



GRAND LUX CAFE®





Welcome to Grand Lux Cafe,[®]
an exciting restaurant from the creators of
The Cheesecake Factory.[®]

At Grand Lux Cafe[®] we offer unique
casual cuisine in an elegant
yet relaxed atmosphere.

We have traveled the world to find the
wonderful recipes that inspire our signature
“grand casual cuisine.”[™]

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



GRAND LUX CAFE SIGNATURE COCKTAILS

TALL AND COOL

Mai Tai

*An Authentic Island Blend of Four Rums,
Passion Fruit and Island Juices*

Limoncello Lemonade

*Skyy Citrus Vodka, Limoncello Liqueur,
Chambord and Fresh Lemonade*

DeLux Peach Bellini

*Champagne, Peach Liqueur and
Peaches. Blended to an Icy Smoothness*

Texas Tea

*The Long Island Classic –
with Spurs!*

Sangria

*A Spanish Creation with Rich Red Wine and
Fresh Fruit. Served in a Tall Glass over Ice*

Sangria Blanco

*White Sangria with Pinot Grigio,
Champagne and Fresh Fruit*

Piña Colada

*Pineapple, Passion Fruit,
Strawberry or Baileys-Banana*

Spicy Mary

*Infused Pepper Vodka and Our
Homemade Spicy Bloody Mary Mix*

Clementine Crush

*Clementine Orange Vodka and Cointreau Liqueur Shaken with Fresh Orange,
Lime, Passion and Pineapple Juice and Served on the Rocks*



MARGARITAS AND MOJITOS

Margarita

*Choose from Classic,
Strawberry, Mango or Peach*

The Grand Lux Margarita™

*Hornitos Tequila, Cointreau,
Grand Marnier and Fresh Lime Juice*

Pomegranate Margarita

*Pomegranate, Gold Tequila,
Orange Liqueur and Lime*

Patrón Paloma

*Patrón Silver Tequila, Agave Nectar,
Fresh Citrus and Pomegranate Juices*

Mojito

*Cruzan Rum, Fresh Mint
and Lime Over Ice*

Calypso Mojito

*Bacardi Superior Rum, Fresh Mint,
Passion Fruit and Mango*

Pineapple Basil Mojito

*Bacardi Superior and Cruzan Pineapple Rums,
Mint, Basil, Pineapple and Lime*

Blood Orange Mojito

*Bacardi Superior, Blood Orange, Mint and Lime
Topped with Sailor Jerry's Spiced Rum*



SHAKEN AND CHILLED

Always a Double

Pomegranate Martini

*Skyy Citrus, Cointreau
and Pomegranate Juice*

Tahitian Pineapple

*Stoli Vanilla Vodka, Pineapple Rum
and Fresh Pineapple*

Strawberry Martini

*Pearl Vodka Infused with
Fresh Strawberries - Per Order!*

Caramel Apple Martini

*Ketel One Vodka and Apple Liqueur
Shaken and Chilled*

Asian Pear Martini

*Absolut Vanilia Vodka, Pear,
Passion Fruit and Sake*

Chocolate Espresso Martini

*Godiva, Frangelico and Espresso Infused Absolut Vanilia
Topped with Cream, Chocolate and Caramel*

Lemon Drop Martini

*Citrus Vodka and Fresh Lemonade
Chilled and Served Up*

Lux Cosmopolitan

*Skyy Citrus Vodka, Cointreau
and a Splash of Cranberry Juice*



WINE AND CHAMPAGNE

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Domaine Ste. Michelle, Brut, Columbia Valley	7.95	30.00
G.H. Mumm, Cordon Rouge, France	split 15.95	
Mumm Napa, Brut Prestige, Napa Valley		38.00
Santa Margherita, Prosecco, Italy		48.00
Moët & Chandon, Imperial, France		75.00
Veuve Clicquot, Yellow Label, France	half bottle 45.00	85.00
Dom Perignon, France		295.00

Wines Arranged from Softer and Lighter Bodied to Most Full Bodied and Intense

WHITES

			Glass	Bottle
Beringer	White Zinfandel	California	6.95	26.00
Chateau Ste. Michelle	Riesling	Columbia Valley	7.95	30.00
Clean Slate	Riesling	Germany	8.95	34.00
Pepi	Pinot Grigio	California	7.95	30.00
De Valier	Pinot Grigio	Italy	8.95	34.00
Santa Margherita	Pinot Grigio	Italy	13.95	54.00
Chateau Ste. Michelle, Horse Heaven	Sauvignon Blanc	Columbia Valley	9.95	38.00
Kim Crawford	Sauvignon Blanc	Malborough	10.95	42.00
Grand Lux House Selection, Ravenswood	Chardonnay	California	7.95	30.00
Kendall-Jackson, Vintner's Reserve	Chardonnay	California	9.50	36.00
Sonoma-Cutrer, Russian River Ranches	Chardonnay	Sonoma	11.95	46.00
Talbot Logan	Chardonnay	Monterey County	12.95	50.00
Patz and Hall	Chardonnay	Sonoma Coast		79.00
Nickel & Nickel, Russian River Valley	Chardonnay	Sonoma		85.00
Far Niente	Chardonnay	Napa		100.00

REDS

			Glass	Bottle
Casa Torelli	Chianti	Italy	7.50	28.00
Greg Norman	Pinot Noir	Santa Barbara	9.95	38.00
Wild Horse	Pinot Noir	Central Coast	11.95	46.00
La Crema	Pinot Noir	Sonoma	12.95	50.00
Acacia	Pinot Noir	Carneros		55.00
Rosemount Estate, Diamond Label	Shiraz	Australia	8.50	32.00
Chateau Ste. Michelle	Syrah	Columbia Valley	8.50	32.00
Grand Lux House Selection, Ravenswood	Merlot	California	7.95	30.00
St. Supery	Merlot	Napa Valley	8.95	34.00
Kenwood, "Jack London"	Merlot	Sonoma	11.95	46.00
Pascual Toso	Malbec	Argentina	7.95	30.00
Lo Tengo	Malbec	Argentina	8.95	34.00
Rosenblum, Vintner's Cuvee	Zinfandel	California	8.50	32.00
Ridge, Geyserville	Zinfandel	Sonoma		65.00
Grand Lux House Selection, Ravenswood	Cabernet Sauvignon	California	7.95	30.00
Francis Coppola, Black Label Claret	Meritage	California	11.50	44.00
Raymond Sommelier's Selection	Cabernet Sauvignon	California	11.50	44.00
Conn Creek	Cabernet Sauvignon	Napa Valley	11.95	46.00
Jordan	Cabernet Sauvignon	Alexander Valley		89.00
Caymus	Cabernet Sauvignon	Napa		150.00



