



GRAND LUX CAFE®



Galleria Dallas
13420 N. Dallas Parkway, Dallas





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

SPARKLING COCKTAILS

Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

Rosé Spritz

Elderflower, Fresh Raspberry and Sparkling Rosé

Pomegranate Spritz

Pomegranate, Orange and Brut Rosé

Paloma-Mosa

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé



NON-ALCOHOLIC SPECIALTIES

Passion Fruit Ginger Crush

Passion Fruit, Ginger and Citrus

Cherry Lime Fizz

Cherry and Fresh Lime with Soda

Coconut Limeade

A Tropical Blend of Pineapple, Coconut and Fresh Lime

Pom-Berry Smash

Pomegranate, Raspberry and Pineapple

Hawaiian Smoothie

An Island Blend of Pineapple, Mango and Coconut

Strawberry Fruit Smoothie

Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices

Mango Ice Swirl

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

Grand Lux Lemonade™

Classic, Strawberry or Cucumber

CRAFT COCKTAILS

Tahitian Pineapple

Reyka Vodka, Pineapple and Fresh Lime

White Peach Cosmo

Grey Goose Vodka, White Peach and Citrus

Mango Mule

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

Strawberry Greyhound

Strawberry Infused Hangar 1 Vodka and Fresh Grapefruit with a Splash of Brut Rosé

Calypso Mojito

Bacardi Superior with Pineapple, Passion Fruit and Mango

Katana Smash

Iwai Japanese Whisky and Balvenie 12 Year with Orgeat, Rosé Aperitivo and Citrus

Lux Old Fashioned

Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry

Cold Brew Espresso Martini

Belvedere Vodka, Frangelico, Borghetti and Cold Brew

THE CLASSICS

The Grand Lux Margarita™

El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime

Mezcal Paloma

Vida Mezcal, Grapefruit, Lime, Topo Chico and Spiced Salt

Sangria

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

Mojito

Flor de Caña Silver Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum

Emerald Appletini

Ciroc Apple Vodka, Midori Melon, Fiorente Elderflower and Citrus

Grand Lemon Drop

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

Texas Tea

The Long Island Classic — Top Shelf and with Spurs!

