

APPETIZERS

SAUTEED FRESH PAN SEARED FOIE GRAS Port Wine Reduction, Chestnut Puree,
Caramelized Curry Onion Confit, Brioche Toast Points

GRAND CAFÉ CLASSIC STEAK TARTARE Traditional Garniture and Warm Pumpernickel Toast Points

SEVEN BLUE POINT OYSTERS ON THE HALF SHELL A Horseradish Cocktail Sauce and Mignonette Vinaigrette

BAKED STUFFED SHRIMP with Crabmeat and Lemon Beurre Blanc

GRAND CAFÉ HOUSE SMOKED SALMON Lightly Smoked over Alderwood Chips with Capers,
Onions and Basil Oil served with Toast Points

GRATINEE OF ESCARGOT Thai Basil-Garlic Butter and a Crispy Scallion Crouton

SAUTEED ANDOUILLE SAUSAGE with Lentils and Demi Glace

SEVEN BLUE POINT CLAMS CASINO ON HALF SHELL

AHI TUNA TARTARE with Wasabi Pickled Ginger Seaweed Salad and Fried Wonton Skins

SAUTEED WILD MUSHROOM CREPE Shallots and White Wine Reduction

SEVEN BLUE POINT OYSTERS ROCKEFELLER Bernaise Sauce

GRAND CAFÉ CHOPPED TOSSED SALAD

Seasonal Greens With Tomato, Seasonal Vegetables, Heart Of Palm and a Dijon Walnut Vinaigrette

CLASSIC CAESAR SALAD Romaine Lettuce, Imported Parmesan, Seasoned Croutons and Parmesan Shavings

ENTREES

PAN SEARED "RARE" AHI TUNA

Soba Noodles, Julienne Of Vegetables,
Ginger-Seaweed and Wasabi with a Kamada Dashi Reduction

PAN SEARED BRONZINI

Sauteed Spinach, Jasmine Rice and Thai Basil Beurre Blanc

GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI

on Angel Hair pasta with Roasted Garlic French Baguette

KING SALMON

Apricot Glazed King Salmon, Brown Rice, Grilled Zucchini with a Red Bell Pepper Buerre Blanc

FUSILLI SEAFOOD PASTA

LOBSTER, Shrimp, Bay Scallops, Green Peas, Tomato Ragout, Onion, Garlic, Thai Basil

SIRLOIN STEAK AU POIVRE

Steak Fries and French Beans

DOUBLE CUT ROASTED PORK CHOP

Sweet Potato Puree, Bacon Brussels Sprouts, Whole Grain Mustard Demi Glaz

PAN ROASTED ANGUS FILET MIGNON

with Potato Au Gratin, Black Truffle Demi Glaze

PAN ROASTED BREAST OF PEKIN DUCK

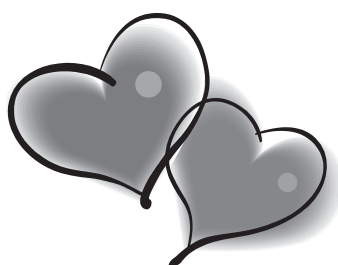
Chestnut Puree, Sticky Rice, French Beans, Hosin Demi Glaze

OVEN ROASTED FREE RANGE HALF CHICKEN

Sautéed Spinach, Brioche Stuffing, Lemon Plum Sauce

DESSERTS

GRAND CAFE TASTING PLATE



Happy Valentine's Day!

\$150 PER PERSON

THE GRAND CAFÉ FEATURED WINES

1 Baron Edmond De Rothschild Aguaribay Malbec 2019	\$74.00
2 Domaine Saint Gervais Clavel Cotes du Rhône 2018	\$64.00
3 Marquis de Mons Margaux 2016	\$74.00
4 Chateau Grandchemin Monplaisir St Estephe 2018	\$78.00
5 Domaine Du Père Cagoche Chateau Neuf du Pape 2021	\$78.00
6 Louis Latour Grand Ardeche Chardonnay 2019	\$62.00
7 Domaine de Valmoissine Series Pinot Noir 2021	\$62.00
8 Chateau Blaignan Medoc 2016	\$72.00

Complete Wine List Available

WINES BY THE GLASS

PREMIUM RED

PREMIUM WHITE

Please Inquire

CHAMPAGNE

FOREST VILLE Cabernet Sauvignon, Napa 13

FOREST VILLE Merlot, California 13

10 SPAN Pinot Noir 14

PICCINI Prosecco, Italy 13

FOREST VILLE Chardonnay, California 13

SAUVIGNON BLANC 13

CAPOSALDO Pinot Grigo, Italy 13

BLUFELD Riesling 13

DRAUGHT BEER

GUINNESS 10

I.P.A. 9

STELLA ARTOIS 8.50

MICHELOB ULTRA 8.50



HANDCRAFTED COCKTAILS

MORRISTOWN JAZZ 13

Coconut Rum, Sprite, Cranberry

JACK ROSE 15

1/2 oz Apple Brandy - Dash Grenadine, Sour Mix,
Served in Martini Glass

SIDECAR 17.50

Brandy - Cointreau, Sour Mix,
Shake and Strain into Chilled Glass, Garnish Orange Cherry

DESSERT DUST 17.50

100 Proof Gin, Single Malt Scotch Float,
Blue Cheese Olives over Ice

MICHAEL COLLINS 14

Boru Irish Premium Vodka, Sour Mix
served in a tall glass, garnished with orange and cherry

DUBLIN MULE 15

Boru Irish Premium Vodka,
Ginger Beer, Fresh Limes

POMSECCO 15

Pama Pomegrate Liquor, Piccini Prosecco

SWEET IRISH CLONTARF MANHATTAN 16

The GRAND
CAFÉ

Est. 1981

QUANG VAN HONG, EXECUTIVE CHEF
WALTER HANSBERRY, MANAGER

DESMOND AND ALICE LLOYD, PROPRIETORS