BEER AND AFTER DINNER DRINKS

BOTTLED BEERS

Corona
Corona Light
Heineken
Heineken Light
Amstel Light
Daura Gluten-Free

Newcastle Brown Ale
Guinness Draught
Negra Modelo
Blue Moon Belgian White
Fat Tire Amber Ale
Pyramid Hefeweizen
St. Pauli Girl, Non-Alcoholic

Sam Adams Seasonal Selections
Miller Genuine Draft
Miller Lite
Budweiser
Bud Light
Michelob Ultra
Coors Light

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.

SIERRA NEVADA PALE ALE

Sierra Nevada Pale Ale is a delightful interpretation of a classic style beer. It has amber color and an exceptionally full-bodied complex character with bright notes of malt and orange and a wonderful hoppiness.



AFTER DINNER DRINKS

The Grand Coffee

Grand Marnier, Kahlua, Dark Crème de Cacao, Coffee and Whipped Cream

Irish Coffee

Bushmills Irish Whiskey, Coffee and Whipped Cream

Baileys Coffee

Baileys Irish Cream, Coffee and Whipped Cream

Keoke Coffee

Kahlua, Brandy, Dark Crème de Cacao and Coffee

Mexican Coffee

Sauza Hornitos Tequila, Kahlua, Coffee and Whipped Cream

Jamaican Coffee

Myers's Rum, Tia Maria Coffee Liqueur, Dark Crème de Cacao and Coffee



COGNAC, PORT AND SHERRY

Courvoisier VS
Hennessy VS
Remy Martin VSOP

Hennessy XO
Hennessy Paradis
Fonseca Bin #27

Sandeman Tawny 20 yr.
Dry Sack
Harvey's Bristol Cream



BREAKFAST

SERVED FROM 6:00AM - 11:00 AM

Grand Lux Express Breakfast™ Served 6:00AM – 11:00AM For Those in a Hurry, Help Yourself to... Our Daily Selection of Fruits, Granola, Croissants, Danish, Muffins, Assorted Breads, Omelettes, Eggs, Breakfast Meats, Potatoes, Fresh Juice and Coffee	15.95	Huevos Rancheros* Crispy Corn Tortillas Topped with Black Beans, Sautéed Peppers and Onions, Fried Eggs, Cheese and Our Spicy Ranchero Sauce	11.50
Eggs, any style, Hash Brown Potatoes with Toast* With Your Choice of Old Smokehouse™ Bacon, Ham or Link Sausage	8.95	Tuscan Farm House Eggs Scrambled Egg Whites on Top of Toasted Wheat Bread Covered with Fresh Tomato Bruschetta, Fresh Basil, Garlic, Olive Oil and Parmesan	12.95
Whole Egg or Egg White Omelette Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese	11.95	Chilaquiles* 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	11.95
Fresh Garden Omelette Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream	11.95	Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	12.95
Spinach & Mushroom Benedict Grilled Sourdough Topped with Fresh Sautéed Spinach, Scrambled Eggs and Creamy Madeira Mushroom Sauce	12.95	Crab and Asparagus Omelette Lump Crab, Fresh Asparagus, Oven-Roasted Tomato and Fontina Cheese. Topped with Hollandaise Sauce	13.95
"The Best" Eggs Benedict with Ham & Hollandaise*	12.95	Smoked Salmon with Scrambled Eggs and Onions*	13.95
Baja Omelette Avocado, Peppers, Red Onion, Roasted Green Chiles, Pepper-Jack Cheese, Sour Cream and Spicy Roasted Tomato Salsa	11.95	Housemade Corned Beef Hash and Eggs* Chunky Style with Peppers and Onions	13.95
Grand Lux Omelette™ Asparagus, Artichoke, Oven-Dried Tomato, Portabella Mushrooms and Havarti Cheese. All Topped with Hollandaise	12.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style* Certified Angus Beef® Center Cut	19.95
DeLux Breakfast Sandwich Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns	10.95	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95
Protein Breakfast Scrambled Egg Whites Served with Grilled Chicken Breast, Asparagus, Tomato and Mushrooms	12.95	Fresh Fruit Platter	13.95
		Fruit and Nut Granola With Fresh Banana 1.00 Additional	8.50
		Steel Cut Oatmeal	7.95
		Cold Cereal with Fresh Banana and Milk	6.95

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes With Blueberries	7.95 / 9.95 9.95 / 11.95	Belgian Waffle With Strawberries	8.95 10.95
Banana-Pecan Pancakes Our Buttermilk Pancakes Topped with Sautéed Bananas, Pecans and Warm Brown Sugar Butter	10.95	With Blueberries	11.95
Red Velvet Pancakes Fluffy Buttermilk Pancakes with a Hint of Cocoa, Chocolate Chips and Cream Cheese Frosting	9.95	Fried Chicken and Waffles Topped with Crispy Fried Chicken Strips and Pecan Honey-Butter Sauce	13.95
Brioche French Toast* With Fresh Strawberries	9.95 11.95	Breakfast Beignets Made to Order and Served Warm (please allow 10 minutes)	7.95

MORNING COCKTAILS

The Grand Mimosa With Mumm Napa, Grand Marnier and Fresh Orange Juice	10.95	Strawberry Bellini Fresh Strawberries, Champagne and Triple Sec	10.95
Mimosa Champagne and Fresh Orange Juice	7.50	Sparkling Spanish Rose Champagne, Sangria and Fresh Strawberries	9.95
Blood Orange Mimosa Sparkling Mumm Napa and Blood Orange Juice	9.95	Spicy Mary Infused Pepper Vodka and Our Homemade Spicy Bloody Mary Mix	9.50

BREAKFAST BEVERAGES

Freshly Brewed Coffee Our Own Delicious Blend of Dark Roasted Coffee	3.75	Freshly Squeezed Juices Orange or Grapefruit	5.50
Black & Herbal Teas	3.50	Assorted Juices Apple, Pomegranate, Cranberry or Tomato	4.50
Special Grand Lux Hot Chocolate™	3.95	Natural Sparkling Water or Natural Still Water	3.95 / 6.95
Cappuccino or Cafe Latte	4.75		
Cafe Mocha	4.95		

EXTRAS

Fresh Berries	7.95 to 9.95	Toast or English Muffin	2.95
Fresh Fruit Goblet	7.95	Bacon or Ham	4.95
Toasted Bagel	2.95	Link Sausage	5.95
Toasted Bagel with Cream Cheese	3.95	Two Eggs, any style*	4.95
		Hash Brown Potatoes	4.50

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.