Sidecar

Hennessy VS, Dry Curacao, Elderflower, Honey and Citrus

Mai Tai

An Exotic Blend of Dark and Spiced Rums with Island Juices

DRAFT BEER

Stella Artois

Renowned Belgian Pilsner

Deep Ellum Dallas Blonde

Delicious Session Ale

Manhattan Project Half-Life Hazy IPA

Unfiltered Northeast Inspired IPA



BOTTLES & CANS

CRAFT LAGER & ALES

Deep Ellum Neato Bandito

Shiner Ruby Redbird

Revolver 817 Blonde

Blue Moon Belgian White

Texas Ale Project Blood Orange IPA

Community Mosaic IPA

IMPORTED SELECTIONS

Modelo Especial

Dos Equis Special Lager

AMERICAN LAGER & CIDER

Michelob Ultra

Bud Light

Angry Orchard Crisp Cider

NON-ALCOHOLIC

Stella 0.0

Community Nada IPA

SPARKLING WINE

Prosecco

La Luca, Italy

 
12.50 44.00

Rosé

Gloria Ferrer, Blanc de Noirs, Carneros

12.50 44.00

Sparkling

Mumm Napa, Brut Prestige, Napa Valley

46.00

Champagne

Laurent-Perrier, Brut, France

split 18.00

Veuve Clicquot, Yellow Label, France

half bottle 52.00 96.00

WHITE WINE

Moscato

Seven Daughters, Italy

  
11.50 15.50 40.00

Rosé

Mathilde Chapoutier, Orsuro, Côtes de Provence

11.50 15.50 40.00

Riesling

Chateau Ste. Michelle, Columbia Valley

11.50 15.50 40.00

Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley

11.50 15.50 40.00

Santa Margherita, Valdadige

13.50 18.00 47.00

Sauvignon Blanc

Dry Creek Vineyards, Fumé Blanc, Sonoma County

11.50 15.50 40.00

Kim Crawford, Marlborough

13.50 18.00 47.00

Chardonnay

Grand Lux Cafe Private Reserve, Columbia Valley

11.50 15.50 40.00

Kendall-Jackson, Grand Reserve, Santa Barbara

13.50 18.00 47.00

Calera, Central Coast

15.50 21.00 54.00

RED WINE

Pinot Noir

Decoy, California

  
11.50 15.50 40.00

Sokol Blosser, Evolution, Willamette Valley

13.50 18.00 47.00

Merlot

Ferrari-Carano, Sonoma County

12.50 16.50 44.00

Shiraz/Cabernet

Penfolds, Max's, South Australia

12.50 16.50 44.00

Malbec

Wapisa, Patagonia, Argentina

13.50 18.00 47.00

Red Blend

Quilt, Fabric of the Land, Napa Valley

14.50 19.50 51.00

Cabernet Sauvignon

Grand Lux Cafe Private Reserve, California

11.50 15.50 40.00

Francis Coppola, Black Label Claret, California

13.50 18.00 47.00

Justin, Paso Robles

15.50 21.00 54.00

Jordan, Alexander Valley

96.00


SMALL PLATES

Buffalo Chicken Bites™	11.50	Mini Lux Salad  Upon Request	8.95
<i>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</i>		<i>Baby Greens, Tomatoes with Garlic Croutons</i>	
Crispy Fried Zucchini	11.50	Fried Pickles	8.95
<i>With Parmesan Cheese and Lemon Aioli</i>		<i>Crispy Slices Served with Our Dipping Sauce</i>	
General Tso's Cauliflower	12.50	Avocado Wontons	12.95
<i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>		<i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	
Lemon-Parmesan Brussels Sprouts	12.95	Mini Nachos	12.95
<i>With Lemon, Olive Oil, Parmesan and Vinaigrette</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>	
Mini Chimichangas	12.95	Mini Tacos	
<i>Crisp Flour Tortillas Filled with Ground Beef, Chorizo, Peppers, Onions and Cheese. Served with Sour Cream and Salsa</i>		<i>Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa</i>	
Asian Short Rib Tacos	13.50	<i>Chicken 11.50 Crispy Fish 12.95</i>	
<i>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</i>		Pot Roast Cheese Fries	13.50
Crispy Calamari	13.50	<i>French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce</i>	
<i>Served with Warm Marinara Sauce</i>		Crispy Fried Cheese	13.95
Crab Rangoon	13.50	<i>Havarti and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>	
<i>A Classic Recipe with Crab, Water Chestnuts, Green Onion and Cream Cheese Fried Crisp. Served with Sweet Chili Sauce</i>		Today's Soups	7.95 / 9.95

STARTERS

Pot Stickers	15.95	Crispy Shrimp Rolls	17.50
<i>Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce</i>		<i>Pastry Wrapped Shrimp Fried Crisp with Parmesan and Basil Aioli</i>	
Buffalo Chicken Rolls™	16.95	Double Stuffed Potato Spring Rolls®	14.50
<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>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>	
Crab Cakes	15.95	Mini Cheeseburgers*	15.95
<i>Our Crab Cakes Served with Mustard Sauce</i>		<i>Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns</i>	
Crispy Thai Shrimp & Chicken Spring Rolls	15.95	Volcano Shrimp	15.95
<i>Served with Thai Sweet-Hot Chili Sauce</i>		<i>Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli</i>	
Chicken Lettuce Wraps	16.50	Stacked Chicken Quesadilla	16.50
<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>	
Ahi Tuna Tacos*	16.95	Creamy Spinach & Cheese Dip	16.95
<i>Crispy Wonton Shells Filled with Sushi Grade Ahi, Avocado, Wasabi, Soy, Sesame and Cilantro</i>		<i>Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa</i>	
Asian Nachos	17.50	Buffalo Wings	17.95
<i>Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream</i>		<i>Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks</i>	
Korean Ribs	16.95	Grand Fried Calamari	18.95
<i>Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce</i>		<i>With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces</i>	
Spicy Tuna*	18.50		
<i>Ahi Tuna on Crispy Sushi Rice</i>			
Ahi Tuna Poke*	18.50		
<i>An Island Classic with Ahi, Shrimp, Avocado and Cucumber. Served over White Rice</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.

