LUNCH

APPETIZERS

Jumbo Shrimp Cocktail 12.00
Served With A Jalapeno-Ginger Cocktail Sauce

Blue Point Oysters on The Half Shell 12.00
Served With A Jalapeno Cocktail Sauce And Mignonette Vinaigrette

Andouille Sausage 9.00
Served With A Taro Root Puree And Truffle Demi Glace

Sauteed Escargot 9.00
Served With A Thai Basil-Garlic Butter And A Crispy Scallion Crouton

Grand Cafe House Smoked Salmon 14.00
Lightly Smoked over Alderwood Chips with Capers, Onions And Basil Oil
Served with Toast Points

Sliced Beef Steak Tomato 9.00
Served With Grated Roquefort Cheese And A Balsamic Reduction
on A Bed of Iceberg Lettuce

Soups

Maine Lobster Bisque 7.50 **Soup Du Jour** 6.50

Salads

Warm Brie Salad 9.00
Crispy Brie On Home Made Pecan Bread, Served With
Arugula, Raddichio, Fuji Apples and a Goat Cheese Dressing

Julienne Of Endive Salad 9.00
With Marinated Plum Tomato, Roquefort Cheese And A Whole Grain Mustard Dressing

Grand Cafe Chopped Tossed Salad 7.50
Seasonal Greens With Tomato, Carrots, Asparagus, Heart Of Palm With Toasted Almonds
And A Roasted Shallot-Rosemary Vinaigrette

Classic Caesar Salad 7.50
Served With Romaine Lettuce, Imported Parmesan, Seasoned Croutons
And Parmesan Shavings

Add Chicken or Shrimp to any salad 7.00

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for Upcoming Events!

SANDWICHES

Grand Cafe Turkey Club Sandwich 12.00
Served on Toasted White Bread, Mayonnaise, Lettuce, Tomato, Bacon and Pommes Frites

Toasted Cafe Sandwich 10.50
Toasted Whole Wheat Bread with Tomato, Ham, Cheese and a French Bean Salad

SEAFOOD

Grilled Center Cut Swordfish 15.50
Served with a Mediterranean Potato Salad and a Garlic-Sun-Dried Tomato-Parsley Beurre Blanc

Ahi Tuna Sashimi 13.50
Smoked Salmon Roll, Cucumber-Avocado Roll Served with Pickled Ginger,
Wasabi and a Ponzu Soy Sauce

Seafood Pasta 15.50
Calamari, Scallops, Shrimp, Fresh Tomato, Scallion, Thai Basil over Fusilli Pasta
With a Garlic White Wine Sauce

Panko Crusted Shrimp Scampi 14.00
With Roasted Garlic French Baquette

Warm Maine Lobster Salad 22.00
Served over Angel Hair Pasta with Shitake Mushrooms, Basil and an Aged Sherry Wine Vinaigrette

MEAT

Home Made Meat Balls 13.50
Served With Spaghetti, Herb Crushed Home Made Tomato Sauce with Garlic Croutons

Oven Baked Crusted Traditional Chicken Pot Pie 10.50

Pan Roasted Angus Rib-Eye Steak 22.50
Served With Roasted Potatoes, French Beans Finished with a Pan Crusted
Black Peppercorn Brandy Demi Glace

Breast of Chicken Francaise 14.50
Served with Portabella Spinach, Pureed Potato and Finished with a Caper White Wine-Parsley Sauce

Kobe Beef Hamburger 15.00
Served With Sliced Onions, Lettuce-Tomato Salad And Home Made Pommes Frites

Grand Cafe Classic Steak Tartare 19.50
Served With Traditional Garniture and Warm Pumpernickel Toast Points

Sauteed Calves Liver 15.50
Served With Green Peas, Caramelized Onions, Crispy Bacon and Pureed Potato
With A Pineapple-Vinegar Demi Glace

Side Offerings

$7.00 each or 3 for $18.00

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 $5.00 each