

DINNER

APPETIZERS

GULF SHRIMP COCKTAIL HORSERADISH COCKTAIL SAUCE	15 ⁹⁵
SEVEN BLUE POINT OYSTERS ON THE HALF SHELL A HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE	15 ⁹⁵
GRAND CAFE HOUSE SMOKED SALMON LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL SERVED WITH TOAST POINTS	15 ⁹⁵
GRAND CAFE CLASSIC STEAK TARTARE TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS	22 ⁹⁵
GRATINEE OF ESCARGOT THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON	12 ⁹⁵
SAUTEED ANDOUILLE SAUSAGE OVER WARM APPLE RISOTTO, ROASTED GARLIC, RED WINE REDUCTION	13 ⁹⁵
GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI WITH ROASTED GARLIC FRENCH BAQUETTE	14 ⁹⁵
SAUTEED FRESH PAN SEARED FOIE GRAS PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST POINTS	22 ⁹⁵
PAN SEARED RARE PANKO CRUSTED AHI TUNA WITH WASABI GINGER AND KAMADI DASHI REDUCTION	15 ⁹⁵

CHEF QUANG'S APPETIZER SPECIALS

SEVEN BAKED BLUE POINT OYSTERS TEMPURA ON HALF SHELL	15 ⁹⁵
STIR-FRIED DUCK OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING	14 ⁵⁰
GRAND CAFE FOIE GRAS TERRINE PORT WINE REDUCTION, CHESTNUT PUREE, CURRY ONION CONFIT AND BRIOCHE TOAST POINTS	22 ⁹⁵
SAUTEED WILD MUSHROOM CREPE SHALLOTS AND WHITE WINE REDUCTION	12 ⁹⁵
CRISPY CALAMARI SWEET PEPPERS, CHERRY TOMATOES, CAPERS, HOMEMADE POMADORO SAUCE	13 ⁹⁵
SEAFOOD CREPE SAFFRON BEURRE BLANC	14 ⁹⁵
SWEET SOUR CHICKEN TEMPURA WITH STIR FRIED RICE	13 ⁹⁵

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, CRUMBLER BACON AND A WHOLE GRAIN MUSTARD DRESSING

GRAND CAFE CHOPPED TOSSED SALAD 8⁵⁰
SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES, HEART OF PALM AND A RASPBERRY VINAIGRETTE

SOUPS

MAINE LOBSTER BISQUE 8⁹⁵ **SOUP DU JOUR 7⁵⁰** **GRAND CAFE FRENCH ONION SOUP 7⁹⁵**
HERB CRUTON, GRUYERE CHEESE, CRISPY ONION STRAWS

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

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

DINNER ENTREES

SEAFOOD

ORANGE GLAZED KING SALMON GRILLED ZUCCHINI, BROWN RICE, GINGER THAI BASIL BEURRE BLANC	28 ⁹⁵
PAN SEARED "RARE" AHI TUNA SOBA NOODLES, JULIENNE OF VEGETABLES, GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION	35 ⁹⁵
PAN SEARED BRONZINI WITH BRUNOISE OF VEGETABLES, JASMINE RICE, ROASTED GARLIC TOMATO FONDUE	28 ⁵⁰

PASTA

LOBSTER FUSILLI SEAFOOD PASTA SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO RAGOUT, ONION, GARLIC, THAI BASIL	28 ⁹⁵
LO MEIN VEGETARIAN PASTA ROASTED GARLIC PUREE, FRESH JULIENNE OF VEGETABLES WITH PONZU SOY VEGETABLE BROTH	21 ⁹⁵

MEAT

DOUBLE CUT ROASTED PORK CHOP ROASTED SWEET POTATO, BACON BRUSSELLS SPROUTS, WHOLE GRAIN MUSTARD GLAZE	27 ⁹⁵
PAN ROASTED ANGUS FILET MIGNON WITH CELERY ROOT POTATO PUREE, BLACK TRUFFLE DEMI GLAZE	43 ⁹⁵
PAN ROASTED BREAST OF PEKIN DUCK WILD RICE, BOK CHOY, CHESTNUT PUREE, LINGONBERRY DEMI GLAZE	28 ⁹⁵
OVEN ROASTED FREE RANGE HALF CHICKEN BRIOCH SAVORY STUFFING, SAGE PAN SAUCE	24 ⁹⁵
SAUTEED CALVES LIVER WITH SAUTEED ONIONS, PINEAPPLE, IDAHO MASH, CRISPY BACON, RED WINE DEMI GLAZE	21 ⁹⁵
KOBE BEEF HAMBURGER SLICED RED ONION, LETTUCE-TOMATO SALAD, HOME MADE POMMES FRITES, CHEESE ON REQUEST	19 ⁹⁵

SIDE OFFERINGS

\$8⁰⁰ EACH OR 3 FOR \$20⁰⁰

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



FOR UPCOMING EVENTS!