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

THINGS TO SHARE

Double Stuffed Potato Spring Rolls® <i>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</i>	8.95	Double-Cheese Mini Burgers <i>Charbroiled Burgers with American Cheese on Toasted Mini Buns with Lettuce, Tomato and Pickles</i>	8.95
Buffalo Chicken Rolls™ <i>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</i>	9.95	Duck Potstickers <i>Duck Breast, Shiitake Mushrooms and Crispy Vegetables in a Spicy Hoisin Sauce. Steamed then Sauteed until Crisp</i>	9.95
Crispy Thai Shrimp & Chicken Spring Rolls <i>Served with Thai Sweet-Hot Chili Sauce</i>	9.95	Vietnamese Chicken Summer Rolls <i>Chicken, Asparagus, Red and Yellow Peppers, Carrots and Rice Noodles Rolled in a Wrapper. Served Cold with Spicy Peanut Sauce</i>	9.95
Chicken Lettuce Wraps <i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>	10.95	Crispy Flautas <i>Flour Tortillas Filled with Chicken, Poblano Chiles, Cilantro and Pepper-Jack Cheese, Fried Crisp and Served with Avocado Sauce</i>	9.95
Asian Nachos <i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Wasabi Cream and Melted Cheese</i>	9.95	Mini Chili Cheese Hot Dogs <i>Three Mini Beef Hot Dogs Topped with Chili and Cheese</i>	8.95
Stacked Chicken Quesadilla <i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	9.95	Cheese Steak Spring Rolls <i>All the Flavor of a "Philly Cheese Steak" with Mushrooms and Onions in a Crisp Spring Roll</i>	9.95
Creamy Spinach & Cheese Dip <i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	10.95	Fried Calamari <i>With Fried Rock Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	12.95
Sticky Hot Wings <i>Fresh Chicken Wings Fried Crisp and Tossed in Thai Sweet-Hot Chili Sauce</i>	9.95	Crabcakes <i>Served with Spicy Mustard Sauce</i>	12.95
Volcano Shrimp <i>Light and Crispy Shrimp Drizzled with a Spicy Chili Aioli</i>	9.95	Crispy Ahi Sushi Roll* <i>Sushi Rice Wrapped in Nori Filled with Ahi, Avocado, Ginger, Green Onion and Spicy Chili Sauce Flash Fried Crisp</i>	13.95
Edamame <i>Soybeans in their Pods Stir Fried with Spicy Szechuan Sauce</i>	4.95	Seared Rare Ahi* <i>Slices of Nori Wrapped Ahi Tuna Seared Rare. Garnished with Three Salads, Soy-Sake Dip and Wasabi Cream</i>	13.95
		Today's Soups	4.95 / 6.95

SMALL SALADS

House Green Salad <i>Organic Greens and Heirloom Cherry Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Shaft's Blue Cheese 1.00 additional</i>	6.95	Spicy Calamari Salad <i>Crispy Calamari, Organic Greens, Carrots, Cucumber and Green Onions Tossed with a Delicious Spicy Vinaigrette</i>	9.95
Blue Cheese Salad <i>Organic Greens Tossed with Blue Cheese Dressing and Topped with Bacon, Tomato, Croutons and Shaft's Blue Cheese Crumbles</i>	9.50	Roasted Beet and Goat Cheese Salad <i>Organic Greens, Fresh Roasted Beets, Goat Cheese and Toasted Nuts Tossed with a Hazelnut-Citrus Dressing</i>	9.95
Iceberg Lettuce Wedge <i>With Thousand Island, Bacon, Tomato and Grated Egg</i>	8.95	Chopped Salad <i>Grilled Chicken, Bacon, Tomato, Shaft's Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>	9.95
Greek Salad <i>Feta Cheese, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce Tossed in Our House Vinaigrette</i>	9.50	Caesar Salad <i>Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</i>	9.95 12.95

OVEN BAKED RUSTIC PIZZA

Four Cheese Pizza <i>Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce</i>	10.95	Sausage, Pepperoni & Mushrooms <i>Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese</i>	12.95
Margherita <i>With Fresh Tomato, Basil and Mozzarella</i>	11.95	Fire Roasted Vegetable <i>Grilled Eggplant, Zucchini, Artichokes, Peppers, Onions, Tomatoes, Basil, Goat and Mozzarella Cheeses. Kalamata Olives on Request</i>	12.95
Pepperoni <i>Mozzarella and Tomato Sauce</i>	11.95	Thai Chicken <i>Grilled Chicken, Spicy Peanut Sauce, Bean Sprouts, Carrots, Green Onion, Basil, Cilantro and Mozzarella</i>	12.95
B.B.Q. Chicken <i>Smoked Gouda, Red Onion, Cilantro and B.B.Q. Sauce</i>	12.50		



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

GRAND DELUX BURGERS

Served with an Organic Green Salad or French Fries

DeLux Drive-In Burger* Chargrilled Certified Angus Beef® with Lettuce, Tomato, Onion, Pickles and Mayonnaise	8.95	Grand Lux Burger Melt™* Our Chop House Burger on Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing	11.95
The Chop House Burger* A 10 oz. Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.00 each	10.95	Chicken Burger Chargrilled Fresh Chopped Breast of Chicken, Combined with Herbs and Parmesan Cheese on a Toasted Bun	10.95
The Bacon-Cheese Burger* Our Chop House Burger with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island	12.50	Wild Mushroom "Burger" A Meatless "Burger" made from a Combination of Portabella, Shiitake, Crimini and Button Mushrooms Blended with a little Garlic, Cheese and Fresh Thyme. Served on a Bun	10.95
Avocado-Chipotle Cheeseburger* Our Chop House Burger Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro	12.95	Grilled Ahi Tuna Burger* Grilled "Au Poivre" Style on a Bun	14.95
The Max Burger* 13.95 Our Chop House Burger Topped with Cheddar Cheese, Crisp Bacon, Mushrooms, Onions and Roasted Short Rib			

