Welcome to Grand Lux Cafe®.

We offer unique casual cuisine in an elegant yet relaxed atmosphere.

We have traveled the world to find wonderful recipes that inspire our signature "world casual cuisine:"

We are dedicated to taking exceptional care of you – our guests – so please enjoy your experience at Grand Lux Cafe®.

Our complete menu and our freshly baked desserts are all available to go.
GRAND LUX CAFE SIGNATURE COCKTAILS

The Grand Lux Cafe proudly creates each of these signature cocktails by hand, using fresh juices, housemade syrups and a wide assortment of freshly prepared ingredients.

CRAFT COCKTAILS

The Grand Lux Margarita™
Espolon Blanco Tequila, Cointreau, Grand Marnier and Fresh Lime Juice

Sangria
Housemade with Red or White Wine and Fresh Fruit. Served on the Rocks

Passion Fruit Penicillin
Jameson Irish Whiskey, Passion Fruit, Lime and Ginger

Sparkling Negroni
A Modern Classic from Napa Valley with Chandon Rosé, St-Germain and Aperol

Paradise Punch
Sailor Jerry Spiced Rum, Pineapple, Passion Fruit and Fresh Lemon

Blood Orange Martini
Tito's Vodka, Aperol and Blood Orange

Grand Lemon Drop
Bombay Sapphire, Ketel One, Cointreau and Fresh Lemon with Lavender

Tahitian Pineapple
Stoli Vanilla Vodka, Pineapple Rum, Fresh Lime and Pineapple

Mojito
Bacardi Superior and Cruzan Citrus Rums, Fresh Mint and Lime Over Ice

Calypso Mojito
Bacardi Superior Rum, Fresh Mint, Passion Fruit and Mango

Texas Tea
The Long Island Classic — with Spurs!

Spicy Mule
A Spicy Spin on a Classic Mule. Ancho Reyes Verde, Agave, Lime and Ginger Beer

Asian Pear Martini
Absolut Vanilla Vodka, Pear and Passion Fruit

Strawberry Martini
Tito's Vodka Infused with Fresh Strawberries — Per Order!

Mai Tai
An Authentic Island Blend of Three Rums, Passion Fruit and Island Juice

Bourbon Smash
Basil Hayden Kentucky Bourbon Shaken with Pineapple and Turbinado Sugar

Strawberry Sidecar
Courvoisier, Cointreau, Strawberry Essence and Fresh Citrus

NON-ALCOHOLIC SPECIALTIES

Blood Orange Soda
Blood Orange, Agave and Soda

Pineapple Mint Smash
Pineapple, Fresh Mint and Lime

Passion Fruit Ginger Crush
Passion Fruit, Lemon and Ginger

Coconut Limeade
A Tropical Blend of Pineapple, Coconut and Fresh Lime

Sparkling Lemon Mint Cooler
Mint, Lemon, Lime, Agave and Soda

Grand Lux Lemonade
Classic, Strawberry, Cucumber or Raspberry

Hawaiian Smoothie
Mango, Passion Fruit, Pineapple and Coconut Blended with Ice

Strawberry Fruit Smoothie
Strawberries, Orange and Pineapple Juices, Coconut and Banana
All Blended with ice

Mango Ice Swirl
Mango, Tropical Juices and a Hint of Coconut, Blended with Ice and Swirled with Raspberries

NON-ALCOHOLIC SPECIALTIES

Blood Orange Soda
Blood Orange, Agave and Soda

Pineapple Mint Smash
Pineapple, Fresh Mint and Lime

Passion Fruit Ginger Crush
Passion Fruit, Lemon and Ginger

Coconut Limeade
A Tropical Blend of Pineapple, Coconut and Fresh Lime

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Strawberry Fruit Smoothie
Strawberries, Orange and Pineapple Juices, Coconut and Banana
All Blended with ice

Mango Ice Swirl
Mango, Tropical Juices and a Hint of Coconut, Blended with Ice and Swirled with Raspberries
# Wine and Champagne

## Sparkling Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling</td>
<td>Domaine Ste. Michelle, Brut, Columbia Valley</td>
<td>$9.50 / $36.00</td>
</tr>
<tr>
<td></td>
<td>Rosa Regale, Brachetto, Italy</td>
<td>split $11.00</td>
</tr>
<tr>
<td></td>
<td>Mumm Napa, Brut Prestige, Napa Valley</td>
<td>$38.00</td>
</tr>
<tr>
<td>Prosecco</td>
<td>Nino Franco, Rustico, Italy</td>
<td>$10.00 / $38.00</td>
</tr>
<tr>
<td>Rosé</td>
<td>Chandon, California</td>
<td>$10.00 / $38.00</td>
</tr>
<tr>
<td>Champagne</td>
<td>Laurent-Perrier, Brut, France</td>
<td>split $16.00 / $295.00</td>
</tr>
<tr>
<td></td>
<td>Veuve Clicquot, Yellow Label, France</td>
<td>half bottle $45.00 / $85.00</td>
</tr>
<tr>
<td></td>
<td>Dom Perignon, France</td>
<td>$295.00</td>
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## White Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moscato</td>
<td>Seven Daughters, Italy</td>
<td>$10.00 / $13.50 / $38.00</td>
</tr>
<tr>
<td>Rosé</td>
<td>Mulderbosch, South Africa</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td>Riesling</td>
<td>Chateau Ste. Michelle, Columbia Valley</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Pepi, California</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td></td>
<td>Estancia, California</td>
<td>$10.50 / $14.00 / $40.00</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Columbia Crest, H3, Horse Heaven Hills</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td></td>
<td>Kim Crawford, Marlborough</td>
<td>$12.50 / $16.50 / $48.00</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Grand Lux Cafe Private Reserve, California</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td></td>
<td>Kendall-Jackson, Vintner’s Reserve, California</td>
<td>$10.50 / $14.00 / $40.00</td>
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<tr>
<td></td>
<td>Sonoma-Cutrer, Russian River Ranches, Sonoma</td>
<td>$13.50 / $18.00 / $52.00</td>
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<tr>
<td></td>
<td>Far Niente, Napa</td>
<td>$90.00</td>
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</table>