GRAND DELUX BURGERS

All of our Burgers are Premium Certified Angus Beef®. Served with a Mixed Green Salad or French Fries.
Sweet Potato Fries 1.95 Extra

DeLux Drive-In Burger™*  Upon Request	17.95	Grand Lux Burger Melt™*	18.95
<i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i>		<i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing</i>	
Tavern Burger*	18.95	Grand Lux Turkey Burger™	18.95
<i>Wood Grilled with Caramelized Onions, Crispy Shallots, Lettuce, Tomato, Pickles and Housemade Steak Sauce</i>		<i>Turkey Combined with Mushrooms, Garlic and Spices. Covered with Havarti Cheese, Grilled Onions, Arugula and Spicy Mayo</i>	
The Chop House Burger*  Upon Request	19.50	Veggie Burger	18.50
<i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sautéed Mushrooms 1.95 Each Add Avocado or Bacon 2.95 Extra</i>		<i>Our Housemade Crispy Veggie "Burger". Farro, Garbanzo Beans, Black Beans, Mushrooms and Peppers. Served with Lettuce, Tomato and Thousand Island Dressing Add Avocado 2.95 Extra</i>	
Double Smashed Cheeseburger*  Upon Request	18.95	Ahi Tuna Steak Burger*	21.95
<i>Two Certified Angus Beef® Burgers with Grilled Onions, Melted Cheese, Lettuce, Tomato, Pickles and Special Sauce</i>		<i>Sushi Grade Rare Tuna Burger with Sweet Soy, Garlic and Sesame. Served on a Toasted Bun with Lettuce, Avocado, Cucumber, Onion and Wasabi Mayo</i>	
The Bacon-Cheese Burger*  Upon Request	19.50	Impossible® Burger  Upon Request	19.50
<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>	
Wood Grilled B.B.Q. Burger*	18.95		
<i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</i>			
Avocado-Chipotle Cheeseburger*	18.95		
<i>Topped with Fresh Avocado, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise</i>			

SANDWICHES

Served with a Mixed Green Salad or French Fries. Sweet Potato Fries 1.95 Extra

Sandwich Special	17.50	B.L.T. Sandwich	17.50
<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	18.95	Chicken Salad Sandwich	17.50
<i>On Grilled Artisan Bread, with Melted Cheese, Tomato and Garlic-Herb Aioli</i>		<i>Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce and Tomato on Grilled Brioche Bread</i>	
Spicy Buffalo Chicken Sandwich	18.50	Roast Turkey and Brie Sandwich	18.95
<i>Crispy Coated Chicken Breast with Our Spicy Buffalo Sauce, Sriracha Mayo and Melted Cheese. Served on a Bun</i>		<i>Oven Roasted Turkey with Brie Cheese, Fresh Apple, Sun-Dried Cherries and Apricots, Arugula and Mayo on a Roll</i>	
Crispy Chicken Sandwich	18.50	Short Rib Grilled Cheese Sandwich	19.50
<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	18.95	Chicken Parmesan Sandwich	19.95
<i>Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise on Grilled Brioche Bread</i>		<i>Tender Chicken Lightly Coated in Parmesan Breadcrumbs with Lots of Melted Mozzarella, Parmesan Cheese and Marinara Sauce on Grilled Ciabatta Bread</i>	



SALADS

<p>House Green Salad <small>GF Upon Request</small> Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</p>	11.50	<p>Kale and Warm Grains Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro</p>	16.95
<p>Caesar Salad <small>GF Upon Request</small> Whole Romaine Leaves with Parmesan Crisps With Grilled Chicken</p>	14.95	<p>Crispy Avocado Salad Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado</p>	16.95
<p>Asian Chicken Salad Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Edamame, Sugar Snap Peas, Carrots, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing</p>	18.95	<p>Chopped Salad <small>GF Upon Request</small> Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</p>	16.95
<p>Southwestern Salad Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</p>	18.95	<p>Grilled Chicken and Avocado Salad A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette</p>	18.95
<p>Grand Cobb Salad A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</p>	19.95	<p>Ahi Tuna Salad* Sushi Grade Ahi with Mixed Greens, Potato, Tomato, Green Beans and Kalamata Olives Tossed with Our House Vinaigrette</p>	27.95

ADDITIONS

<p>Avocado</p>	3.95	<p>Grilled Salmon</p>	8.95
<p>Grilled Chicken</p>	5.95	<p>Wood Grilled Steak*</p>	8.95
<p>Shrimp</p>	7.95		