SANDWICHES

Served with an Organic Green Salad or French Fries

Santa Barbara Chicken Sandwich A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on a Grilled Bun	11.95	BLT Sandwich Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread	9.95
Spicy Buffalo Chicken Sandwich Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce and Melted Cheese. Served on a Bun	11.50	Chicken Salad Sandwich Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise	10.50
Spicy Flat Bread Chicken Sandwich Grilled Chicken Breast Topped with Pepper-Jack Cheese, Avocado-Corn Salsa, Red Onion, Lettuce, Tomato and Mayo on Our Grilled Flatbread	12.95	Carolina B.B.Q. Pork Sandwich Slow Roasted Pork, Our Honey-Chipotle B.B.Q. Sauce and Cole Slaw all Piled High on a Bun. Served with Peanut Slaw	11.95
Grand Club Sandwich Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast	12.50	Chicken Meatball Sandwich Our House-Made Chicken Meatballs with Melted Fontina Cheese and Marinara Sauce on a Roll	10.95
The Rachel Warm Pastrami Topped with Cole Slaw, Havarti Cheese and Thousand Island Dressing on Grilled Rye	14.95	Sloppy Joe A Sloppy Joe made with Premium Short Ribs and Ground Certified Angus Beef® on a Bun	11.95
The Reuben Corned Beef Topped with Sauerkraut, Melted Havarti Cheese and Thousand Island Dressing on Grilled Rye	14.95	Short Rib Grilled Cheese Sandwich Slow Roasted Short Ribs, Caramelized Onion and Creamy Melted Cheese on Grilled Country Bread	12.95

LUNCH SPECIALS

SERVED FROM 11:00 AM - 5:00 PM

Lunch Soup and Salad A Cup of Our Soup of the Day, an Organic Green Salad, Sourdough Bread and Butter	8.95	Lunch Salads Choose from Our Special Selection of Lunch Sized Salads. Your Choice of: Caesar, Asian Chicken Salad, Southwestern Salad, Sonoma Salad or Grilled Chicken and Avocado Salad	9.95 - 10.95
Lunch Sandwich Special One-Half of a Chicken Salad, Turkey, B.L.T or Tuna "Nicoise" Sandwich, a Cup of Our Soup and an Organic Green Salad	9.95	Lunch Enchiladas Warm Corn Tortillas Filled with Spicy Chicken Covered with Ranchero and Tomatillo Sauces, Cheese and Sour Cream. Served with Black Beans and Spanish Rice	11.95
Lunch Oven Baked Rustic Pizza & Salad A Half of an Oven Baked Pizza and an Organic Green Salad. Your Choice of: Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken or Sausage, Pepperoni & Mushrooms	11.95	Lunch Pasta & Salad A Lunch Portion of Pasta and an Organic Green Salad. Your Choice of Pasta Pomodoro, Pasta Fresca, Pasta Telephono, Pasta Carbonara or Fettuccini Alfredo	10.95 - 11.95
Lunch Chicken Favorites Your Choice of: Chicken Parmesan, Lemon Chicken Piccata or Cajun Chicken Jambalaya	11.95	Lunch Salmon* Your Choice of: Miso Salmon, Simply Grilled Salmon or Salmon Piccata with Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice	13.95

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast* With Bacon, Ham or Link Sausage	8.95	Belgian Waffle With Strawberries	8.95
Whole Egg or Egg White Omelette Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese	11.95	Fried Chicken and Waffles Topped with Crispy Fried Chicken Strips and Pecan Honey-Butter Sauce	10.95
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	11.95	Smoked Salmon with Scrambled Eggs and Onions*	11.95
Housemade Corned Beef Hash and Eggs* Chunky Style with Peppers and Onions	12.95	Grilled New York Steak, Hash Brown Potatoes with Eggs, any style* Certified Angus Beef®, Center Cut	13.95
DeLux Breakfast Sandwich Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns	13.95	Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

GRAND SALADS

Asian Chicken Salad

Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion and Roasted Almonds. Tossed in Our Asian Dressing

13.95

Sonoma Salad

Crispy Greens, Grilled Chicken, Avocado, Bacon, Fresh Corn, Sweet Dates, Golden Raisins, Onions, Goat Cheese and Glazed Walnuts. Tossed with Our Hazelnut-Mustard Vinaigrette

13.95

Polynesian Salad

Grilled Chicken Breast Tossed with Mixed Greens, Red and Yellow Peppers, Red Onion, Jicama, Snap Peas, Cucumber, Mango, Macadamia Nuts, Cilantro and Apricot-Pineapple Vinaigrette

13.95

Grilled Chicken and Avocado Salad

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

13.95

Riviera Salad

Organic Fresh Greens, Heirloom Cherry Tomatoes, Fennel, Crisp Croutons with Our Lemon-Dijon Vinaigrette. Your Choice of:

Grilled Chicken

12.95

Grilled Shrimp

16.95

Grilled Salmon*

15.95

Grilled Ahi*

16.95

Grilled Prime Top Sirloin* 16.95

Southwestern Salad

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

14.95

Grand Cobb Salad

A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Heirloom Cherry Tomatoes, Shaft's Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette

14.95

Seared Rare Ahi Tuna Salad*

With Romaine, Radicchio, Frisee and Avocado Tossed in Our Vinaigrette

16.95

Seafood Salad

Lump Crab, Shrimp, Avocado, Tomato, Corn, Green Beans, Egg, Celery and Green Onion Over a Bed of Crisp Romaine Tossed with Our "Louis" Dressing

17.95

Manhattan Salad

A Chopped Salad with Romaine Lettuce, Asparagus, Tomato, White Beans, Potatoes, Fresh Beets, Red Onion, Peas, Lentils and Assorted Vegetables all Tossed in Our House Vinaigrette and Your Choice of:

Vegetables and Cheese

12.95

Fresh Turkey, Avocado and Cheese 14.95

White Albacore Tuna

13.95

Jumbo Shrimp and Chicken

17.95



PASTA AND NOODLES

Pasta Pomodoro

Spaghettini Tossed with Sauteed Organic Heirloom Cherry Tomatoes, Fresh Basil, Parmesan Cheese and a Tomato Sauce

12.95

With Our House-Made Chicken Meatballs

15.95

Zen Noodles

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

13.95

Pasta Telephono

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and Topped with Toasted Bread Crumbs

13.95

With Chicken

16.95

Fettuccini Alfredo

Tossed in a Rich Parmesan Cream Sauce

13.50

With Chicken

16.50

Pasta Fresca

Corkscrew Pasta Tossed with Roasted Eggplant, Heirloom Cherry Tomatoes, Asparagus, Broccoli, Peppers, Sun-Dried Tomatoes, Kalamata Olives, Garlic, Olive Oil and Parmesan

13.95

Pasta Carbonara

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

14.95

Pasta with Chicken, Sun-Dried Tomato and Mushrooms

Tossed with Sun-Dried Tomato, Fresh Mushrooms, Garlic, Cream and Parmesan Cheese

15.95

Pasta with Grilled Chicken, Tomato, Basil & Mozzarella

Light and Fresh. Topped with Tomatoes and a Touch of Garlic

15.95

Rustic Lasagna

Pasta Layered with Fresh Mushrooms, Chicken, Spinach and Cheese, all Covered in a Creamy Roasted Tomato Sauce

16.95

Sunday Night Pasta

Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Steak, Fresh Mushrooms, Onions, Garlic and Parmesan Cheese. Served over Spaghettini

17.95

Spaghettini with Fresh Clams

Baby Clams, Olive Oil, Garlic and a Little White Wine

17.95

With Sauteed Rock Shrimp 3.00 additional

Pasta with Jumbo Shrimp

Tossed with Oven-Dried Tomatoes, Artichoke and either Our Own Tomato or Lemon Cream Sauce

18.95



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

GRAND CASUAL CUISINE



TAVERN FAVORITES

Southern Fried Chicken 17.95

Fresh All Natural Free Range
One-Half Chicken Fried to a Crisp
Golden Brown. Served with Mashed
Potatoes and Peanut Cole Slaw

B.B.Q. Pork Ribs 25.95

Falling Off the Bone Tender!
Baby Back Ribs Glazed with
our B.B.Q. Sauce and Served with
French Fries and Peanut Cole Slaw

Grilled Chicken Meatloaf 15.95

Slices of Our Deliciously
Seasoned Chicken Meatloaf
Covered with a Madeira Mushroom
Cream Sauce. Served with
Mashed Potatoes and a Vegetable

Crispy Fish & Chips 15.95

Always Fresh! Tempura Style
Served with Peanut Cole Slaw,
French Fries and Our Own
Tartar Sauce

Chicken Pot Pie 13.95

Chunks of Chicken Breast,
Carrots, Peas, Pearl Onions and
Mushrooms in a Creamy Sauce.
With Our Housemade Crust

Salisbury Chopped Steak 15.95

Old-Fashioned Chopped Sirloin
Combined with Onions, Mushrooms
and Garlic, Served with Mashed
Potatoes, Brown Gravy and
Fresh Vegetables



Crispy Caramel Chicken 15.95

Crispy Battered Pieces of Chicken Breast
in a Spicy Thai Caramel Sauce with
Mushrooms, Onions, Red Chile Peppers,
Garlic and Ginger. Served with Rice

Cajun Shrimp & Chicken Jambalaya 17.95

Sauteed with Peppers, Onions and Tasso
in a Delicious Spicy Sauce.
Served with White Rice

Chicken Enchiladas 14.95

Three Warm Corn Tortillas Filled with
Spicy Chicken Covered with Cheese,
Sour Cream and Two Sauces;
Tomatillo and Ranchero.
Served with Black Beans and Spanish Rice

Pan Roasted Chicken Breast 16.95

Marinated with Herbs and Served with
Mashed Potatoes and Fresh Vegetables

Chicken Parmesan 16.95

A Chicken Breast Coated with
Parmesan Bread Crumbs and Covered
with Tomato Sauce and Mozzarella Cheese.
Served with Pasta

Madeira Chicken 18.95

Sauteed Chicken Breast Topped with Asparagus,
Mozzarella and Our Fresh Mushroom-Madeira
Sauce. Served with Mashed Potatoes

Shaking Beef* 19.95

Southeast Asian Inspired! Pieces of
Beef Tenderloin, Red and Green Onions
Sauteed with a Mildly Spicy Marinade.
Served with Steamed White Rice

Chicken Royale 15.95

Lightly Breaded Sauteed Chicken Breasts
Served over a White Wine Butter Sauce
with Mashed Potatoes, Green Beans
and Herbed Carrots

Lemon Chicken Piccata 16.95

Sauteed Chicken Breast with Creamy
Lemon Sauce, Mushrooms, Artichoke
and Capers. Served over Pasta

Indochine Shrimp and Chicken 18.95

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 White Rice

Jamaican Pork Tenderloin 18.95

With Black Beans, Mashed Sweet Potatoes,
Rice and Very Spicy Jamaican
Black Pepper Sauce.
Topped with Cool Mango Salsa

Braised Yankee Pot Roast 18.95

Tri-Tip Slow Roasted Until Tender.
Served with Mashed Potatoes,
Pan Gravy and Vegetables

Grilled Pork Chop 19.95

Porterhouse-Cut Pork Chop Glazed with
Mustard-Soy-Garlic Sauce and Served with
Wasabi Mashed Potatoes and Vegetable

Slow Roasted Short Ribs of Beef 23.95

Braised with a Delicious Red Wine Gravy.
Served with Mashed Potatoes, Vegetables
and a Side of Horseradish Sauce

GRAND COMBINATION PLATTERS

Chicken Royale and Shrimp Scampi 19.95

Shaking Beef* and Caramel Chicken 19.95

Chicken Parmesan and Shrimp Scampi 19.95

Miso Salmon* and Caramel Chicken 19.95

Chicken Royale and Short Ribs 22.95

Shrimp Scampi and Mediterranean Mahi Mahi 23.95



LUNCH & DINNER

SERVED FROM 11:00AM - MIDNIGHT

STEAKS

We serve the finest Prime, U.S.D.A. Choice or Certified Angus Beef®, corn-fed and aged up to four weeks for flavor, then seasoned and broiled at 1600 degrees to seal in the juices.

