



## APPETIZERS

**GULF SHRIMP COCKTAIL** \$13.95  
HORSERADISH COCKTAIL SAUCE

**CRISPY CALAMARI** \$12.95  
SWEET PEPPERS, CAPERS, HOMEMADE POMODORO SAUCE

**SEVEN BLUE POINT OYSTERS ON THE HALF SHELL** \$14.95  
HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE

**GRAND CAFE HOUSE SMOKED SALMON** \$15.95  
LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL AND TOAST POINTS

**GRATINEE OF ESCARGOT** \$12.95  
THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

**GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI** \$14.95  
WITH ROASTED GARLIC FRENCH BAGUETTE

**SAUTEED ANDOUILLE SAUSAGE** \$13.50  
OVER RED LENTILS WITH  
ROASTED GARLIC RED WINE REDUCTION

**SAUTEED FRESH PAN SEARED FOIE GRAS** \$24.95  
PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED  
CURRY ONIONS CONFIT, BRIOCHE TOAST POINTS

**AHI TUNA SASHIMI CALIFORNIA ROLL** \$15.95  
PICKLED GINGER, WASABI, SEAWEED SALAD, SOY SAUCE

## SOUPS

**MAINE LOBSTER BISQUE** \$8.50      **SOUP DU JOUR** \$7.50

**GRAND CAFE FRENCH ONION SOUP** \$8.50  
HERB CRUTON, GRUYERE CHEESE, CRISPY ONION STRAWS

## GRAND CAFE SANDWICHES

(CHOICE OF FRESH FRUIT SALAD OR POMMES FRITES OR SWEET POTATO FRITES)

**GRAND CAFE HAM AND TURKEY CLUB SANDWICH** \$11.95  
SERVED ON TOASTED WHITE BREAD OR WHOLE WHEAT, MAYONNAISE,  
LETTUCE, TOMATO, CRISPY BACON AND AVOCADO

**GRILLED CHICKEN BREAST SANDWICH** \$11.95  
BASIL, ROASTED RED PEPPERS, FRESH MOZZARELLA, SERVED ON  
CIABATTA ROLL

**SHAVED ANGUS SIRLOIN ON FRENCH BAGUETTE** \$16.95  
CARAMELIZED ONIONS, RED PEPPERS, NEW JERSEY CHEDDAR

**GRAND CAFE SAUTEED BEEF BITES** \$17.95  
WITH AVOCADO, CUCUMBER, ONIONS, POMMES FRITES, OYSTER SAUCE

## LUNCH

## SALADS

ADD TO ANY SALAD YOUR CHOICE OF GRILLED CHICKEN (\$7.50),  
GRILLED SHRIMP (\$9.50), SLICED SIRLOIN STEAK (\$14.95),  
OR GRILLED SALMON (\$13.00)

**WARM BRIE SALAD** \$9.95  
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD WITH  
MESCLUM-ICE BERG MIX, TOMATO, CUCUMBER AND A CHAMPAGNE-  
GRAPE VINAIGRETTE

**GRAND CAFE CHOPPED TOSSED SALAD** \$8.50  
SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES,  
HEART OF PALM AND A RASPBERRY VINAIGRETTE

**WEDGE SALAD** \$9.50  
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE  
CRUMBLED BACON AND A WHOLE GRAIN MUSTARD DRESSING

**CLASSIC CAESAR SALAD** \$8.50  
ROMAINE LETTUCE, IMPORTED PARMESAN, SEASONED CROUTONS  
AND PARMESAN SHAVINGS

**TOSSED ENDIVE AND VEGETABLE SALAD** \$11.95  
BABY ARTICHOKES, ASPARAGUS, TOMATO, SNAP PEAS, SHAVED FENNEL,  
FETA CHEESE, BLACK OLIVES, BASIL CHAMPAGNE VINAIGRETTE