GRAND LUX CAFE LUNCH SPECIALS

SERVED UNTIL 5:00 PM

Soup and Salad 12.50

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

Sandwich Special 17.50

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

Omelette Upon Request 17.50

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

Served with French Fries or a Mixed Green Salad

LUNCH SPECIAL SALADS

Caesar Salad Upon Request

*Whole Romaine Leaves with Parmesan Crisps
With Grilled Chicken*

14.95

20.95

Lunch Special Asian Chicken Salad

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

16.95

Lunch Special Grilled Chicken and Avocado Salad 16.95

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

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

16.95

Lunch Special Cobb Salad

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

17.50

LUNCH SPECIAL CHICKEN DISHES 17.95

Choose from:

Lunch Special Chicken Parmesan

*Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese.
Served with Spaghetti*

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 17.95

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

Lunch Special Pasta Pomodoro Upon Request

Spaghetti Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese

With Chicken 19.50

Lunch Special Fettuccini Alfredo

Tossed in a Rich Parmesan Cream Sauce

With Chicken 19.50

Lunch Special Pasta Carbonara Upon Request

Imported Spaghetti Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce

With Chicken 19.50

Lunch Special Chicken, Mushroom & Brown Butter Pasta

Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter

Lunch Special Spicy Vodka Pasta

Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce

LUNCH SPECIAL SALMON 19.95

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

BENTO BOX

Served Monday–Friday until 5:00 PM

Choose a Soup, as well as your choice of a Petite Mixed Baby or Caesar Salad and Main Dish from the following:

Steak Au Poivre*

19.95

Peppercorn Crusted Steak Medallions with a Rich Red Wine Mushroom Sauce and Bistro Style Garlic-Parmesan Fries

Fresh Grilled Salmon*

19.95

*Wood Grilled with Lemon Sauce and Mashed Potatoes.
Served with Asparagus*

Chicken Supreme

18.95

Lightly Breaded Sauteed Chicken Breast Over a White Wine Butter Sauce and Mashed Potatoes. Served with Green Beans

New Orleans Shrimp

19.95

Sauteed Shrimp, Peppers, Onions, Garlic and Pork Tasso in a Spicy Creole Sauce. Served with White Rice

FOODS OF THE WORLD

Crispy Caramel Chicken	22.95	Spicy Ginger Beef	25.50
<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>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>	
Thai Fried Chicken	22.95	Indochine Shrimp and Chicken	25.95
<i>Crispy Breast of Chicken in a Spicy Thai B.B.Q. Sauce. Served Over Steamed White Rice with Sauteed Vegetables</i>		<i>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</i>	

GRAND CASUAL CUISINE

Tenderloin Steak Tacos*	22.95	Fried Chicken Tenders	20.95
<i>Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice</i>		<i>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</i>	
Garlic Chicken	22.95	Chicken Royale	22.95
<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>Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots</i>	
Chicken Fried Chicken	22.95	Salisbury Steak*	22.95
<i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i>		<i>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i>	
Chicken Parmesan	24.95	Lemon Chicken Piccata	25.50
<i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghetti</i>		<i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i>	
Cajun Shrimp & Chicken Jambalaya	25.95	Bourbon Street Chicken	24.95
<i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i>		<i>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</i>	
Madeira Chicken	25.95	Braised Pot Roast <small>Ⓢ Upon Request</small>	26.95
<i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i>		<i>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</i>	

PASTA

Pasta Pomodoro <small>Ⓢ Upon Request</small>	18.95	Pasta Carbonara <small>Ⓢ Upon Request</small>	22.95
<i>Spaghetti Tossed with Sauteed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese</i>		<i>Imported Spaghetti Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce</i>	
Fettuccini Alfredo	22.95	<i>With Chicken</i>	28.95
<i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i>		Sunday Night Pasta	25.95
Chicken, Mushroom & Brown Butter Pasta	22.95	<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 Spaghetti</i>	
<i>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i>		Short Rib Pasta	27.95
Spicy Vodka Pasta	22.95	<i>Rigatoni Pasta Tossed with Parmesan Cream and Arugula Topped with Slow Roasted Short Rib, Mushrooms and Onion</i>	
<i>Rigatoni, Italian Sausage, Pancetta and Parmesan Tossed with Spicy Vodka Sauce</i>		Garlic Shrimp Pasta <small>Ⓢ Upon Request</small>	24.95
<i>Sauteed Garlicky Shrimp, Spaghetti, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese</i>			

