



## DINNER APPETIZERS

**BLUE POINT OYSTERS ON THE HALF SHELL** 14<sup>00</sup>  
A HORSERADISH COCKTAIL SAUCE  
AND MIGNONETTE VINAIGRETTE

**GRAND CAFE HOUSE SMOKED SALMON** 14<sup>50</sup>  
LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS  
AND BASIL OIL SERVED WITH TOAST POINTS

**PAN SEARED PANKO "RARE" AHI TUNA** 14<sup>50</sup>  
AVOCADO ROLL, CUCUMBER, SEAWEED SALAD, PICKLED GINGER,  
WASABI AND A PONZU SOY SAUCE

**GRAND CAFE CLASSIC STEAK TARTARE** 19<sup>00</sup>  
TRADITIONAL GARNTIURE AND  
WARM PUMPERNICKEL TOAST POINTS

**SLICED BEEFSTEAK TOMATO** 10<sup>00</sup>  
GRATED ROQUEFORT CHEESE AND A BALSAMIC DRESSING  
ON A BED OF ICEBERG LETTUCE

**QUANG'S STIR-FRIED DUCK** 11<sup>00</sup>  
IN A HOISIN TORTILLA WRAP

**GRATINEE OF ESCARGOT** 11<sup>00</sup>  
THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

**ANDOUILLE SAUSAGE** \$12.00  
ORECCHIETTE AND BROCCOLI RAAB  
WITH OLIVE OIL AND BLACK OLIVES

### SOUPS

**MAINE LOBSTER BISQUE** \$8.50

**SOUP DU JOUR** \$7.50

**LITTLE NECK CLAMS** 13<sup>00</sup>  
OVER ANGEL HAIR PASTA WITH  
GARLIC THAI BASIL BROTH

**PANKO CRUSTED SHRIMP SCAMPI** 14<sup>00</sup>  
ROASTED GARLIC FRENCH BAGUETTE

**FRESH PAN SEARED FOIE GRAS** 22<sup>00</sup>  
PORT WINE REDUCTION CHESTNUT AND CARROT PUREE  
AND BRIOCHE TOAST POINTS

**QUANG'S SWEET AND SOUR PRAWNS** 14<sup>00</sup>  
STIR-FRIED SOFT NOODLES AND JULIENNE VEGETABLES

### SALADS

**WARM BRIE SALAD** 10<sup>00</sup>  
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD,  
SERVED WITH MESCLUN MIX, TOMATO, CUCUMBER  
AND A CHAMPAGNE GRAPE VINAIGRETTE

**WEDGE OF ICEBERG LETTUCE** 9<sup>00</sup>  
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE  
AND A WHOLE GRAIN MUSTARD DRESSING

**CLASSIC CAESAR SALAD** 7<sup>50</sup>  
ROMAINE LETTUCE IMPORTED PARMESAN, SEASONED CROUTONS  
AND PARMESAN SHAVINGS

**GRAND CAFE CHOPPED TOSSED SALAD** 7<sup>50</sup>  
SEASONAL GREENS WITH TOMATO, SPRING VEGETABLES,  
HEART OF PALM WITH TOASTED ALMONDS AND A  
ROASTED SHALLOT-THYME VINAIGRETTE

## DINNER ENTREES

### SEAFOOD

**PAN SEARED STRIPED BASS** 28<sup>50</sup>  
SLICED YUCON POTATO, ZUCCHINI SCALLION  
AND TOBIKO BEURRE BLANC

**GRILLED KING SALMON** 28<sup>50</sup>  
GRILLED VEGETABLES, COUSCOUS AND A PINK PEPPERCORN CHIVE  
WHITE WINE SAUCE

**GRILLED CENTER CUT SWORDFISH** 26<sup>50</sup>  
SAFFRON RISOTTO, BROCCOLI, BEEF STEAK TOMATO  
FONDUE AND CRISPY LEEK GARNISH

**PAN SEARED "RARE" AHI TUNA** 34<sup>00</sup>  
SOBA NOODLES, JULIENNE OF VEGETABLES,  
GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION

### PASTA

**WHOLE WHEAT VEGETARIAN PASTA** 19.00  
FRESH BABY BOK CHOY, SHIITAKE MUSHROOM, ZUCCHINI,  
TOMATO AND A THAI-BASIL VEGETABLE BROTH

**FUSILLI** 23<sup>50</sup>  
SALMON, SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO CONCAISE,  
ONION, GARLIC, THAI BASIL WITH WHITE WINE SAUCE

### MEAT

**BERKSHIRE ROASTED PORK CHOP** 26<sup>50</sup>  
POTATO PANCAKE, FUJI APPLE CHUTNEY,  
CABBAGE BACON AND A MUSTARD DEMI GLACE

**ANGUS 16 OZ NEW YORK SIRLOIN** 38<sup>50</sup>  
CHEDDAR CHEESE SMASHED POTATO, BRUSSELS SPROUTS,  
CARROTS WITH A ROASTED SHALLOT DEMI GLACE

**PAN ROASTED 14 OZ ANGUS FILET MIGNON** 39<sup>00</sup>  
SAUTEED PEPPERS AND ONIONS WITH  
HOME MADE POMMES FRITES

**OVEN ROASTED CHICKEN BREAST** 22<sup>50</sup>  
WITH BACON, CARROTS, PEAS, ONIONS, MUSHROOMS,  
PUREE OF POTATO AND A ROASTED GARLIC DEMI GLACE

**OVEN ROASTED TANGERINE-GINGER GLAZED HALF DUCK** 28<sup>50</sup>  
CHESTNUT PUREE, SCALLION CREPES, FRENCH BEANS  
AND A TANGERINE-GINGER DEMI GLACE

**SAUTEED CALVES LIVER** 21<sup>00</sup>  
HORSERADISH PUREED POTATOES, GREEN PEAS, SAUTEED ONIONS,  
BACON AND A RED WINE DEMI GLACE

**KOBE BEEF HAMBURGER** 18<sup>50</sup>  
SLICED ONION, LETTUCE-TOMATO SALAD AND  
HOME MADE POMMES FRITES

### SIDE OFFERINGS

\$7<sup>00</sup> EACH OR 3 FOR \$18<sup>00</sup>

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



FOR UPCOMING EVENTS!