Flat Iron Steak* <i>Garlic-Herb Butter.</i> <i>Served with Potato or Vegetable</i>	19.95	Rib Eye Steak* <i>Served with Potato or Vegetable</i>	26.95
Prime Top Sirloin* <i>Garlic-Herb Butter.</i> <i>Served with Potato or Vegetable</i>	26.95	Maui Rib Eye Steak* <i>Grilled Aged Certified Angus Beef® with Our</i> <i>24 Hour Tropical Island Marinade.</i> <i>Served with Your Choice of Potato or Vegetable</i>	27.95
Filet Mignon* <i>Served with Potato or Vegetable</i>	31.95		



FRESH FISH & SEAFOOD

Jumbo Fried Shrimp <i>Served with Peanut Cole Slaw and French Fries</i>	18.95	Shrimp Scampi <i>Sauteed with White Wine, Lemon, Garlic, Fresh Tomato, Basil,</i> <i>Parsley and a Touch of Cream. Served with Pasta</i>	19.95
Miso Glazed Salmon* <i>Served with Steamed Rice and Stir-Fried Vegetables</i>	22.95	Cedar Planked B.B.Q. Salmon* <i>Roasted on a Cedar Plank and Glazed with Sweet and Spicy</i> <i>B.B.Q. Sauce. Served with Mashed Potatoes, Corn Succotash</i> <i>and Crispy Onion Rings</i>	22.95
Mediterranean Mahi Mahi <i>Crusted Fresh Mahi Mahi with Roasted Tomato, Artichoke, Capers,</i> <i>Basil, Olive Oil and Balsamic. Served over Mashed Potatoes</i>	25.95	Grilled Shrimp Skewers <i>Jumbo Shrimp Skewered with Applewood Smoked Bacon, Zucchini,</i> <i>Onions and Tomatoes. Served on Top of Parsley White Rice</i>	19.95
Salmon Three Ways* <i>Fresh Salmon Prepared in Three Styles; Soy Glazed with Shiitake</i> <i>Mushrooms, Horseradish Crusted with Asparagus and Almond-Ginger</i> <i>with Green Beans and Beurre Blanc</i>	22.95	Fresh Market Fish of the Day* <i>Served with Potato and Vegetable</i>	Market Price



VEGETABLE DISHES AND SIDES

Crispy Sesame Tofu 12.95

Served with Stir-Fried Vegetables in Our Spicy Szechuan Orange Sauce and Steamed Rice

Vegetables As a Meal 13.95

Served with Steamed White Rice and a Tasting of any Four of the Vegetable Accompaniments Below

French Fries	4.50	Green Beans	4.50	Fresh Spinach	5.50
Mashed Potatoes	5.50	Braised Red Cabbage	4.50	Asparagus	6.50
Mashed Sweet Potatoes	5.50	Glazed Carrots	4.50	Sauteed Wild Mushrooms	6.95
Macaroni and Cheese	6.95	Broccoli Spears	4.95	Steamed White Rice	2.95
		Snap Peas	4.95	Brown Rice	2.95



LATE NIGHT MENU

SERVED AFTER MIDNIGHT

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes with Toast*	8.95	Belgian Waffle	8.95
<i>With Bacon, Ham or Link Sausage</i>	11.95	<i>With Strawberries</i>	10.95
Whole Egg or Egg White Omelette	11.95	<i>With Blueberries</i>	11.95
<i>Select any Four Items: Assorted Mushrooms, Asparagus, Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato, Artichokes, Fresh Spinach, Cheddar, Jack, Havarti or Goat Cheese</i>		Fried Chicken and Waffles	13.95
Fresh Garden Omelette	11.95	<i>Topped with Crispy Fried Chicken Strips and Pecan Honey-Butter Sauce</i>	
<i>Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream</i>		Housemade Corned Beef Hash and Eggs*	13.95
Baja Omelette	11.95	<i>Chunky Style with Peppers and Onions</i>	
<i>Avocado, Peppers, Red Onion, Roasted Green Chiles, Pepper-Jack Cheese, Sour Cream and Spicy Roasted Tomato Salsa</i>		Smoked Salmon with Scrambled Eggs and Onions*	13.95
Joe's Scramble of Ground Beef, Spinach, Onions, Mushrooms and Eggs	12.95	Grilled New York Steak,	19.95
DeLux Breakfast Sandwich	10.95	Hash Brown Potatoes with Eggs, any style*	
<i>Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns</i>		<i>Certified Angus Beef®, Center Cut</i>	
		Smoked Salmon Platter with Tomato, Onion, Cream Cheese and a Toasted Bagel	13.95
		Fresh Berries	7.95 to 9.95
		Fresh Fruit Goblet	7.95