WOOD GRILLED STEAKS, CHOPS & RIBS

Our Steaks are aged up to four weeks for flavor, then seasoned and wood grilled

Cafe Beef Wellington* 29.95

*Filet Mignon Steak Medallions Covered with Crimini Mushrooms and Topped with Warm Puff Pastry.
Served with Madeira Wine Sauce, Mashed Potatoes and Vegetables*

Steak Frites* 34.95

Wood-Grilled Butcher's Steak with Red Wine Sauce and Garlic-Herb Butter. Served with Parmesan Fries

Rib Eye Steak* Upon Request 40.95

Served with Potato and Green Beans

Filet Mignon* Upon Request 45.95

Served with Potato and Green Beans

Parmesan Crusted Pork Chop 29.95

*A 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 23.50 Full Rack 35.95

FISH & SEAFOOD

Crispy Fish & Chips

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

22.95 **Wood Grilled Fresh Market Fish of the Day** 25.95

 Upon Request

Served with Potato and Broccoli

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*

27.95 **Shrimp Scampi** 28.95

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

Miso Glazed Salmon

Served with Steamed Rice and Stir-Fried Vegetables

27.95 **Seared Ahi Tuna*** 28.95

*Seared Rare and Served with Sauteed Bok Choy, Snap Peas,
Mushrooms and Onion. Served with White Rice*

Salmon Three Ways

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

27.95

SIDE DISHES

French Fries

6.95

Brussels Sprouts

7.50

Sauteed Mushrooms

7.95

Sweet Potato Fries

7.95

Broccoli

6.95

Macaroni & Cheese Skillet

9.50

Yukon Gold Mashed Potatoes

7.50

Green Beans

6.95

Steamed White Rice

2.50

Glazed Carrots

6.95

Fresh Spinach

6.95

Brown Rice

2.95

Asparagus

7.95



BEVERAGES

SMOOTHIES AND FIZZES

Strawberry Fruit Smoothie <i>Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</i>	8.50	Passion Fruit Ginger Crush <i>Passion Fruit, Ginger and Citrus</i>	6.95
Hawaiian Smoothie <i>An Island Blend of Pineapple, Mango and Coconut</i>	8.50	Cherry Lime Fizz <i>Cherry and Fresh Lime with Soda</i>	6.95
Mango Ice Swirl <i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i>	8.95	Coconut Limeade <i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i>	6.95
		Pom-Berry Smash <i>Pomegranate, Raspberry and Pineapple</i>	6.95

ESPRESSO DRINKS

Oat Milk Available Upon Request

Cappuccino <i>Double Shot of Espresso and Steamed Milk</i>	5.95	Caramel Macchiato <i>Double Espresso, Caramel, Vanilla and Steamed Milk</i>	6.75
Cafe Latte <i>Double Espresso, Extra Steamed Milk</i>	5.95	Honey Vanilla Latte <i>Double Espresso, Honey, Vanilla and Steamed Milk</i>	6.75
Cafe Mocha <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i>	6.95	Double Espresso	4.95

Freshly Brewed Coffee <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i>	4.95	Fresh Orange or Grapefruit Juice	7.50
Iced Cold Brew Coffee	5.25	Assorted Juices <i>Apple, Cranberry or Tomato</i>	6.50
Iced Tea, Black & Herbal Teas	4.95	Grand Lux Lemonade™ <i>Made In-House with a Sugared Rim</i>	5.50
Soft Drinks <i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer, Diet Dr. Pepper</i>	4.95	Arnold Palmer	5.50
San Pellegrino Sparkling Water	4.95 / 8.75	Strawberry or Cucumber Lemonade	5.95
Fiji Natural Artesian Water	4.95 / 8.75	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.

Chocolate Chip Cookie Sundae 10.95

Our Classic Chocolate Chip Pecan Cookie Hot Out of the Oven, Topped with Vanilla Ice Cream, Hot Fudge and Caramel

Molten Chocolate Cake 12.50

With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets 12.50

Tossed in Powdered Sugar and Served with Three Sauces

Warm Rustic Apple Pie 12.50

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

A Box of Warm Homemade Chocolate Chip Pecan Cookies 12.50

A Freshly Baked Dozen. Take the Rest Home!