**ROASTED BEET SALAD** \$9.50  
WITH BABY ARUGULA, ORANGE VINAIGRETTE, CANDIED WALNUTS AND  
GRATED BLEU CHEESE

## CHEF QUANG'S SPECIALS

**SEVEN BAKED BLUE POINT OYSTERS TEMPURA ON HALF SHELL** \$15.95  
**LOBSTER TRUFFLE MACARONI AND CHEESE** \$23.95

PANKO CRUMBS  
**STIR-FRIED DUCK** \$13.95  
OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING

**SWEET AND SOUR CHICKEN TEMPURA** \$12.95  
WITH VEGETABLE STIR FRIED RICE

**SEAFOOD CREPE** \$14.95  
SAFFRON BEURRE BLANC

**SAUTEED WILD MUSHROOM CREPE** \$12.95  
SHALLOTS AND WHITE WINE REDUCTION

**BBQ BABY BACK RIBS** \$15.95  
POLENTA, CUCUMBER SALAD, VERMONT HONEY GLAZE

## SEAFOOD

**APRICOT GLAZED SALMON** \$23.95  
GRILLED ZUCCHINI, BROWN RICE, CHIVE BEURRE BLANC

**PAN SEARED BRONZINI** \$21.95  
ROASTED GARLIC POTATO PUREE, FRENCH BEANS TEMPURA, RED  
SALMON CAVAIR, BEURRE BLANC

**PAN SEARED RARE AHI TUNA** \$24.95  
SOFT NOODLES, JULIENNE OF VEGETABLES, GINGER-SEAWEED  
WASABI WITH KAMADA REDUCTION

**LOBSTER FUSILLIE SEAFOOD PASTA** \$22.95  
SHRIMP, BAY SCALLOPS, GREEN PEAS, CONCAISE ONION, GARLIC,  
THAI BASIL AND TOMATO RAGOUT

**WARM MAINE LOBSTER SALAD** \$24.95  
OVER ANGEL HAIR PASTA WITH SHIITAKE MUSHROOMS, BASIL,  
TOMATOES AND AGED SHERRY WINE VINAIGRETTE

**GULF SHRIMP TEMPURA** \$14.95  
WITH VEGETABLE STIR FRIED RICE, SWEET AND SOUR SAUCE

## SIDE OFFERINGS

\$8.00 EACH OR 3 FOR \$20.00  
SWEET POTATO FRITES

HOMEMADE POMMES FRITES  
TRUFFLE MACARONI AND CHEESE

STEAMED OR SAUTEED SPINACH WITH GARLIC  
PUREED IDAHO POTATOES

ONION RINGS

CRISPY ONION STRINGS

SAUTEED WILD MUSHROOMS

STEAMED OR SAUTEED BROCCOLI WITH GARLIC  
GRILLED ASPARAGUS WITH IMPORTED PARMESAN

## LUNCH ENTREES

## MEAT

**BREAST OF CHICKEN PARMESAN** 18<sup>95</sup>  
OVER ANGEL HAIR PASTA, MOZZARELLA CHEESE, POMODORO SAUCE  
**OVEN BAKED CRUSTED TRADITIONAL CHICKEN POT PIE** \$13.95

**BREAST OF CHICKEN FRANCAISE** \$14.95  
POTATO PUREE, CARROTS, BROCCOLI, CAPER WHITE WINE  
LEMON PARSLEY SAUCE

**KOBE BEEF HAMBURGER** \$16.95  
BRIOCHE ROLL, SLICED RED ONION, LETTUCE-TOMATO SALAD AND  
HOME MADE POMMES FRITES  
CHEESE ON REQUEST

**GRAND CAFE CLASSIC STEAK TARTARE** \$24.95  
TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

**SAUTEED CALVES LIVER** \$19.95  
WITH NEW PEAS AND ONIONS, IDAHO MASH, CRISPY BACON  
AND A RASPBERRY VINAIGRETTE

**PAN ROASTED ANGUS FILET MIGNON** \$24.95  
WITH CELERY ROOT POTATO PUREE, BLACK TRUFFLE DEMI GLAZE

DINNER MENU AVAILABLE



FOR UPCOMING EVENTS!