THINGS TO SHARE

Double Stuffed Potato Spring Rolls®	8.95	Double-Cheese Mini Burgers	8.95
<i>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</i>		<i>Charbroiled Burgers with American Cheese on Toasted Mini Buns with Lettuce, Tomato and Pickles</i>	
Buffalo Chicken Rolls™	9.95	Duck Potstickers	9.95
<i>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</i>		<i>Duck Breast, Shiitake Mushrooms and Crispy Vegetables in a Spicy Hoisin Sauce. Steamed then Sauteed until Crisp</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	9.95	Vietnamese Chicken Summer Rolls	9.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Chicken, Asparagus, Red and Yellow Peppers, Carrots and Rice Noodles Rolled in a Wrapper. Served Cold with Spicy Peanut Sauce</i>	
Chicken Lettuce Wraps	10.95	Crispy Flautas	9.95
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Flour Tortillas Filled with Chicken, Poblano Chiles, Cilantro and Pepper-Jack Cheese, Fried Crisp and Served with Avocado Sauce</i>	
Creamy Spinach & Cheese Dip	10.95	Fried Calamari	12.95
<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>		<i>With Fried Rock Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	
Cheese Steak Spring Rolls	9.95	Oven Baked Rustic Pizza	10.95 to 12.95
<i>All the Flavor of a "Philly Cheese Steak" with Mushrooms and Onions in a Crisp Spring Roll</i>		<i>Your Choice of Four Cheese, Margherita, Pepperoni, B.B.Q. Chicken, Sausage, Pepperoni & Mushrooms, Fire Roasted Vegetable or Thai Chicken</i>	
Mini Chili Cheese Hot Dogs	8.95	Crabcakes	12.95
<i>Three Mini Beef Hot Dogs Topped with Chili and Cheese</i>		<i>Served with Spicy Mustard Sauce</i>	
Sticky Hot Wings	9.95	Crispy Ahi Sushi Roll*	13.95
<i>Fresh Chicken Wings Fried Crisp and Tossed in Thai Sweet-Hot Chili Sauce</i>		<i>Sushi Rice Wrapped in Nori Filled with Ahi, Avocado, Ginger, Green Onion and Spicy Chili Sauce Flash Fried Crisp</i>	
Volcano Shrimp	9.95	Seared Rare Ahi*	13.95
<i>Light and Crispy Shrimp Drizzled with a Spicy Chili Aioli</i>		<i>Slices of Nori Wrapped Ahi Tuna Seared Rare. Garnished with Three Salads, Soy-Sake Dip and Wasabi Cream</i>	
Edamame	4.95	Today's Soups	4.95 / 6.95
<i>Soybeans in their Pods Stir Fried with Spicy Szechuan Sauce</i>			

SALADS

House Green Salad	6.95	Grilled Chicken and Avocado Salad	13.95
<i>Organic Greens and Heirloom Cherry Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette With Shaft's Blue Cheese 1.00 additional</i>		<i>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</i>	
Blue Cheese Salad	9.50	Southwestern Salad	14.95
<i>Organic Greens Tossed with Blue Cheese Dressing and Topped with Bacon, Tomato, Croutons and Shaft's Blue Cheese Crumbles</i>		<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>	
Iceberg Lettuce Wedge	8.95	Grand Cobb Salad	14.95
<i>With Thousand Island, Bacon, Tomato and Grated Egg</i>		<i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Heirloom Cherry Tomatoes, Shaft's Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
Chopped Salad	9.95	Seared Rare Ahi Tuna Salad*	16.95
<i>Grilled Chicken, Bacon, Tomato, Shaft's Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>		<i>With Romaine, Radicchio, Frisee and Avocado Tossed in Our Vinaigrette</i>	
Caesar Salad	9.95		
<i>Whole Romaine Leaves with Parmesan Crisps</i>			
<i>With Grilled Chicken</i>	12.95		
Asian Chicken Salad	13.95		
<i>Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion and Roasted Almonds. Tossed in Our Asian Dressing</i>			



LATE NIGHT MENU

SERVED AFTER MIDNIGHT

GRAND DELUX BURGERS

Served with an Organic Green Salad or French Fries

DeLux Drive-In Burger* Chargrilled Certified Angus Beef® with Lettuce, Tomato, Onion, Pickles and Mayonnaise	8.95	Grand Lux Burger Melt™* Our Chop House Burger on Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onions and Thousand Island Dressing	11.95
The Chop House Burger* A 10 oz. Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.00 each	10.95	Chicken Burger Chargrilled Fresh Chopped Breast of Chicken, Combined with Herbs and Parmesan Cheese on a Toasted Bun	10.95
The Bacon-Cheese Burger* Our Chop House Burger with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island	12.50	Wild Mushroom "Burger" A Meatless "Burger" made from a Combination of Portabella, Shiitake, Crimini and Button Mushrooms Blended with a little Garlic, Cheese and Fresh Thyme. Served on a Bun	10.95
Avocado-Chipotle Cheeseburger* Our Chop House Burger Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro	12.95	Grilled Ahi Tuna Burger* Grilled "Au Poivre" Style on a Bun	14.95
The Max Burger* 13.95 Our Chop House Burger Topped with Cheddar Cheese, Crisp Bacon, Mushrooms, Onions and Roasted Short Rib			

SANDWICHES

Served with an Organic Green Salad or French Fries

Santa Barbara Chicken Sandwich A Grilled Breast of Chicken with Bacon, Avocado and Melted Cheese on a Grilled Bun	11.95	BLT Sandwich Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Toasted Country Wheat Bread	9.95
Spicy Buffalo Chicken Sandwich Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce and Melted Cheese. Served on a Bun	11.50	Chicken Salad Sandwich Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise on Whole Wheat Bread with Lettuce, Tomato and Mayonnaise	10.50
Carolina B.B.Q. Pork Sandwich Slow Roasted Pork, Our Honey-Chipotle B.B.Q. Sauce and Cole Slaw all Piled High on a Bun. Served with Peanut Slaw	11.95	Sloppy Joe A Sloppy Joe made with Premium Short Ribs and Ground Certified Angus Beef® on a Bun	11.95
Grand Club Sandwich Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast	12.50	Short Rib Grilled Cheese Sandwich Slow Roasted Short Ribs, Caramelized Onion and Creamy Melted Cheese on Grilled Country Bread	12.95

SPECIALTIES AND PASTA

Zen Noodles 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	13.95	Crispy Caramel Chicken Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Rice	15.95
Pasta Telephono A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and Topped with Toasted Bread Crumbs With Chicken	13.95	Crispy Fish & Chips Always Fresh! Tempura Style - Served with Peanut Cole Slaw, French Fries and Our Own Tartar Sauce	15.95
Fettuccini Alfredo Tossed in a Rich Parmesan Cream Sauce With Chicken	16.95	Cajun Shrimp & Chicken Jambalaya Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce. Served with White Rice	17.95
Pasta Carbonara Imported Spaghettini Pasta Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!	14.95	Chicken Parmesan A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Pasta	16.95
Pasta with Chicken, Sun-Dried Tomato and Mushrooms Tossed with Sun-Dried Tomato, Fresh Mushrooms, Garlic, Cream and Parmesan Cheese	15.95	Shaking Beef* Southeast Asian Inspired! Pieces of Beef Tenderloin, Red and Green Onions Sautéed with a Mildly Spicy Marinade. Served with Steamed White Rice	19.95
Pasta with Grilled Chicken, Tomato, Basil & Mozzarella Light and Fresh. Topped with Roasted Tomatoes and a Touch of Garlic	15.95	Shrimp Scampi Sautéed with White Wine, Lemon, Garlic, Fresh Tomato, Basil, Parsley and a Touch of Cream. Served with Pasta	19.95

STEAKS

We serve the finest Prime, U.S.D.A. Choice or Certified Angus Beef®, corn-fed and aged up to four weeks for flavor, then seasoned and broiled at 1600 degrees to seal in the juices.

