



A World of Food Awaits® at Grand Lux Cafe®,
where internationally inspired cuisine
is served in an elegant but relaxed setting.

Grand Lux Cafe® is inspired by Italian trattorias,
French bistros and the grand cafes of Vienna.
Blending the sophistication of European cafes
with the sensibilities and spirit of an
all-American restaurant, we offer you a unique
dining experience from cuisine to décor.

Our food is freshly prepared and handmade with
the utmost care and we think you will taste the
difference. And remember to save room for our
baked-to-order desserts – a truly delicious and
memorable grand finale to your meal.

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



COCKTAILS AND BEVERAGES

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

Tahitian Pineapple

Reyka Vodka, Pineapple and Fresh Lime

Mango Mule

Crop Organic Meyer Lemon Vodka, Fresh Lime, Mango and Fever Tree Ginger Beer

Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

The Grand Lux Margarita™

Azunia Organic Reposado Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime

Sangria

Made In House with Red Wine and Fresh Fruit. Served on the Rocks

Mojito

Drake's Organic Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum

Calypso Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

Blood Orange Colada

*Drake's Organic Rum, Coconut, Blood Orange, Fresh Lime
Hand Shaken and Served on the Rocks*

Rosé Spritz

Elderflower, Fresh Raspberry and Sparkling Rosé

Grand Lemon Drop

Ketel One Vodka and Bombay Sapphire Chilled with Fresh Lemon and Lavender

Sidecar

Hennessy VS, Dry Curacao, Elderflower, Honey and Citrus

Texas Tea

The Long Island Classic — Top Shelf and with Spurs!

Mai Tai

An Exotic Blend of Dark and Spiced Rums with Island Juices

Bluegrass Margarita

Basil Hayden Bourbon, Dry Curacao, Agave and Fresh Lime

Lux Old Fashioned

Sazerac Rye Whiskey, Housemade Old Fashioned Syrup, Orange and Amarena Cherry

Cold Brew Espresso Martini

Belvedere Vodka, Frangelico, Borghetti and Cold Brew

NON-ALCOHOLIC SPECIALTIES

Mango Ice Swirl

*Mango and Tropical Juices Blended with a Hint
of Coconut and Swirled with Raspberries*