DESSERT FAVORITES

Butter Cake

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

12.95

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

11.50

Key Lime Pie

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

12.50

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

11.50

Deep Dark Fudge Cake

Fudgy Chocolate Frosting

11.50

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

12.95

Hot Fudge Cream Puffs

A Parisian Classic! Housemade Cream Puffs Filled with Vanilla Ice Cream. Topped with Chocolate Fudge Sauce, Pecans and Whipped Cream

12.95

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake

Oreo® Dream Extreme Cheesecake

Cheesecake from 9.95 to 11.95

* 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 7 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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Impossible® is a registered trademark of Impossible Foods Inc.

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WEEKEND BRUNCH

SATURDAY AND SUNDAY UNTIL 2:00 PM

MORNING COCKTAILS

Paloma-Mosa 13.00
Avion Silver Tequila and Fresh Grapefruit
with Gloria Ferrer Brut Rosé

Spicy Mary 14.00
Infused Pepper Vodka and
Our Homemade Bloody Mary Mix

Hazelnut Coffee Manhattan 15.50
Maker's Mark Bourbon, Borghetti Espresso Liqueur
and Frangelico

Peach Spritz 13.00
White Peach, Elderflower and
Gloria Ferrer Blanc de Noirs

Rosé Spritz 13.00
Elderflower, Fresh Raspberry
and Sparkling Rosé

Cold Brew Espresso Martini 15.50
Belvedere Vodka, Frangelico,
Borghetti and Cold Brew

Pomegranate Spritz 13.00
Pomegranate, Orange
and Brut Rosé

Strawberry Greyhound 15.50
Strawberry Infused Hangar 1 Vodka and
Fresh Grapefruit with a Splash of Brut Rosé

EGGS AND OMELETTES

Eggs, any style, Hash Brown Potatoes, with Toast* 12.95

 Upon Request

With Your Choice of Applewood Smoked Bacon,
Ham or Link Sausage 17.50

Whole Egg or Egg White Omelette  Upon Request 17.50

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

Fresh Garden Omelette  Upon Request 17.95

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

Florentine Omelette 17.95

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

Chile Relleno Omelette 18.95

A Lightly Battered Fire Roasted Poblano Pepper Stuffed
with Cheese and Covered with Red Chili Sauce, Sour Cream
and Cilantro

Breakfast Combo* 15.95

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

DeLux Breakfast Sandwich 15.95

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

Breakfast Quesadilla 17.95

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* 17.95

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

Add Fried Chicken 5.00 Extra

Kids' Breakfast

Ask Your Server for Selection

BENEDICTS

"The Best" Eggs Benedict with Ham & Hollandaise* 18.50

Short Rib Benedict*  Upon Request 19.50

Tender Braised Short Rib with Mushrooms and Onions on Crispy Potato Cakes Topped with Poached Eggs and Hollandaise Sauce.
Served with Sliced Tomatoes

B.L.T. Benedict* 18.95

Poached Eggs with Crisp Bacon, Avocado, Grilled Tomato and Arugula
Covered with Calabrian Hollandaise on a Grilled English Muffin

Avocado Benedict*  Upon Request 18.95

Fresh Buttery Avocados Take the Place of an English Muffin. Covered with Oven-Roasted Tomato, Poached Eggs and
Hollandaise Sauce. Served with a Petite Salad or Hash Browns

PANCAKES, WAFFLES AND FRENCH TOAST

Stack of Buttermilk Pancakes 10.95 / 11.95

Caramel Banana Pancakes 15.95

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

Cinnamon Swirl-Pecan Pancakes 15.95

Buttermilk Pancakes with Cinnamon, Brown Sugar,
Candied Pecans and Honey Butter

Grand Lux Cafe® French Toast 16.50

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

With Fresh Strawberries 19.95

Or With Bacon, Ham or Link Sausage 19.95

Belgian Waffle 10.95

With Strawberries 12.95

Fried Chicken and Waffles 17.95

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

Breakfast Beignets 12.50

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

Bowl of Fresh Strawberries  Upon Request 8.95

Two Eggs, any style*  Upon Request 6.95

Hash Brown Potatoes  Upon Request 6.95

Bacon, Ham or Link Sausage  Upon Request 7.95