



APPETIZERS

GULF SHRIMP COCKTAIL 15⁹⁵
HORSERADISH COCKTAIL SAUCE

SEVEN BLUE POINT OYSTERS ON THE HALF SHELL 16⁹⁵
A HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE

GRAND CAFE HOUSE SMOKED SALMON 16⁹⁵
LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS
AND BASIL OIL SERVED WITH TOAST POINTS

GRAND CAFE CLASSIC STEAK TARTARE 24⁹⁵
TRADITIONAL GARNTIURE AND WARM PUMPERNICKEL TOAST POINTS

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

GRAND CAFE SAUTEED BEEF BITES 13⁹⁵
WITH AVOCADO, CUCUMBER, ONIONS, POMMES FRITES,
OYSTER GLAZE

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

SAUTEED FRESH PAN SEARED FOIE GRAS 24⁹⁵
PORT WINE REDUCTION, CHESTNUT PUREE,
CARAMELIZED CURRY ONIONS CONFIT

AHI TUNA SASHIMI CALIFORNIA ROLL 16⁹⁵
PICKLED GINGER, WASABI, SEAWEED SALAD, SOY SAUCE

DINNER

SALADS

WARM BRIE SALAD 10⁹⁵
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD, SERVED WITH
MESCLUN MIX, TOMATO, CUCUMBER AND A CHAMPAGNE GRAPE
VINAIGRETTE

WEDGE SALAD 9⁵⁰
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE,
CRUMBLER 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 8⁵⁰
SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES,
HEART OF PALM AND A RASPBERRY VINAIGRETTE

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

ROASTED BEET SALAD 9⁹⁵
BABY ARUGULA, ORANGE VINAIGRETTE, CANDIED WALNUTS, WITH GRATED
BLEU CHEESE

SOUPS

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

GRAND CAFE FRENCH ONION SOUP \$8.95
HERB CRUTON, GRUYERE CHEESE, CRISPY ONION STRAWS

CHEF QUANG'S APPETIZER SPECIALS

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

SAUTEED WILD MUSHROOM CREPE \$13.95
SHALLOTS AND WHITE WINE REDUCTION

CRISPY CALAMARI \$13.95
SWEET PEPPERS, CHERRY TOMATOES, CAPERS,
HOMEMADE POMODORO SAUCE

SEVEN BAKED BLUE POINT OYSTERS TEMPURA ON HALF SHELL \$15.95

SEAFOOD CREPE \$14.95

WITH SAFFRON BEURRE BLANC

SWEET AND SOUR CHICKEN OR SHRIMP TEMPURA \$13.95
WITH VEGETABLE STIR FRIED RICE

LOBSTER TRUFFLE MACARONI AND CHEESE \$24.95
PANKO CRUMBS

BBQ BABY BACK RIBS \$14.95
POLENTA, CUCUMBER SALAD, VERMONT HONEY GLAZE

DINNER ENTREES

SEAFOOD

APRICOT GLAZED SALMON 29⁹⁵
GRILLED ZUCCHINI, BROWN RICE, CHIVE BEURRE BLANC

PAN SEARED "RARE" AHI TUNA 38⁹⁵
SOBA NOODLES, JULIENNE OF VEGETABLES,
GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION

PAN SEARED BRONZINI 28⁵⁰
ROASTED GARLIC POTATO PUREE, FRENCH BEANS TEMPURA,
RED SALMON CAVAIR, BEURRE BLANC

SIDE OFFERINGS

\$8⁰⁰ EACH OR 3 FOR \$20⁰⁰

HOMEMADE SWEET POTATO FRIES

HOMEMADE POMMES FRITES

TRUFFLE MACARONI AND CHEESE

STEAMED OR SAUTEED SPINACH WITH GARLIC

PUREED IDAHO POTATOES

CRISPY ONION STRAWS

ONION RINGS

SAUTEED WILD MUSHROOMS

STEAMED OR SAUTEED BROCCOLI WITH GARLIC

GRILLED ASPARAGUS WITH IMPORTED PARMESAN

PASTA

LOBSTER FUSILLI SEAFOOD PASTA 28⁹⁵
SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO RAGOUT, ONION,
GARLIC, THAI BASIL

SPAGHETTI FONDUE 21⁹⁵
WITH GRILLED VEGETABLES AND FRESH TOMATO SAUCE

MEAT

DOUBLE CUT ROASTED PORK CHOP 27⁹⁵
SWEET POTATO PUREE, BACON BRUSSELL SPROUTS,
WHOLE GRAIN MUSTARD DEMI GLAZE

PAN ROASTED ANGUS FILET MIGNON 44⁹⁵
WITH CELERY ROOT POTATO PUREE, BLACK TRUFFLE DEMI GLAZE

PAN ROASTED BREAST OF PEKIN DUCK 29⁹⁵
CHESTNUT PUREE, STICKY RICE, SAUTEED SPINACH,
HOSIN DEMI GLAZE

OVEN ROASTED FREE RANGE HALF CHICKEN 24⁹⁵
BROCCOLI RABE, BRIOCHE STUFFING, LEMON PLUM SAUCE

BREAST OF CHICKEN PARMESAN 23⁹⁵
OVER ANGEL HAIR PASTA, MOZZARELLA CHEESE, POMODORO SAUCE

SAUTEED CALVES LIVER 23⁹⁵
WITH NEW PEAS AND ONIONS, IDAHO MASH, CRISPY BACON
AND A RASPBERRY VINAIGRETTE

KOBE BEEF HAMBURGER 19⁹⁵
BRIOCHE ROLL, SLICED RED ONION, PICKLES, LETTUCE-TOMATO
SALAD, AND HOME MADE POMMES FRITES
CHEESE ON REQUEST



FOR UPCOMING EVENTS!