Coconut Limeade

A Tropical Blend of Pineapple, Coconut and Fresh Lime

Grand Lux Lemonade™

Classic, Strawberry or Cucumber

Passion Fruit Ginger Crush

Passion Fruit, Ginger and Citrus

BEER ON TAP

Stella Artois

Renowned Belgian Pilsner

Blue Moon Belgian White

Smooth Ale with Citrus and Coriander

Scofflaw Basement IPA

Delicious Atlanta IPA - Earthy and Citrusy

Sweetwater Extra Pale Ale

Local Dry Hopped West Coast Style Pale Ale



BEER IN BOTTLES

CRAFT

Stone IPA

Blind Pirate Blood Orange IPA

Samuel Adams Boston Lager

IMPORTED SELECTIONS

Corona

Modelo Especial

Dos Equis Special Lager

Heineken

Guinness Pub Draught

St. Pauli Girl, Non-Alcoholic

AMERICAN LAGER & CIDER

Bud Light

Budweiser

Coors Light

Michelob Ultra

Angry Orchard Crisp Cider

SPARKLING WINE



Prosecco

La Luca, Italy

12.00 42.00

Rosé

Gloria Ferrer, Blanc de Noirs, Carneros

12.00 42.00

Sparkling

Mumm Napa, Brut Prestige, Napa Valley

46.00

Champagne

Veuve Clicquot, Yellow Label, France

half bottle 45.00 85.00

WHITE WINE



Moscato

Seven Daughters, Italy

11.00 14.50 39.00

Rosé

Le Caprice de Clémentine, Côtes de Provence

11.00 14.50 39.00

Riesling

Chateau Ste. Michelle, Columbia Valley

11.00 14.50 39.00

Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley

11.00 14.50 39.00

Santa Margherita, Valdadige

13.00 17.50 45.00

Sauvignon Blanc

Dry Creek Vineyards, Fumé Blanc, Sonoma County

11.00 14.50 39.00

Kim Crawford, Marlborough

13.00 17.50 45.00

Chardonnay

Grand Lux Cafe Private Reserve, Columbia Valley

11.00 14.50 39.00

Kendall-Jackson, Grand Reserve, Santa Barbara

13.00 17.50 45.00

Calera, Central Coast

15.00 20.00 52.00

RED WINE



Pinot Noir

Grand Lux Cafe Private Reserve, California

11.00 14.50 39.00

Sokol Blosser, Evolution, Willamette Valley

13.00 17.50 45.00

Merlot

Ferrari-Carano, Sonoma County

12.00 16.00 42.00

Syrah

Qupé, Central Coast

12.00 16.00 42.00

Malbec

Wapisa, Patagonia, Argentina

13.00 17.50 45.00

Red Blend

C.M.S., Columbia Valley

11.00 14.50 39.00

Cabernet Sauvignon

Grand Lux Cafe Private Reserve, California

11.00 14.50 39.00

Francis Coppola, Black Label Claret, California

13.00 17.50 45.00

Justin, Paso Robles

15.00 20.00 52.00


SMALL PLATES

Crispy Calamari	10.95	Mini Lux Salad  Upon Request	6.95
<i>Served with Warm Marinara Sauce</i>		<i>Baby Greens, Tomatoes with Garlic Croutons</i>	
Buffalo Chicken Bites™	9.95	Fried Pickles	7.95
<i>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</i>		<i>Crispy Slices Served with Our Dipping Sauce</i>	
General Tso's Cauliflower	9.95	Macaroni & Cheese Skillet	8.95
<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>		<i>Creamy, Cheesy and Sprinkled with Toasted Breadcrumbs</i>	
Mini Nachos	9.95	<i>Add Bacon 1.50 Extra</i>	
<i>Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans</i>		Pot Roast Cheese Fries	10.95
Asian Short Rib Tacos	10.95	<i>French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce</i>	
<i>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</i>		Mini Tacos	
Avocado Wontons	10.95	<i>Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa</i>	
<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>		<i>Chicken 9.50 Crispy Fish 10.95</i>	
		Today's Soups	8.95

STARTERS

Pot Stickers	13.50	Double Stuffed Potato Spring Rolls®	12.95
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<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</i>	
Buffalo Chicken Rolls™	14.95	Mini Cheeseburgers*	13.50
<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>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	14.95	Creamy Spinach & Cheese Dip	15.50
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Chicken Lettuce Wraps	14.95	Stacked Chicken Quesadilla	14.50
<i>Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps</i>		<i>Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa</i>	
Asian Nachos	15.50	Volcano Shrimp	14.50
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
		Grand Fried Calamari	16.95
		<i>With Fried Shrimp, Zucchini and Onions. Served with Dipping Sauces</i>	

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

This symbol  Upon Request 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.

* 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.

SALADS

MARKET SALADS

House Green Salad <small>☞ Upon Request</small>	9.95	Kale and Warm Grains	14.50
<i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i>		<i>Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing</i>	
Caesar Salad <small>☞ Upon Request</small>	12.95	<i>Over Warm Quinoa and Farro</i>	
<i>Whole Romaine Leaves with Parmesan Crisps</i>		Crispy Avocado Salad	14.50
<i>With Grilled Chicken</i>	17.95	<i>Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing</i>	
Chopped Salad <small>☞ Upon Request</small>	15.95	<i>Topped with Crispy Avocado</i>	
<i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i>			

GRAND SALADS

Asian Chicken Salad	17.50	Grilled Chicken and Avocado Salad	17.50
<i>Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</i>		<i>A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</i>	
Southwestern Salad	17.50	Grand Cobb Salad	18.50
<i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i>		<i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</i>	
Jumbo Shrimp Salad <small>☞ Upon Request</small>	22.95		
<i>Chilled Shrimp, Crisp Romaine Lettuce, Tomato, Avocado and Our Thousand Island Dressing</i>			

ADDITIONS

<i>Avocado</i>	3.50	<i>Grilled Salmon*</i>	7.95
<i>Grilled Chicken</i>	5.95	<i>Wood Grilled Steak*</i>	8.50
<i>Shrimp</i>	7.50		



GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries.
Sweet Potato Fries 1.50 Extra

DeLux Drive-In Burger™*  Upon Request	15.95	Wood Grilled B.B.Q. Burger*	17.50
<i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>		<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>	
The Chop House Burger*  Upon Request	16.95	Avocado-Chipotle Cheeseburger*	17.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue or Havarti Cheeses, Bacon, Avocado or Sautéed Mushrooms 1.50 Each</i>		<i>Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro</i>	
Double Smashed Cheeseburger*  Upon Request	16.50	Grand Lux Turkey Burger™	17.50
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Crispy Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
The Bacon-Cheese Burger*  Upon Request	17.50	Impossible® Burger  Upon Request	18.95
<i>Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island</i>		<i>A Delicious Plant-Based Burger with Lettuce, Tomato, Pickles, Onion and Thousand Island on a Toasted Bun</i>	