## Red Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir</td>
<td>Greg Norman, Santa Barbara</td>
<td>$10.50 / $14.00 / $40.00</td>
</tr>
<tr>
<td></td>
<td>Wild Horse, Central Coast</td>
<td>$12.00 / $16.50 / $48.00</td>
</tr>
<tr>
<td></td>
<td>Acacia, Carneros</td>
<td>$55.00</td>
</tr>
<tr>
<td>Tempranillo</td>
<td>Torres, Altos Ibericos, Rioja</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td>Merlot</td>
<td>Grand Lux Cafe Private Reserve, California</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td>Malbec</td>
<td>Pascual Toso, Argentina</td>
<td>$9.50 / $12.50 / $36.00</td>
</tr>
<tr>
<td>Red Blend</td>
<td>C.M.S., Columbia Valley</td>
<td>$10.00 / $13.50 / $38.00</td>
</tr>
<tr>
<td>Zinfandel</td>
<td>Ridge, East Bench, Sonoma</td>
<td>$60.00</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>Grand Lux Cafe Private Reserve, California</td>
<td>$9.50 / $12.50 / $36.00</td>
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<tr>
<td></td>
<td>Francis Coppola, Black Label Claret, California</td>
<td>$11.00 / $14.50 / $42.00</td>
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<tr>
<td></td>
<td>Justin, Paso Robles</td>
<td>$12.50 / $16.50 / $48.00</td>
</tr>
<tr>
<td></td>
<td>Jordan, Alexander Valley</td>
<td>$89.00</td>
</tr>
<tr>
<td></td>
<td>Caymus, Napa</td>
<td>$120.00</td>
</tr>
</tbody>
</table>

This symbol [*Please Report*] indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Cafe is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.
**BEER AND PREMIUM SPIRITS**

**BOTTLED BEERS**
- Corona
- Corona Light
- Heineken
- Sierra Nevada Pale Ale
- Angry Orchard Crisp Cider
- Firestone 805 Blonde Ale
- Guinness Pub Draught
- Great Basin Icky IPA
- New Belgium Ranger IPA
- Fat Tire Amber Ale
- Miller Lite
- Budweiser
- Bud Light
- Michelob Ultra
- Coors Light
- St. Pauli Girl, Non-Alcoholic

**BEER ON TAP**

**STELLA ARTOIS**
The care and attention at every step of the brewing process enable Stella Artois to mature into a full-bodied and exceptionally well balanced beer - perfectly thirst-quenching.

**SAMUEL ADAMS BOSTON LAGER**
Samuel Adams Boston Lager offers a full, rich flavor that is both balanced and complex. It is brewed using a traditional four vessel process which brings forth a rich, malty sweetness.

**BLUE MOON BELGIAN WHITE**
Unfiltered and full flavored wheat beer with a touch of orange peel. Smooth and delicious.

**PREMIUM SPIRITS**

**VODKA**
- Absolut
- Belvedere
- Chopin
- Grey Goose
- Ketel One
- Reyka
- Stolichnaya
- Tito’s

**GIN**
- Bombay Sapphire
- Beefeater
- Beefeater 24
- Hendrick’s
- Tanqueray
- Don Julio Blanco
- Don Julio 1942
- Espolon Blanco
- Herradura Silver
- Courvoisier VS
- Hennessy XO
- Hennessy VS
- Hennessy Paradis
- Remy Martin VSOP

**TEQUILA**
- Herradura Anejo
- Patron Anejo
- Patron Reposado
- Patron Silver
- Don Julio Blanco
- Don Julio 1942
- Espolon Blanco
- Herradura Silver
- Don Julio Blanco
- Don Julio 1942
- Espolon Blanco
- Herradura Silver

**RUM**
- Bacardi Superior
- Captain Morgan
- Leblon Cachaca
- Mount Gay Eclipse
- Ron Matusalem 15 Year Gran Reserve
- Sailor Jerry Spiced Rum

**COGNAC**
- Courvoisier VS
- Hennessy XO
- Hennessy VS
- Hennessy Paradis
- Remy Martin VSOP

**WHISKEY**
- Angel’s Envy
- Basil Hayden
- Booker’s
- Buffalo Trace
- Four Roses Small Batch
- Jack Daniels Single Barrel
- Knob Creek Rye
- Maker’s 46
- Rittenhouse Rye 100
- Russell’s Reserve 10 Year
- Jameson Black Barrel
- Redbreast 12 Year
- Johnnie Walker Black Label
- Johnnie Walker Platinum
- Glenmorangie 10 Year
- Glenfiddich 12 Year
- Glenlivet 12 Year
- Balvenie 12 Year Double Wood
- Macallan 12 Year
- Macallan 18 Year
- Oban 14 Year
BREAKFAST
SERVED FROM 6:00 AM - 11:00 AM

MORNING COCKTAILS

<table>
<thead>
<tr>
<th>Strawberry Bellini</th>
<th>Blood Orange Mimosa</th>
<th>Sparkling Spanish Rose</th>
</tr>
</thead>
<tbody>
<tr>
<td>10.95</td>
<td>10.95</td>
<td>10.95</td>
</tr>
<tr>
<td>Fresh Strawberries, Prosecco and Cointreau</td>
<td>Solemo Blood Orange Liqueur, Prosecco and Blood Orange Juice</td>
<td>Prosecco, Sangria and Fresh Strawberries</td>
</tr>
<tr>
<td>DelUX Peach Bellini</td>
<td>The Grand Mimosa</td>
<td>Spicy Mary</td>
</tr>
<tr>
<td>10.95</td>
<td>10.95</td>
<td>9.95</td>
</tr>
<tr>
<td>Champagne, Peach Liqueur and Peaches</td>
<td>With Sparkling Wine, Grand Marnier and Fresh Orange Juice</td>
<td>Infused Pepper Vodka and Our Homemade Spicy Bloody Mary Mix</td>
</tr>
</tbody>
</table>

