

DINNER

APPETIZERS

BLUE POINT OYSTERS ON THE HALF SHELL 13⁰⁰

SERVED WITH A JALAPENO COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE

GRAND CAFE HOUSE SMOKED SALMON 14⁵⁰

LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL
SERVED WITH TOAST POINTS

AHI TUNA SASHIMI 14⁰⁰

SMOKED SALMON ROLL, CUCUMBER-AVOCADO ROLL, SERVED WITH PICKLED GINGER,
WASABI AND A PONZU SOY SAUCE

GRAND CAFE CLASSIC STEAK TARTARE 18⁰⁰

SERVED WITH TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

SLICED BEEF STEAK TOMATO 11⁰⁰

SERVED WITH GRATED ROQUEFORT CHEESE AND A BALSAMIC REDUCTION ON A BED OF ICEBERG LETTUCE

QUANG'S STIR-FRIED DUCK 11⁵⁰

SERVED WITH EGG NOODLE, CUCUMBER AND A MINT-PEANUT DRESSING

SAUTEÉD ESCARGOT 11⁵⁰

SERVED WITH A THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

ANDOUILLE SAUSAGE 9⁵⁰

SERVED WITH A TARO ROOT PUREE AND TRUFFLE DEMI GLACE

PANKO CRUSTED SHRIMP SCAMPI 14⁰⁰

WITH ROASTED GARLIC FRENCH BAQUETTE

FRESH PAN SEARED FOIE GRAS 22⁰⁰

SERVED WITH A PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST POINTS

SOUPS

MAINE LOBSTER BISQUE 8⁵⁰ **SOUP DU JOUR** 7⁵⁰

SALADS

WARM BRIE SALAD 10⁰⁰

CRISPY BRIE ON HOME MADE PECAN BREAD, SERVED WITH ARUGULA, RADDICCHIO, FUJI APPLE
AND A GOAT CHEESE DRESSING

JULIENNE OF ENDIVE SALAD 9⁵⁰

WITH MARINATED PLUM TOMATO, ROQUEFORT CHEESE AND A WHOLE GRAIN MUSTARD DRESSING

GRAND CAFE CHOPPED TOSSED SALAD 7⁵⁰

SEASONAL GREENS WITH TOMATO, CARROTS, ASPARAGUS, HEART OF PALM WITH TOASTED ALMONDS
AND A ROASTED SHALLOT-ROSEMARY VINAIGRETTE

CLASSIC CAESAR SALAD 7⁵⁰

SERVED WITH ROMAINE LETTUCE, IMPORTED PARMESAN, SEASONED CROUTONS
AND PARMESAN SHAVINGS

SEAFOOD

NEW ENGLAND COD 26⁵⁰

WRAPPED IN A POTATO CRUST, SERVED WITH RATATOUILLE AND A GINGER AIOLI

PAN SEARED SALMON WITH A HONEY GLACE 28⁵⁰

SERVED WITH SCALLION JASMINE RICE AND A BEEF STEAK TOMATO JUS

GRILLED CENTER CUT SWORDFISH 27⁵⁰

SERVED WITH A MEDITERRANEAN POTATO SALAD AND A GARLIC-SUN-DRIED TOMATO-PARSLEY BEURRE BLANC

PAN SEARED "RARE" AHI TUNA 34⁰⁰

SERVED WITH SOBA NOODLES, JULIENNE OF VEGETABLES AND
A GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION

WARM MAINE LOBSTER SALAD 38⁰⁰

SERVED OVER ANGEL HAIR PASTA WITH SHIITAKE MUSHROOMS, BASIL AND AN AGED SHERRY WINE VINAIGRETTE

PASTA

SEAFOOD PASTA 22⁵⁰

CALAMARI, SCALLOPS, SHRIMP, FRESH TOMATO, SCALLION, THAI BASIL OVER FUSILLI PASTA
WITH A GARLIC WHITE WINE SAUCE

MEAT

BERKSHIRE ROASTED PORK CHOP 26⁵⁰

SERVED WITH A ROASTED SWEET POTATO, BANANA-APPLE PUREE,
BRUSSELS SPROUTS AND A WHOLE GRAIN MUSTARD DEMI GLACE

ANGUS 16 OZ NEW YORK SIRLOIN AU POIVRE 37⁰⁰

SERVED WITH YUKON GOLD POTATO GRATAN, HARICOT VERT AND CRUSTED BLACK PEPPERCORN
BRANDY DEMI GLACE

PAN ROASTED 14 OZ ANGUS FILET MIGNON 38⁰⁰

SERVED WITH CARAMELIZED ONIONS, PEPPERS, HOME MADE POMMES FRITES
AND A BLACK TRUFFLE DEMI GLACE

OVEN ROASTED HOISIN GLAZED HALF DUCK 28⁵⁰

SERVED WITH CHESTNUT PUREE, BUTTERNUT SQUASH AND A CHERRY DEMI GLACE

BREAST OF CHICKEN FRANCAISE 23⁵⁰

SERVED WITH PORTABELLA SPINACH, PUREED POTATO AND FINISHED WITH A CAPER WHITE WINE-PARSLEY SAUCE

SAUTEED CALVES LIVER 21⁰⁰

SERVED WITH GREEN PEAS, CARAMELIZED ONIONS, CRISPY BACON AND PUREED POTATO
WITH A PINEAPPLE-VINEGAR DEMI GLACE

KOBE BEEF HAMBURGER 18⁵⁰

SERVED WITH SLICED ONIONS, LETTUCE-TOMATO SALAD AND HOME MADE POMMES FRITES

SIDE OFFERINGS

\$7⁰⁰ EACH OR 3 FOR \$18⁰⁰

HOMEMADE POMMES FRITES • TRUFFLE MACARONI AND CHEESE
CREAMED OR SAUTEÉD SPINACH • PUREED POTATOES • ONION RINGS
SAUTEÉD WILD MUSHROOMS • STEAMED OR SAUTEÉD BROCCOLI WITH GARLIC
GRILLED ASPARAGUS WITH IMPORTED PARMESAN
HOLLANDAISE SAUSE OR BERNAISE SAUCE \$5⁰⁰ EACH



FOR UPCOMING EVENTS!