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.50 Extra

Sandwich Special	15.95	B.L.T. Sandwich	14.95
<i>One-Half of a Chicken Salad, Turkey or B.L.T. Sandwich, a Cup of Our Soup and a Mixed Green Salad</i>		<i>Crisp Applewood Smoked Bacon, Tomato, Bibb Lettuce and Mayo on Grilled Brioche Bread</i>	
Chicken, Bacon and Avocado Melt	17.50	Fuji Apple Chicken Salad Sandwich	15.95
<i>On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli</i>		<i>Chunks of Chicken Breast with Celery, Green Onion, Mayonnaise and Fuji Apple Slaw on Grilled Brioche Bread</i>	
Crispy Chicken Sandwich	16.95	Short Rib Grilled Cheese Sandwich	17.50
<i>Buttermilk Fried Chicken, Fontina Cheese, Cole Slaw, Tomato, Pickles and Spicy Mayo on a Toasted Bun</i>		<i>Slow Roasted Short Rib, Caramelized and Pickled Onions, Arugula and Melted Cheese on Grilled Country Bread</i>	
Grand Club Sandwich	17.50		
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Toast</i>			



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GRAND LUX CAFE LUNCH SPECIALS

SERVED UNTIL 5:00 PM

Soup and Salad 11.50

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

Sandwich Special 15.95

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

LUNCH SPECIAL SALADS

- Caesar Salad**  *Upon Request* 12.95
*Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken* 17.95
- Lunch Special Asian Chicken Salad** 14.95
Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing
- Lunch Special Grilled Chicken and Avocado Salad** 14.95
A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette
- Lunch Special Southwestern Salad** 14.95
*Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese.
Tossed in a Honey-Lime Vinaigrette*
- Lunch Special Cobb Salad** 15.50
A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette

LUNCH SPECIAL CHICKEN DISHES 16.50

Choose from:

- Lunch Special Chicken Parmesan**
*Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese.
Served with Spaghettini*
- Lunch Special Lemon Chicken Piccata**
Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta
- Lunch Special Cajun Chicken Jambalaya**
Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice
- Lunch Special Crispy Caramel Chicken**
*Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger.
Served with Steamed Rice*

LUNCH SPECIAL PASTA & SALAD 16.50

A Lunch Portion of Pasta and a Mixed Green Salad. Choose from:

- Lunch Special Pasta Pomodoro**  *Upon Request*
*Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese
With Chicken* 18.50
- Lunch Special Fettuccini Alfredo**
*Tossed in a Rich Parmesan Cream Sauce
With Chicken* 18.50
- Lunch Special Pasta Carbonara**  *Upon Request*
*Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!
With Chicken* 18.50
- Lunch Special Chicken, Mushroom & Brown Butter Pasta**
Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter

LUNCH SPECIAL SALMON 17.95

Choose from:

- Lunch Special Miso Glazed Salmon***
Served with Steamed Rice and Stir-Fried Vegetables
- Lunch Special Simply Grilled Salmon***
Served with Mashed Potatoes and Vegetable
- Lunch Special Salmon Piccata***
With Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice

GRAND CASUAL CUISINE

Fried Chicken Tenders	18.95	Thai Fried Chicken	19.95
<i>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</i>		<i>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</i>	
Crispy Caramel Chicken	19.95	Salisbury Steak*	20.50
<i>Crispy Battered Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice</i>		<i>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	
Garlic Chicken	20.95	Lemon Chicken Piccata	22.50
<i>Chicken Breasts Stuffed with Garlic Butter and Parmesan, Lightly Breaded and Fried Crisp. Served with Red Wine Roasted Garlic Sauce, Mashed Potatoes and Fresh Vegetables</i>		<i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	
Chicken Fried Chicken	19.95	Bourbon Street Chicken	21.95
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>		<i>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</i>	
Chicken Parmesan	22.50	Spicy Ginger Beef	23.50
<i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i>		<i>A Stir 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</i>	
Braised Pot Roast  <i>Upon Request</i>	23.50	Cafe Beef Wellington*	25.95
<i>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</i>		<i>Filet Mignon Steak Medallions Covered with Crimini Mushrooms and Topped with Warm Puff Pastry. Served with Madeira Wine Sauce, Mashed Potatoes and Vegetables</i>	
Cajun Shrimp & Chicken Jambalaya	23.50		
<i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>			