Grand Lux Express Breakfast* 19.95
Served Monday through Friday 6:00AM – 11:00AM
For Those in a Hurry, Help Yourself to...
Our Daily Selection of Fruits, Granola, Croissants, Danish, Muffins, Assorted Breads. Omlettes, Eggs, Breakfast Meats, Potatoes, Fresh Juice and Coffee

Eggs, any style, Hash Brown Potatoes with Toast* 9.95
With Your Choice of Applewood Smoked Bacon, Ham, Link or Chicken-Mango Sausage

Whole Egg or Egg White Omelette 13.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti, Swiss or Goat Cheese

Fresh Garden Omelette 13.95
Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream

“The Best” Eggs Benedict with Ham & Hollandaise* 14.95
Breakfast Quesadilla 13.95
Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa

Biscuits and Gravy with Eggs* 14.50
Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with Housemade Sausage Gravy. Served Over Crispy Fried Potatoes

Florentine Omelette 13.95
Sautéed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions, Garlic and Melted Cheese. Topped with Hollandaise Sauce

Wellness Breakfast 14.95
The Perfect Way to Start the Day with Fluffy Scrambled Egg Whites, Chicken-Mango Sausage, Fresh Mixed Berries, Roasted Almonds and Housemade Energy Bars

Huevos Rancheros* 12.95
Crispy Corn Tortillas Topped with Black Beans, Sautéed Peppers and Onions, Fried Eggs, Cheese and Our Spicy Ranchero Sauce

DelUX Breakfast Sandwich 12.50
Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns

Chilaquiles 13.50
Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato Covered with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese

Joe’s Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs* 15.95
Crab and Asparagus Omelette 15.95
Lump Crab, Fresh Asparagus, Oven-Roasted Tomato and Fontina Cheese. Topped with Hollandaise Sauce

Smoked Salmon with Scrambled Eggs and Onions* 14.95
Housemade Pastrami Hash and Eggs* 15.95
Chunky Style with Sautéed Potatoes, Peppers and Onions

Grilled New York Steak, Hash Brown Potatoes with Eggs, any style* 19.95
Certified Angus Beef® Center Cut

Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel* 14.95
Fresh Fruit Platter* 8.95
Fruit and Nut Granola 8.95
Steel Cut Oatmeal 8.95
Cold Cereal with Fresh Banana and Milk 7.95

PANCAKES, WAFFLES AND FRENCH TOAST

<table>
<thead>
<tr>
<th>Stack of Buttermilk Pancakes</th>
<th>With Blueberries</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.95 / 10.95</td>
<td>10.95 / 12.95</td>
</tr>
</tbody>
</table>

Lemon Poppy Seed Pancakes 10.95
So Delicious with Fresh Lemon and a Sprinkle of Poppy Seeds. Served with Our Maple-Butter Syrup

Peanut Butter & Banana Pancakes 12.95
Our Buttermilk Pancakes with Fresh Bananas, Peanut Butter and Crispy Granola Crunch. Served with Our Maple-Butter Syrup

Molten Chocolate Pancakes 12.95
A Chocolate Lover’s Dream Come True. Served with Our Maple-Butter Syrup

Grand Lux Cafe’ French Toast 12.95
Extra Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup

With Fresh Strawberries 14.95
Or With Bacon, Ham, Link or Chicken-Mango Sausage 15.95

“Churro” French Toast 14.50
A Grand Lux Original with Thick, Crispy Pieces of Custardy French Toast Covered with Cinnamon-Sugar, Chocolate and Dulce de Leche Caramel Sauce

Belgian Waffle 9.95
With Strawberries 11.95
With Blueberries 12.95

Fried Chicken and Waffles 14.95
Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce

BREAKFAST BEVERAGES

<table>
<thead>
<tr>
<th>Freshly Brewed Coffee</th>
<th>Freshly Squeezed Juices</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50</td>
<td>6.50</td>
</tr>
</tbody>
</table>

Black & Herbal Teas 4.50
Orange or Grapefruit 5.50

Special Grand Lux Hot Chocolate* 4.50
Cappuccino or Cafe Latte 4.95
Cafe Mocha 5.25

Natural Sparkling Water or Natural Still Water 3.95 / 6.95

GRAND LUX WEEKEND BRUNCH* 24.95
SERVED SATURDAY & SUNDAY FROM 6:00 AM - 1:00 PM
Fresh Fruits, Granola, Croissants, Danish and Muffins. A Selection of Eggs, Breakfast Meats and Potatoes
Alongside Our Most Popular Breakfast Favorites Such as Biscuits & Gravy, Buttermilk Pancakes, Housemade Pastrami Hash and Made to Order Omelettes. Served with Fresh Juice and Coffee

SOUTHERN NEVADA HEALTH DISTRICT REQUESTS THAT YOU PLEASE USE A CLEAN PLATE EACH TIME YOU VISIT OUR BUFFET AND PLEASE USE ONLY THE UTENSILS PROVIDED TO SERVE YOURSELF. PLEASE NO SMOKING, EATING OR DRINKING WHILE YOU SERVE YOURSELF.

