD \$7.50
SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES,
HEART OF PALM AND A ROASTED SHALLOT-THYME VINAIGRETTE

WEDGE SALAD \$8.00
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE
CRUMBLED BACON AND A WHOLE GRAIN MUSTARD DRESSING

CLASSIC CAESAR SALAD \$7.50
ROMAINE LETTUCE IMPORTED PARMESAN, SEASONED CROUTONS
AND PARMESAN SHAVINGS

SOUPS

MAINE LOBSTER BISQUE \$8.00 **SOUP DU JOUR** \$7.00

BAKED FRENCH ONION SOUP \$8.00
HERB CRUTON, GRUYERE CHEESE

CHEF'S SPECIALS

QUANG'S STIR-FRIED DUCK \$14.00
OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING

CHICKEN COQ AU VIN WITH WINTER ONION MASH \$14.00

SAUTEED CHICKEN BRIE CREPE \$13.00
COGNAC CREAM SAUCE

SEAFOOD CREPE \$13.00
SAFFRON BEURRE BLANC

LUNCH ENTREES

MEAT

GRAND CAFE HOME MADE MEAT BALLS \$14.50
ANGEL HAIR PASTA, HOME MADE TOMATO SAUCE AND
CRUSHED HERB-PANKO PARMESAN CHEESE

ONION CRUSTED PORK TENDERLOIN \$14.50
FUJI APPLE, CABBAGE, WHOLE GRAIN MUSTARD DRESSING,
SWEET POTATO PANCAKE

BREAST OF CHICKEN FRANCAISE \$14.50
POTATO PUREE, CARROTS, CAPER WHITE WINE PARSLEY SAUCE

KOBE BEEF HAMBURGER \$14.50
SLICED ONION, LETTUCE-TOMATO SALAD AND
HOME MADE POMMES FRITES

GRAND CAFE CLASSIC STEAK TARTARE \$19.50
TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

SAUTEED CALVES LIVER \$17.00
POTATO PUREE, GREEN PEAS, SAUTEED ONION, BACON
AND A RASPBERRY DEMI GLACE

GRILLED ANGUS SLICED SIRLOIN \$21.00
HARICOT VERT, PARSLEY PARMESAN POTATO CUBES AND A BRANDY
DEMI GLACE

DINNER MENU AVAILABLE



FOR UPCOMING EVENTS!





The GRAND
CAFE

Est. 1981

QUANG VAN HONG, EXECUTIVE CHEF
WALTER HANSBERRY, CATERING MANAGER
GEORGE WEST, SOUS CHEF
FLOR MILLA, PASTRY CHEF

DESMOND AND ALICE LLOYD, PROPRIETORS