PASTA

Pasta Pomodoro  <i>Upon Request</i>	17.50	Pasta Carbonara  <i>Upon Request</i>	20.95
<i>Spaghettini Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</i>		<i>Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce. A Classic Combination!</i>	
Chicken, Mushroom & Brown Butter Pasta	21.50	<i>With Chicken</i>	25.95
<i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i>		Sunday Night Pasta	23.95
Fettuccini Alfredo	20.95	<i>Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic. Served over Spaghettini</i>	
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>	25.95	Garlic Shrimp Pasta  <i>Upon Request</i>	23.50
		<i>Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>	



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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.

Rib Eye Steak*  Upon Request 33.95

Served with Potato and Vegetable

Filet Mignon*  Upon Request 34.95

Served with Potato and Vegetable

Parmesan Crusted Pork Chop 25.50

Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs.
Served with Mashed Potatoes, Green Beans and Roasted Carrots

B.B.Q. Baby Back Ribs

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

Half Rack 19.95 Full Rack 31.95

FISH & SEAFOOD

Crispy Fish & Chips

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

20.95

Jumbo Fried Shrimp

Served with Peanut Cole Slaw and French Fries

24.95

Salmon Three Ways*

Fresh Salmon Prepared in Three Styles; Soy Glazed with
Shiitake Mushrooms, Horseradish Crusted with Asparagus
and Almond-Ginger with Green Beans and Beurre Blanc

25.50

Shrimp Scampi

Sauteed with White Wine, Lemon, Garlic, Fresh Tomato,
Basil and a Touch of Cream. Served with Pasta

26.50

Cedar Planked B.B.Q. Salmon*

Roasted on a Cedar Plank and Glazed with Sweet
and Spicy B.B.Q. Sauce. Served with Mashed Potatoes
and Buttered Corn

25.50

Wood Grilled Fresh Market Fish of the Day*

 Upon Request

Served with Potato and Vegetables

24.50

Miso Glazed Salmon*

Served with Steamed Rice and Stir-Fried Vegetables

25.50

SIDE DISHES

French Fries

5.95

Crispy Glazed Brussels Sprouts

6.95

Sauteed Mushrooms

7.50

Sweet Potato Fries

6.95

Broccoli

6.50

Macaroni & Cheese Skillet

8.95

Yukon Gold Mashed Potatoes

6.95

Green Beans

6.50

Steamed White Rice

2.50

Glazed Carrots

6.50

Fresh Spinach

6.50

Brown Rice

2.95

Asparagus

7.50



BEVERAGES

NON-ALCOHOLIC SPECIALTIES

Mango Ice Swirl <i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i>	7.95	Passion Fruit Ginger Crush <i>Passion Fruit, Ginger and Citrus</i>	5.50
Coconut Limeade <i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i>	5.50	Grand Lux Lemonade™ <i>Classic, Strawberry or Cucumber</i>	5.50 / 5.95

ESPRESSO DRINKS

Oat Milk Available Upon Request

Cappuccino <i>Double Shot of Espresso and Steamed Milk</i>	5.50	Caramel Macchiato <i>Double Espresso, Caramel, Vanilla and Steamed Milk</i>	5.95
Cafe Latte <i>Double Espresso, Extra Steamed Milk</i>	5.50	Honey Vanilla Latte <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	5.95
Cafe Mocha <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	6.50	Double Espresso	3.95

Freshly Brewed Coffee <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>	4.25	San Pellegrino Sparkling Water	4.50 / 7.95
Iced Cold Brew Coffee	4.75	Fiji Natural Artesian Water	4.50 / 7.95
Iced Tea, Black & Herbal Teas	4.25	Fresh Orange or Grapefruit Juice	6.95
Arnold Palmer	5.50	Assorted Juices <i>Apple, Cranberry or Tomato</i>	5.95
Soft Drinks <i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer</i>	4.25	Special Grand Lux Hot Chocolate™	5.50



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.

BAKED TO ORDER DESSERTS

Our Special Baked to Order Desserts take about 20 minutes to prepare. So they can be properly served, we request you order them with your Entrée.

Molten Chocolate Cake 10.95

With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets 10.95

Served Warm with Three Sauces

A Box of Warm Homemade Chocolate Chip Pecan Cookies 10.50

A Freshly Baked Dozen. Take the Rest Home!