LV VEN 11.17
LUNCH & DINNER
SERVED FROM 11:00 AM - MIDNIGHT

APPETIZERS

Double Stuffed Potato Spring Rolls®  9.95
Creamy Mashed Potatoes Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion. Served with Sour Cream

Buffalo Chicken Rolls®  11.95
Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing

Crispy Thai Shrimp & Chicken Spring Rolls  11.95
Served with Thai Sweet-Hot Chili Sauce

Stacked Chicken Quesadilla  12.50
Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa

Chicken Lettuce Wraps  12.95
Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps

Asian Nachos  12.95
Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream

Queso Fundido and Guacamole  12.95
A Bowl of Warm Melted Cheeses, Spanish Chorizo and Green Chiles with a Bowl of Guacamole and Tortilla Chips

SMALL MARKET SALADS

House Green Salad  7.95
Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Caesar Salad  10.95
Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken

Fuji Apple Salad  10.95
Crisp Fuji Apples, Mixed Greens, Shaved Brussels Sprouts, Dried Cherries and Apricots, Golden Raisins, White Cheddar Cheese and Glazed Walnuts Tossed with Hazelnut Mustard Dressing

Roasted Pear and Strawberry Salad  10.95
Pears, Strawberries, Gem Lettuce, Spinach, Feta Cheese, Almonds and Lemon Dressing

Chopped Salad  12.95
Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast*  9.95
With Applewood Smoked Bacon, Ham, Link or Chicken-Mango Sausage

Whole Egg or Egg White Omelette  13.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti, Swiss or Goat Cheese

Joe’s Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs  13.95
Breakfast Quesadilla

Delux Breakfast Sandwich  12.50
Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns

Belgian Waffle  9.95
With Strawberries

Fried Chicken and Waffles  14.95
Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce

Smoked Salmon with Scrambled Eggs and Onions*  14.95

Housemade Pastrami Hash and Eggs  15.95
Chunky Style with Sauteed Potatoes, Peppers and Onions

Grilled New York Steak, Hash Brown Potatoes with Eggs, any style*  19.95
Certified Angus Beef®, Center Cut

Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel*  15.95
LUNCH & DINNER
SERVED FROM 11:00 AM - MIDNIGHT

GRAND DELUX BURGERS
All of our Burgers are Certified Angus Beef® Prime. Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

Delux Drive-In Burger®
Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise
12.95

The Chop House Burger®
A Large Certified Angus Beef® Prime Burger. Your Choice of Cheddar, American, Blue, Havarti or Swiss Cheeses, Bacon, Avocado or Sauteed Mushrooms
13.95

The Bacon-Cheese Burger®
Topped with Crispy Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island
13.95

Double Lux Cheeseburger®
Two Certified Angus Beef® Prime Burgers with Melted American Cheese, Slow-Cooked Caramelized Onions, Madeira Sauce and Garlic Aioli
16.95

Triple Lux Cheeseburger®
Double Lux Double Cheeseburger®
Add Fried Egg* to any Burger
19.95
2.95

Wood Grilled B.B.Q. Burger*
With Crispy Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce
13.95

Avocado-Chipotle Cheeseburger*
Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro
13.95

Grand Lux Burger Melt**
On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing
13.95

Veggie Burger
Our Housemade Crispy Veggie “Burger”. Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing
13.95

Grand Lux Turkey Burger*
Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Red Onion Marmalade, Arugula, Spicy Ketchup and Mayo
13.95

SANDWICHES
Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

Sandwich Special
One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad
12.95

B.L.T. Sandwich
Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread
12.95

Chicken Salad Sandwich
Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise
12.95

Roast Turkey and Brie Sandwich
Oven Roasted Turkey on an Artisan Roll with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo
13.95

Short Rib Grilled Cheese Sandwich
Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread
14.50

Pastrami Reuben
Pastrami Topped with Sauerkraut, Melted Swiss Cheese and Thousand Island Dressing on Grilled Rye
14.95

Prime Rib French Dip*
Served on a Warm French Roll with Mayonnaise, Horseradish Sauce and Au Jus
19.95

GRAND LUX CAFE LUNCH SPECIALS
SERVED FROM 11:00 AM - 5:00 PM

Soup and Salad
A Cup of Our Soup of the Day and a Mixed Green Salad
9.95

Sandwich Special
One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad
12.95

Lunch Special Rustic Pizza & Salad
A Small Pizza and a Mixed Green Salad. Your Choice of: Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken or Sausage, Pepperoni & Mushrooms
12.95

Lunch Special Chicken Dishes
Your Choice of: Chicken Parmesan, Lemon Chicken Piccata, Cajun Chicken Jambalaya or Chicken Pot Pie
13.95

Lunch Special Salads
Choose from Our Special Selection of Lunch Sized Salads.
Your Choice of: Caesar, Asian Chicken Salad, Southwestern Salad, Grilled Chicken and Avocado Salad, Warm Grilled Chicken Salad or Mendocino Salad
10.95 – 12.95

Lunch Mercado Chicken Enchiladas
Warm Corn Tortillas Filled with Chicken and Melted Cheese Covered with Tomatillo and Mole Sauces, Salsa and Cilantro. Served with Black Beans and Spanish Rice
13.95

Lunch Special Pasta & Salad
A Lunch Portion of Pasta and a Mixed Green Salad. Your Choice of Pasta Pomodoro, Pasta Telefono, Pasta Carbonara or Fettuccini Alfredo. Add Chicken 2.00 Extra
13.95

Lunch Special Salmon*
Your Choice of Salmon Piccata with Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice, Miso Glazed Salmon or Simply Grilled Salmon
15.95

*Add Fried Egg
**Add to any Burger
LUNCH & DINNER
SERVED FROM 11:00 AM - MIDNIGHT

GRAND SALADS

**Asian Chicken Salad**  
15.50  
Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing

**Grilled Chicken and Avocado Salad**  
15.95  
A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette

**Southwestern Salad**  
15.95  
Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

**Mendocino Salad**  
15.95  
Grilled Chicken, Avocado, Tomato, Corn, Dates, Goat Cheese, Cornbread-Cheese Croutons and Hazelnut Vinaigrette

**Grand Cobb Salad**  
15.95  
A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette

**Warm Grilled Chicken Salad**  
15.95  
Assorted Greens, Roasted Artichoke Hearts, Green Beans, Tomato, Potatoes, Cooked Egg and Hazelnut Vinaigrette

**Seafood Salad**  
19.50  
Lump Crab, Shrimp, Avocado, Tomato, Corn, Green Beans, Egg, Celery and Green Onion Over a Bed of Crisp Romaine Tossed with Our “Louis” Dressing

RUSTIC PIZZA

Our 18” Artisan Pizzas are prepared with the freshest ingredients.