Flat Iron Steak* Garlic-Herb Butter. Served with Potato or Vegetable	19.95	Rib Eye Steak* Served with Potato or Vegetable	26.95
Prime Top Sirloin* Garlic-Herb Butter. Served with Potato or Vegetable	26.95	Maui Rib Eye Steak* Grilled Aged Certified Angus Beef® with Our 24 Hour Tropical Island Marinade. Served with Your Choice of Potato or Vegetable	27.95
Filet Mignon* Served with Potato or Vegetable	31.95		



B E V E R A G E S

Freshly Brewed Coffee <i>Our Own Delicious Blend of Dark Roasted Coffee</i>	3.75	Fresh Orange or Grapefruit Juice	5.50
Iced Tea, Black & Herbal Teas	3.50	Assorted Juices <i>Apple, Pomegranate, Cranberry or Tomato</i>	4.50
Soft Drinks <i>Coke, Diet Coke, Sprite, Coke Zero, Dr. Pepper, Barq's Root Beer</i>	3.50	Fresh Lemonade <i>Made In-House with a Sugared Rim</i>	3.95
San Pellegrino Sparkling Water	3.95 / 6.95	Strawberry or Raspberry Lemonade	4.50
Voss Artesian Still Water	3.95 / 6.95	Special Grand Lux Hot Chocolate™	3.95



ESPRESSO DRINKS

Cappuccino <i>Double Shot of Espresso and Steamed Milk</i>	4.75	Caramel Macchiato <i>Double Espresso, Hot Caramel, Vanilla and Steamed Milk</i>	4.95
Cafe Latte <i>Double Espresso, Extra Steamed Milk</i>	4.75	Honey Vanilla Latte <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	4.95
Cafe Mocha <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	4.95	Double Espresso	2.95



SMOOTHIES, FLIPS AND FIZZES

Strawberry Fruit Smoothie <i>Strawberries, Orange and Pineapple Juices, Coconut and Banana all Blended with Ice</i>	5.95	Citrus Flip <i>A Refreshing Combination of Fresh Citrus Juices Shaken with Sprite</i>	4.95
Hawaiian Smoothie <i>Mango, Passion Fruit, Pineapple and Coconut Blended with Ice</i>	5.95	Berry Fizz <i>Strawberries, Blueberries, Raspberries Blended and Served Over Ice with a Splash of Sprite</i>	4.95
Mango Ice Swirl <i>Mango, Tropical Juices and a Hint of Coconut, Blended with Ice and Swirled with Raspberries</i>	5.95	Island Cooler <i>Mango, Passion and Pineapple Juices with Fresh Lemon and Sprite</i>	4.95



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.



BAKED TO ORDER DESSERTS

Our Special Baked to Order Desserts take about 30 minutes to prepare. So they can be properly served, we request you order them with your Entrée.

Molten Chocolate Cake <i>With a Melted Chocolate Center. Served with Vanilla Ice Cream</i>	7.95	Peach-Blueberry Crisp <i>Piping Hot from the Oven! Served with Vanilla Ice Cream</i>	7.95
New Orleans Beignets <i>Served Warm with Three Sauces</i>	7.95	Roasted Pineapple Upside-Down Cake <i>Served with Vanilla Ice Cream and Macadamia Nuts</i>	7.95
Warm Rustic Apple Pie 7.95 <i>Baked when you order it! Flaky Sugared Crust Filled with Fresh Apples and Topped with Vanilla Ice Cream and Caramel</i>			
A Box of Warm Homemade Chocolate Chip Pecan Cookies 6.95 <i>A Freshly Baked Dozen. Take the Rest Home!</i>			



Banana Vanilla Wafer Pudding <i>A Southern Favorite! Creamy Banana Pudding Layered with Fresh Banana and Crisp Vanilla Wafers. Served with Chocolate-Peanut Dipped Frozen Banana</i>	6.95	Key Lime Pie <i>Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream</i>	7.50
Warm Sticky Bun Bread Pudding <i>Served with Whiskey Sauce, Sugared Pecans and Whipped Cream</i>	7.50	Red Velvet Cake <i>A Southern Classic with Cream Cheese Frosting</i>	6.95
Fresh Strawberry Shortcake <i>A Warm Sugar Topped Shortcake Filled with Fresh Strawberries and Vanilla Ice Cream. Topped with Whipped Cream</i>	7.95	"The Best" Carrot Cake <i>Citrus Cream Cheese Frosting</i>	6.95
Crème Brulee Duo <i>Delectably Smooth and Silky. One Classic Vanilla and the other Deep Chocolate. Finished with a Crunchy Sugary Top</i>	7.50	Deep Dark Fudge Cake <i>Fudgy Chocolate Frosting</i>	6.95
A Box of Freshly Baked Cupcakes <i>Four in a Box. Chocolate with Chocolate Frosting</i>	7.95	Cupcake Collision™ <i>Rich Chocolate Cupcakes Collide with Vanilla Ice Cream, Hot Fudge and Whipped Cream</i>	7.95

FAMOUS CHEESECAKES

Baked by  Bakery

**Original
Fresh Strawberry**

**Dulce De Leche Caramel Cheesecake
Oreo® Cheesecake**

White Chocolate Raspberry Truffle Cheesecake®

Cheesecake from 6.95 to 7.95

Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

"THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOOD BORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED."

** CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.*

For Your Convenience, an 18% Gratuity is Added to all Parties of 6 or More. Tips are Discretionary. Thank You!
Please refrain from pipe & cigar smoking and cellular phone use in the dining areas.

No Checks Please • 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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