Warm Rustic Apple Pie 10.50

Baked when you order it! Flaky Sugared Crust Filled with Fresh Apples and Topped with Vanilla Ice Cream and Caramel

DESSERT FAVORITES

Warm Butter Cake

Warm Buttery Vanilla Cake with a Rich Creamy Center, Served with Fresh Strawberries and Vanilla Ice Cream

10.95

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

9.95

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust. Topped with Fresh Whipped Cream

10.50

"The Best" Carrot Cake

Citrus Cream Cheese Frosting

9.95

Warm Brownie Sundae

Our Housemade Brownie Topped with Vanilla Ice Cream, Whipped Cream, Toasted Almonds, Chocolate Fudge and Caramel Sauce. Served with Jack Daniel's Crème Anglaise

11.50

Deep Dark Fudge Cake

Fudgy Chocolate Frosting

9.95

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake

Salted Caramel Cheesecake

Cheesecake from 8.95 to 10.95

** 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.

Tipping is entirely voluntary. For the convenience of our guests, we add an 18% suggested tip to parties of 8 or more, but payment of that amount is not required. Our guests always have the right to determine how much they'd like to tip.

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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WEEKEND BRUNCH

SATURDAY AND SUNDAY UNTIL 2:00 PM

MORNING COCKTAILS

Blood Orange Mimosa 11.50

*Pierre Ferrand Dry Curacao,
Blood Orange and Prosecco*

Spicy Mary 11.50

*Infused Pepper Vodka and
Our Homemade Bloody Mary Mix*

Peach Spritz 12.50

*White Peach, Elderflower and
Gloria Ferrer Blanc de Noirs*

Cold Brew Espresso Martini 14.00

*Belvedere Vodka, Frangelico,
Borghetti and Cold Brew*

Rosé Spritz 12.50

*Elderflower, Fresh Raspberry
and Sparkling Rosé*

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes, with Toast* 10.95

☞ Upon Request

*With Your Choice of Applewood Smoked Bacon,
Ham or Link Sausage 14.95*

Whole Egg or Egg White Omelette ☞ Upon Request 15.95

*Select any Four Items: Assorted Mushrooms, Asparagus,
Tri-Colored Peppers, Onions, Bacon, Ham, Sausage, Tomato,
Artichokes, Fresh Spinach, Cheddar, Jack or Havarti*

"The Best" Eggs Benedict with Ham & Hollandaise* 16.50

Breakfast Quesadilla 14.95

*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* 15.95

*Warm Buttermilk Biscuits and Sunny Side Up Eggs
Smothered with Housemade Sausage Gravy. Served
Over Crispy Crushed Potatoes
Add Fried Chicken 5.00 Extra*

Breakfast Combo* 13.95

*Two Eggs, Two Slices of Bacon or Two Breakfast Sausage Links
and Two Buttermilk Pancakes with Hash Browns*

DeLux Breakfast Sandwich 14.50

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

Florentine Omelette 15.95

*Sauteed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions
and Melted Cheese. Topped with Hollandaise Sauce*

Fresh Garden Omelette ☞ Upon Request 15.95

*Mushrooms, Tomato, Avocado, Green Onion, Zucchini,
Fresh Spinach, Havarti Cheese and Sour Cream*

Kids' Breakfast

Ask Your Server for Selection

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes 9.95 / 11.95

With Blueberries 11.95 / 13.95

Cinnamon-Caramel Banana Pancakes 14.50

*Our Buttermilk Pancakes Topped with Sauteed Bananas in a
Warm Cinnamon-Caramel Sauce, Pecans and Chantilly Cream*

Grand Lux Cafe® French Toast 14.50

*Thick Slices of Our Brioche Bread Served with
Maple-Butter Syrup*

With Fresh Strawberries 16.50

Or With Bacon, Ham or Link Sausage 17.95

Belgian Waffle 9.95

With Strawberries 11.95

With Blueberries 12.95

Fried Chicken and Waffles 16.50

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

Breakfast Beignets 10.95

*Made to Order and Served Warm
(please allow 15 minutes)*

EXTRAS

Toasted Bagel 3.95

Toasted Bagel with Cream Cheese 5.95

Toast or English Muffin 3.50

Fresh Berries ☞ Upon Request 7.95 to 9.95

Two Eggs, any style* ☞ Upon Request 6.50

Hash Brown Potatoes ☞ Upon Request 5.95

Bacon, Ham or Link Sausage ☞ Upon Request 6.95

* 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.