**Four Cheese**  
12.95  
Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce

**B.B.Q. Chicken**  
13.95  
Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce

**Sausage, Pepperoni and Mushrooms**  
14.95  
Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese

**Pepperoni**  
13.95  
Mozzarella and Tomato Sauce

PASTA AND NOODLES

**Pasta Pomodoro**  
14.50  
Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese

**Zen Noodles**  
14.95  
A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side

**Pasta Telephono**  
15.95  
A Rich Tomato Sauce with Melted Mozzarella Cheese Baked and Topped with Toasted Bread Crumbs With Chicken

**Fettucini Alfredo**  
16.95  
Tossed in a Rich Parmesan Cream Sauce With Chicken

**Pasta Milanese**  
17.50  
Chicken Breast Coated with Parmesan-Garlic Breadcrumbs. Served Over Spaghettini with Fresh Asparagus, Tomato and Lemon Butter Sauce

**Baked Rigatoni**  
16.95  
Layers of Baked Rigatoni, Melted Cheese and Parmesan Cream. Served with Marinara and Our Housemade Meat Sauce with Italian Sausage

**Pasta Carbonara**  
16.95  
Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination! With Chicken

**Pasta with Grilled Chicken, Tomato, Basil & Mozzarella**  
17.95  
Light and Fresh. Topped with Tomatoes and a Touch of Garlic

**Sunday Night Pasta**  
19.50  
Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Fresh Mushrooms, Onions and Garlic. Served over Spaghettini

**Garlic Shrimp Pasta**  
19.50  
Sautéed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese
# Lunch & Dinner
Served from 11:00 AM - Midnight

## Foods of the World

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Caramel Chicken</td>
<td>16.95</td>
<td>Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</td>
</tr>
<tr>
<td>Thai Fried Chicken</td>
<td>16.95</td>
<td>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</td>
</tr>
<tr>
<td>Mercado Chicken Enchiladas</td>
<td>15.95</td>
<td>Warm Corn Tortillas Filled with Chicken and Melted Cheese Covered with Tomatillo and Mole Sauces, Salsa and Cilantro. Served with Black Beans and Spanish Rice</td>
</tr>
<tr>
<td>Indochine Shrimp and Chicken</td>
<td>19.95</td>
<td>A Fusion Dish of Chinese and Indian Flavors. Jumbo Shrimp, Chicken, Onions and Sweet Ginger all Sauteed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with Steamed Rice</td>
</tr>
<tr>
<td>Miso Glazed Black Cod*</td>
<td>27.95</td>
<td></td>
</tr>
</tbody>
</table>

## Grand Casual Cuisine

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Pot Pie</td>
<td>15.95</td>
<td>Chunks of Chicken Breast, Carrots, Peas, Pearl Onions, Mushrooms and Potatoes in a Creamy Sauce Topped with Our Housemade Crust</td>
</tr>
<tr>
<td>Spice Market Chicken</td>
<td>16.95</td>
<td>Marinated Chicken Breasts Charbroiled and Served Over Couscous with Quinoa, Vegetables, Sun-Dried Fruit, Almonds and Mint. Served with Arugula, Tomato and Lemon-Herb Yogurt Sauce</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>18.95</td>
<td>Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</td>
</tr>
<tr>
<td>Braised Pot Roast (by request)</td>
<td>19.95</td>
<td>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</td>
</tr>
<tr>
<td>Cajun Shrimp &amp; Chicken Jambalaya</td>
<td>19.95</td>
<td>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</td>
</tr>
<tr>
<td>Madeira Chicken</td>
<td>19.95</td>
<td>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</td>
</tr>
<tr>
<td>Chicken Royale</td>
<td>16.95</td>
<td>Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Herbed Carrots</td>
</tr>
<tr>
<td>Salisbury Steak*</td>
<td>16.95</td>
<td>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</td>
</tr>
<tr>
<td>“Nashville Hot” Chicken</td>
<td>16.95</td>
<td>Crispy Fried Chicken Breast with Our Very Spicy Nashville Hot Sauce. Served with Mashed Potatoes and Green Beans</td>
</tr>
<tr>
<td>Lemon Chicken Piccata</td>
<td>17.95</td>
<td>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</td>
</tr>
<tr>
<td>Bourbon Street Chicken</td>
<td>17.95</td>
<td>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</td>
</tr>
<tr>
<td>Cafe Beef Wellington*</td>
<td>21.95</td>
<td>Filet Mignon Steak Medallions Covered with Crimini Mushrooms and Topped with Warm Puff Pastry. Served with Madeira Wine Sauce, Mashed Potatoes and Vegetables</td>
</tr>
</tbody>
</table>
LUNCH & DINNER
SERVED FROM 11:00 AM - MIDNIGHT

WOOD GRILLED STEAKS, CHOPS & RIBS
Our Steaks are aged up to four weeks for flavor, then seasoned and wood grilled to seal in the juices.

