

DINNER

APPETIZERS

<b>GULF SHRIMP COCKTAIL</b> HORSERADISH COCKTAIL SAUCE	<b>15<sup>95</sup></b>
<b>SEVEN BLUE POINT OYSTERS ON THE HALF SHELL</b> A HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE	<b>15<sup>95</sup></b>
<b>GRAND CAFE HOUSE SMOKED SALMON</b> LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL SERVED WITH TOAST POINTS	<b>15<sup>95</sup></b>
<b>GRAND CAFE CLASSIC STEAK TARTARE</b> TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS	<b>22<sup>95</sup></b>
<b>GRATINEE OF ESCARGOT</b> THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON	<b>12<sup>95</sup></b>
<b>SAUTEED ANDOUILLE SAUSAGE</b> OVER WARM APPLE RISOTTO, ROASTED GARLIC, RED WINE REDUCTION	<b>13<sup>95</sup></b>
<b>GRAND CAFE PANKO CRUSTED SHRIMP SCAMPI</b> WITH ROASTED GARLIC FRENCH BAQUETTE	<b>14<sup>95</sup></b>
<b>SAUTEED FRESH PAN SEARED FOIE GRAS</b> PORT WINE REDUCTION, CHESTNUT PUREE, CARAMELIZED APPLES AND BRIOCHE TOAST POINTS	<b>22<sup>95</sup></b>
<b>PAN SEARED RARE PANKO CRUSTED AHI TUNA</b> WITH WASABI GINGER AND KAMADI DASHI REDUCTION	<b>15<sup>95</sup></b>

CHEF QUANG’S APPETIZER SPECIALS

<b>SEVEN BAKED BLUE POINT OYSTERS TEMPURA ON HALF SHELL</b>	<b>15<sup>95</sup></b>
<b>STIR-FRIED DUCK</b> OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING	<b>14<sup>50</sup></b>
<b>GRAND CAFE FOIE GRAS TERRINE</b> PORT WINE REDUCTION, CHESTNUT PUREE, CURRY ONION CONFIT AND BRIOCHE TOAST POINTS	<b>22<sup>95</sup></b>
<b>SAUTEED WILD MUSHROOM CREPE</b> SHALLOTS AND WHITE WINE REDUCTION	<b>12<sup>95</sup></b>
<b>CRISPY CALAMARI</b> SWEET PEPPERS, CHERRY TOMATOES, CAPERS, HOMEMADE POMADORO SAUCE	<b>13<sup>95</sup></b>
<b>SEAFOOD CREPE</b> SAFFRON BEURRE BLANC	<b>14<sup>95</sup></b>
<b>SWEET SOUR CHICKEN TEMPURA</b> WITH STIR FRIED RICE	<b>13<sup>95</sup></b>

SALADS

<b>WARM BRIE SALAD</b> 9 <sup>95</sup> OVEN ROASTED BRIE ON HOME MADE PECAN BREAD, SERVED WITH MESCLUN MIX, TOMATO, CUCUMBER AND A CHAMPAGNE GRAPE VINAIGRETTE	<b>CLASSIC CAESAR SALAD</b> 8 <sup>50</sup> ROMAINE LETTUCE, IMPORTED PARMESAN, SEASONED CROUTONS AND PARMESAN SHAVINGS
<b>WEDGE SALAD</b> 9 <sup>00</sup> MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE, CRUMBLIED BACON AND A WHOLE GRAIN MUSTARD DRESSING	<b>BELGIAN ENDIVE</b> 9 <sup>95</sup> WITH ROQUEFORT CHEESE, BASIL PLUM TOMATO, BLUE CHEESE DRESSING
<b>GRAND CAFE CHOPPED TOSSED SALAD</b> 8 <sup>50</sup> SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES, HEART OF PALM AND A RASPBERRY VINAIGRETTE	

SOUPS

<b>MAINE LOBSTER BISQUE</b> 8 <sup>95</sup>	<b>SOUP DU JOUR</b> 7 <sup>50</sup>	<b>GRAND CAFE FRENCH ONION SOUP</b> 7 <sup>95</sup> HERB CRUTON, GRUYERE CHEESE, CRISPY ONION STRAWS
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DINNER ENTREES

SEAFOOD

<b>ORANGE GLAZED KING SALMON</b> GRILLED ZUCCHINI, BROWN RICE, GINGER THAI BASIL BEURRE BLANC	<b>28<sup>95</sup></b>
<b>PAN SEARED “RARE” AHI TUNA</b> SOBA NOODLES, JULIENNE OF VEGETABLES, GINGER-SEAWEED AND WASABI WITH A KAMADA DASHI REDUCTION	<b>35<sup>95</sup></b>
<b>PAN SEARED BRONZINI</b> WITH BRUNOISE OF VEGETABLES, JASMINE RICE, ROASTED GARLIC TOMATO FONDUE	<b>28<sup>50</sup></b>

PASTA

<b>LOBSTER FUSILLI SEAFOOD PASTA</b> SHRIMP, BAY SCALLOPS, GREEN PEAS, TOMATO RAGOUT, ONION, GARLIC, THAI BASIL	<b>28<sup>95</sup></b>
<b>LO MEIN VEGETARIAN PASTA</b> ROASTED GARLIC PUREE, FRESH JULIENNE OF VEGETABLES WITH PONZU SOY VEGETABLE BROTH	<b>21<sup>95</sup></b>

MEAT

<b>DOUBLE CUT ROASTED PORK CHOP</b> ROASTED SWEET POTATO, BACON BRUSSELLS SPROUTS, WHOLE GRAIN MUSTARD GLAZE	<b>27<sup>95</sup></b>
<b>PAN ROASTED ANGUS FILET MIGNON</b> WITH CELERY ROOT POTATO PUREE, BLACK TRUFFLE DEMI GLAZE	<b>43<sup>95</sup></b>
<b>PAN ROASTED BREAST OF PEKIN DUCK</b> WILD RICE, BOK CHOY, CHESTNUT PUREE, LINGONBERRY DEMI GLAZE	<b>28<sup>95</sup></b>
<b>OVEN ROASTED FREE RANGE HALF CHICKEN</b> BRIOCH SAVORY STUFFING, SAGE PAN SAUCE	<b>24<sup>95</sup></b>
<b>SAUTEED CALVES LIVER</b> WITH SAUTEED ONIONS, PINEAPPLE, IDAHO MASH, CRISPY BACON, RED WINE DEMI GLAZE	<b>21<sup>95</sup></b>
<b>KOBE BEEF HAMBURGER</b> SLICED RED ONION, LETTUCE-TOMATO SALAD, HOME MADE POMMES FRITES, CHEESE ON REQUEST	<b>19<sup>95</sup></b>

SIDE OFFERINGS

\$8 <sup>00</sup> EACH OR 3 FOR \$20 <sup>00</sup>
HOMEMADE SWEET POTATO FRIES • HOMEMADE POMMES FRITES • TRUFFLE MACARONI AND CHEESE CREAMED OR SAUTEÉD SPINACH • PUREED IDAHO POTATOES • CRISPY ONION STRAWS • ONION RINGS SAUTEÉD WILD MUSHROOMS • STEAMED OR SAUTEÉD BROCCOLI WITH GARLIC GRILLED ASPARAGUS WITH IMPORTED PARMESAN



FOR UPCOMING EVENTS!