- **T-Bone Steak** 24.95
  Served with Potato or Vegetable
- **Rib Eye Steak** 29.95
  Served with Potato or Vegetable
- **Filet Mignon** 31.95
  Served with Potato or Vegetable

- **Parmesan Crusted Pork Chop** 19.95
  Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Crispy Brussels Sprouts and Roasted Carrots

- **B.B.Q. Baby Back Ribs**
  - Half Rack 16.95
  - Full Rack 29.50
  Falling Off the Bone Tender! Wood Grilled Baby Back Ribs
  Glazed with Our B.B.Q. Sauce and Served with French Fries, Peanut Cole Slaw and Green Chile-Cheese Cornbread

FRESH FISH & SEAFOOD

- **Crispy Fish & Chips** 17.95
  Always Fresh! Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce
- **Salmon Three Ways** 23.95
  Fresh Salmon Prepared in Three Styles; Soy Glazed with Shiitake Mushrooms, Horseradish Crusted with Asparagus and Almond-Ginger with Green Beans and Beurre Blanc
- **Cedar Planked B.B.Q. Salmon** 23.95
  Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash

- **Jumbo Fried Shrimp** 22.95
  Served with Peanut Cole Slaw and French Fries
- **Shrimp Scampi** 22.95
  Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta
- **Wood Grilled Fresh Market Fish of the Day** 23.95
  Served with Potato and Vegetables

SIDE DISHES

- **French Fries** 4.95
- **Sweet Potato Fries** 5.95
- **Yukon Gold Mashed Potatoes** 5.95
- **Glazed Rainbow Carrots** 5.95
- **Crispy Glazed Brussels Sprouts** 5.95
- **Broccoli** 5.95
- **Green Beans** 5.95
- **Fresh Spinach** 5.95
- **Asparagus** 6.95
- **Roasted Carrots and Snap Peas** 5.95
- **Sauteed Mushrooms** 6.95
- **Macaroni & Cheese Skillet** 7.50
- **Steamed White Rice** 2.95
- **Brown Rice** 2.95
L A T E  N I G H T  M E N U
SERVED FROM MIDNIGHT – 6:00 AM

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast*  9.95
With Applewood Smoked Bacon, Ham, Link or Chicken-Mango Sausage
Whole Egg or Egg White Omelette  13.95
Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti, Swiss or Goat Cheese
Fresh Garden Omelette  13.95
Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream
Joe’s Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs  13.95
Deluxe Breakfast Sandwich  12.50
Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns
Breakfast Quesadilla  13.95
Warm Flour Tortillas Filled with Scrambled Eggs, Spanish Chorizo, Melted Cheese, Roasted Chiles, Corn, Black Beans and Cilantro. Served with Hash Browns, Guacamole, Sour Cream and Salsa

Belgian Waffle  9.95
With Strawberries
Fried Chicken and Waffles  14.95
Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce
Housemade Pastrami Hash and Eggs*  15.95
Chunky Style with Sautéed Potatoes, Peppers and Onions
Smoked Salmon with Scrambled Eggs and Onions*  14.95
Grilled New York Steak, Hash Brown Potatoes with Eggs, any style*  19.95
Certified Angus Beef®, Center Cut
Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel*  7.95 to 9.95
Fresh Berries
Fresh Fruit Bowl  7.95

APPETIZERS

Double Stuffed Potato Spring Rolls*  9.95
Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion. Served with Sour Cream
Buffalo Chicken Rolls*  11.95
Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing
Crissy Thai Shrimp & Chicken Spring Rolls  11.95
Served with Thai Sweet-Hot Chili Sauce
Stacked Chicken Quesadilla  12.50
Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa
Chicken Lettuce Wraps  12.95
Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps
Asian Nachos  12.95
Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream
Queso Fundido and Guacamole  12.95
A Bowl of Warm Melted Cheese, Spanish Chorizo and Green Chiles with a Bowl of Guacamole and Tortilla Chips

Prime Mini Cheeseburgers*  10.95
Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns
Creamy Spinach & Cheese Dip  12.50
Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa
Volcano Shrimp  12.95
Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli
Buffalo Wings  13.50
Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks
Grand Fried Calamari  14.50
With Fried Shrimp, Zucchini and Onions. Served with Dipping Sauces
Rustic Pizza  12.95 – 14.95
Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken or Sausage, Pepperoni & Mushrooms
Crabcakes  13.95
Served with Spicy Mustard Sauce
Ahi Ceviche*  13.95
Fresh Raw Ahi Tuna Diced and Marinated in Lime juice, Chiles and Cilantro. Tossed with Avocado, Tomato, Onion and Cucumber

SALADS

House Green Salad*  7.95
Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Blue Cheese 1.00 additional
Caesar Salad  10.95
Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken
Chopped Salad*  12.95
Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette
Chili-Lime Chicken and Mango Salad*  12.95
Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas
Warm Grilled Chicken Salad*  15.95
Assorted Greens, Roasted Artichoke Hearts, Green Beans, Tomato, Potatoes, Cooked Egg and Hazelnut Vinaigrette

Grand Cobb Salad  15.95
A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette
Asian Chicken Salad  15.50
Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro, Tossed in Our Asian Dressing
Grilled Chicken and Avocado Salad  15.95
A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette
Southwestern Salad  15.95
Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette
LATE NIGHT MENU
SERVED FROM MIDNIGHT – 6:00 AM

GRAND DELUX BURGERS
All of our Burgers are Certified Angus Beef® Prime. Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>DeLux Drive-In Burger*</td>
<td>12.95</td>
</tr>
<tr>
<td>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</td>
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<tr>
<td>The Chop House Burger*</td>
<td>13.95</td>
</tr>
<tr>
<td>A Large Certified Angus Beef® Prime Burger. Your Choice of Cheddar, American, Blue, Havarti or Swiss Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.50 each</td>
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<tr>
<td>The Bacon-Cheese Burger*</td>
<td>13.95</td>
</tr>
<tr>
<td>Topped with Crispy Applewood Smoke Chicken, Melted American Cheese, Grilled Onions and Thousand Island</td>
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<tr>
<td>Double Lux Cheeseburger*</td>
<td>13.95</td>
</tr>
<tr>
<td>Two Certified Angus Beef® Prime Burgers with Melted American Cheese, Slow-Cooked Caramelized Onions, Madeira Sauce and Garlic Aioli</td>
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</tr>
<tr>
<td>Triple Lux Cheeseburger*</td>
<td>16.95</td>
</tr>
<tr>
<td>Double Lux Double Cheeseburger*</td>
<td>19.95</td>
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<tr>
<td>Add Fried Egg* to any Burger</td>
<td>2.95</td>
</tr>
<tr>
<td>Wood Grilled B.B.Q. Burger*</td>
<td>13.95</td>
</tr>
<tr>
<td>With Crispy Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</td>
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</tr>
<tr>
<td>Avocado-Chipotle Cheeseburger*</td>
<td>13.95</td>
</tr>
<tr>
<td>Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro</td>
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<tr>
<td>Grand Lux Burger Melt*</td>
<td>13.95</td>
</tr>
<tr>
<td>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing</td>
<td></td>
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<tr>
<td>Veggie Burger</td>
<td>13.95</td>
</tr>
<tr>
<td>Our Housemade Crispy Veggie “Burger”, Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing. Add Crushed Avocado 2.00 Extra</td>
<td></td>
</tr>
<tr>
<td>Grand Lux Turkey Burger*</td>
<td>13.95</td>
</tr>
<tr>
<td>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Red Onion Marmalade, Arugula, Spicy Ketchup and Mayo</td>
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</tbody>
</table>

SANDWICHES
Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.00 Extra

<table>
<thead>
<tr>
<th>Name</th>
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</thead>
<tbody>
<tr>
<td>Sandwich Special</td>
<td>12.95</td>
</tr>
<tr>
<td>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</td>
<td></td>
</tr>
<tr>
<td>Santa Barbara Chicken Sandwich</td>
<td>14.50</td>
</tr>
<tr>
<td>A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on a Grilled Bun</td>
<td></td>
</tr>
<tr>
<td>Spicy Buffalo Chicken Sandwich</td>
<td>13.95</td>
</tr>
<tr>
<td>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</td>
<td></td>
</tr>
<tr>
<td>Grand Club Sandwich</td>
<td>14.50</td>
</tr>
<tr>
<td>Freshly Roasted Turkey, Crispy Applewood Smoked Chicken, Arugula, Tomato and Mayonnaise on Toast</td>
<td></td>
</tr>
<tr>
<td>“Nashville Hot” Chicken Sandwich</td>
<td>13.95</td>
</tr>
<tr>
<td>Crispy Fried Chicken with Our Very Spicy Nashville Hot Sauce, Cole Slaw and Pickles on a Toasted Bun</td>
<td></td>
</tr>
<tr>
<td>Pastrami Reuben</td>
<td>14.95</td>
</tr>
<tr>
<td>Pastrami Topped with Sauerkraut, Melted Swiss Cheese and Thousand Island Dressing on Grilled Rye</td>
<td></td>
</tr>
<tr>
<td>B.L.T. Sandwich</td>
<td>12.95</td>
</tr>
<tr>
<td>Crispy Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad Sandwich</td>
<td>12.95</td>
</tr>
<tr>
<td>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey and Brie Sandwich</td>
<td>13.95</td>
</tr>
<tr>
<td>Oven Roasted Turkey on an Artisan Roll with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo</td>
<td></td>
</tr>
<tr>
<td>Short Rib Grilled Cheese Sandwich</td>
<td>14.50</td>
</tr>
<tr>
<td>Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread</td>
<td></td>
</tr>
<tr>
<td>Prime Rib French Dip*</td>
<td>19.95</td>
</tr>
<tr>
<td>Served on a Warm French Roll with Mayonnaise, Horseradish Sauce and Au Jus</td>
<td></td>
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</tbody>
</table>

SPECIALTIES AND PASTA

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zen Noodles</td>
<td>14.95</td>
</tr>
<tr>
<td>A Big Bowl of Lemongrass-Chicken Broth, Rice Noodles and Sliced Chicken Breast Topped with Green Onion. Served with Fresh Bean Sprouts, Spinach and Thai Basil Leaves on the Side</td>
<td></td>
</tr>
<tr>
<td>Pasta Telefono</td>
<td>15.95</td>
</tr>
<tr>
<td>A Rich Tomato Sauce with Melted Mozzarella Cheese Baked and Topped with Toasted Bread Crumbs With Chicken</td>
<td></td>
</tr>
<tr>
<td>Fettuccini Alfredo</td>
<td>16.95</td>
</tr>
<tr>
<td>Tossed in a Rich Parmesan Cream Sauce With Chicken</td>
<td></td>
</tr>
<tr>
<td>Pasta Carbonara</td>
<td>16.95</td>
</tr>
<tr>
<td>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination! With Chicken</td>
<td></td>
</tr>
<tr>
<td>Pasta with Grilled Chicken, Tomato, Basil &amp; Mozzarella</td>
<td>17.95</td>
</tr>
<tr>
<td>Light and Fresh. Topped with Roasted Tomatoes and a Touch of Garlic Tomatoes</td>
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</tr>
<tr>
<td>Lemon Chicken Piccata</td>
<td>17.95</td>
</tr>
<tr>
<td>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</td>
<td></td>
</tr>
<tr>
<td>Garlic Shrimp Pasta</td>
<td>19.95</td>
</tr>
<tr>
<td>Sauteed Garlicy Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</td>
<td></td>
</tr>
<tr>
<td>Madeira Chicken</td>
<td>19.95</td>
</tr>
<tr>
<td>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Crispy Caramel Chicken</td>
<td>16.95</td>
</tr>
<tr>
<td>Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</td>
<td></td>
</tr>
<tr>
<td>Crispy Fish &amp; Chips</td>
<td>17.95</td>
</tr>
<tr>
<td>Always Fresh! Tempura Style Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce</td>
<td></td>
</tr>
<tr>
<td>Cajun Shrimp &amp; Chicken Jambalaya</td>
<td>19.95</td>
</tr>
<tr>
<td>Sautéed with Peppers, Onions and Pork Jasso in a Delicious Spicy Sauce. Served with White Rice</td>
<td></td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>18.95</td>
</tr>
<tr>
<td>Chicken Breast Topped with Parmesan Crust and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</td>
<td></td>
</tr>
<tr>
<td>Spicy Ginger Beef</td>
<td>19.95</td>
</tr>
<tr>
<td>A Spicy Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with Steamed White Rice</td>
<td></td>
</tr>
<tr>
<td>Shrimp Scampi</td>
<td>22.95</td>
</tr>
<tr>
<td>Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta</td>
<td></td>
</tr>
<tr>
<td>Cedar Planked B.B.Q. Salmon*</td>
<td>23.95</td>
</tr>
<tr>
<td>Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash</td>
<td></td>
</tr>
<tr>
<td>Wood Grilled Fresh Market Fish of the Day*</td>
<td>23.95</td>
</tr>
<tr>
<td>Served with Potato and Vegetables</td>
<td></td>
</tr>
</tbody>
</table>

WOOD GRILLED STEAKS & RIBS
Our Steaks are aged up to four weeks for flavor, then seasoned and wood grilled to seal in the juices.

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>T-Bone Steak*</td>
<td>24.95</td>
</tr>
<tr>
<td>Served with Potato or Vegetable</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon*</td>
<td>31.95</td>
</tr>
<tr>
<td>Served with Potato or Vegetable</td>
<td></td>
</tr>
<tr>
<td>Rib Eye Steak*</td>
<td>29.95</td>
</tr>
<tr>
<td>Served with Potato or Vegetable</td>
<td></td>
</tr>
<tr>
<td>B.B.Q. Baby Back Ribs</td>
<td></td>
</tr>
<tr>
<td>Half Rack 16.95 / Full Rack 29.50</td>
<td></td>
</tr>
<tr>
<td>Falling Off The Bone Tender! Wood Grilled Baby Ribs</td>
<td></td>
</tr>
<tr>
<td>Glazed with Our B.B.Q. Sauce and French Fries, Peanut Cole Slaw and Green Chile-Cheese Cornbread</td>
<td></td>
</tr>
</tbody>
</table>
Beverages

Smoothies and Fizzes

<table>
<thead>
<tr>
<th>Smoothie</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Fruit Smoothie</td>
<td>6.95</td>
<td>Strawberries, Orange and Pineapple Juices, Coconut and Banana all Blended with Ice</td>
</tr>
<tr>
<td>Hawaiian Smoothie</td>
<td>6.95</td>
<td>Mango, Passion Fruit, Pineapple and Coconut Blended with Ice</td>
</tr>
<tr>
<td>Mango Ice Swirl</td>
<td>6.95</td>
<td>Mango, Tropical Juices and a Hint of Coconut, Blended with Ice and Swirled with Raspberries</td>
</tr>
<tr>
<td>Blood Orange Soda</td>
<td>4.95</td>
<td>Blood Orange, Agave and Soda</td>
</tr>
</tbody>
</table>

Caramel Macchiato          | 5.25  | Double Espresso, Caramel, Vanilla and Steamed Milk                         |

Honey Vanilla Latte        | 5.25  | Double Espresso, Honey, Vanilla and Steamed Milk                          |

Double Espresso            | 3.95  |                                                  |

Freshly Brewed Coffee      | 4.50  | Our Signature Blend of Robust Central American Arabica Coffee Beans        |
|                          |       | Richly Roasted and Freshly Brewed                                         |

Iced Tea, Black & Herbal Teas | 4.50 |                                      |

Soft Drinks                | 4.25  | Coke, Diet Coke, Sprite, Coke Zero Sugar, Dr. Pepper, Barq's Root Beer     |

Fresh Orange or Grapefruit Juice | 6.50 |                                      |

Assorted Juices            | 5.50  | Apple, Cranberry or Tomato                                                  |

Grand Lux Lemonade         | 4.25  | Made In-House with a Sugared Rim                                             |

Strawberry, Cucumber or Raspberry Lemonade | 4.95 |                                      |

Special Grand Lux Hot Chocolate | 4.50 |                                      |
DESSERTS

FRESH FROM OUR OWN BAKERY
We are proud to offer a wonderful selection of your favorite desserts, prepared by our pastry chefs each day in our in-house bakery.

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Butter Cake</td>
<td>8.50</td>
<td>Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream</td>
</tr>
<tr>
<td>Salted Caramel Pudding</td>
<td>7.95</td>
<td>Rich and Creamy with Chocolate Cookies and Whipped Cream</td>
</tr>
<tr>
<td>Warm Sticky Bun Bread Pudding</td>
<td>7.95</td>
<td>Served with Whiskey Sauce, Sugared Pecans and Whipped Cream</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>7.95</td>
<td>Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream</td>
</tr>
<tr>
<td>Crême Brulee</td>
<td>7.95</td>
<td>Delectably Smooth and Silky. Classic Vanilla Finished with a Crunchy Bruleed Top</td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>8.50</td>
<td>A Southern Classic with Cream Cheese Frosting</td>
</tr>
<tr>
<td>“The Best” Carrot Cake</td>
<td>8.50</td>
<td>Citrus Cream Cheese Frosting</td>
</tr>
<tr>
<td>Deep Dark Fudge Cake</td>
<td>8.50</td>
<td>Fudgy Chocolate Frosting</td>
</tr>
<tr>
<td>Warm Brownie Sundae</td>
<td>8.95</td>
<td>Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniels Crème Anglaise</td>
</tr>
<tr>
<td>A Box of Warm Homemade Chocolate Chip Pecan Cookies</td>
<td>8.95</td>
<td>A Freshly Baked Dozen. Take the Rest Home!</td>
</tr>
</tbody>
</table>

FAMOUS CHEESECAKES

<table>
<thead>
<tr>
<th>CheeseCake</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Original</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Strawberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GODIVA® Chocolate Cheesecake @</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee &amp; Cream Cheesecake @</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheesecake from 7.50 to 8.50</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.
* Contains or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

Not responsible for lost or stolen articles • We reserve the right to refuse service to anyone.
Prices subject to change without notice. Sales Tax will be added to the retail price on all taxable items.
All Substitutions Charged A La Carte

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