



LUNCH

APPETIZERS

CRISPY CALAMARI \$12.95

SWEET PEPPERS, CHERRY TOMATOES, CAPERS, HOMEMADE POMADORO SAUCE

SIX BLUE POINT OYSTERS ON THE HALF SHELL \$14.95

HORSERADISH COCKTAIL SAUCE AND MIGNONETTE VINAIGRETTE

GRAND CAFE HOUSE SMOKED SALMON \$14.95

LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS AND BASIL OIL AND TOAST POINTS

VEGETABLE SPRING ROLL \$9.50

MICRO GREENS, SWEET AND SOUR ORANGE PLUM SAUCE

GRATINEE OF ESCARGOT \$11.95

THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

PANKO CRUSTED SHRIMP SCAMPI \$13.00

WITH ROASTED GARLIC FRENCH BAGUETTE

SAUTEED ANDOUILLE SAUSAGE \$13.50

OVER WARM LENTIL SALAD ROASTED GARLIC RED WINE REDUCTION

GRAND CAFE SANDWICHES AND POT PIES

GRAND CAFE TURKEY CLUB SANDWICH \$11.95

ON TOASTED WHITE BREAD OR WHOLE WHEAT, MAYONNAISE, LETTUCE, TOMATO, BACON AND POMME FRITES

OVEN BAKED CRUSTED TRADITIONAL CHICKEN POT PIE \$10.95

GRILLED CHICKEN BREAST ON FRENCH BAGUETTE \$10.95

LETTUCE, TOMATO, AVOCADO, MAYONNAISE AND POMMES FRITES

SEARED ANGUS SIRLOIN ON FRENCH BAGUETTE \$14.95

CARAMELIZED ONIONS, RED PEPPERS, NEW JERSEY CHEDDAR, POMMES FRITES

SEAFOOD

STEAMED OR GRILLED KING SALMON \$18.95

BROCCOLI AND POTATO PUREE, HORSERADISH PAN SAUCE

POTATO CRUSTED BRONZINI \$17.95

CRABMEAT, LEMON SCALLION, JASMINE RICE, SUNDRIED TOMATO BEURRE BLANC

GRILLED CENTER CUT SWORDFISH \$17.95

KALAMATO OLIVES, CORN, PEAS, RISOTTO, TOMATO FONDUE

FUSILLIE SEAFOOD PASTA \$16.95

SHRIMP, BAY SCALLOPS, GREEN PEAS, CONCAISE ONION, GARLIC, THAI BASIL AND TOMATO RAGOUT

WARM MAINE LOBSTER SALAD \$23.95

OVER ANGEL HAIR PASTA WITH SHIITAKE MUSHROOMS, BASIL, TOMATOES AND AGED SHERRY WINE VINAIGRETTE

SIDE OFFERINGS

\$7.00 EACH OR 3 FOR \$18.00

HOMEMADE POMMES FRITES

TRUFFLE MACARONI AND CHEESE

CREAMED OR SAUTEED SPINACH

PUREED IDAHO POTATOES

ONION RINGS

SAUTEED WILD MUSHROOMS

STEAMED OR SAUTEED BROCCOLI WITH GARLIC

GRILLED ASPARAGUS WITH IMPORTED PARMESAN

SALADS

ADD TO ANY SALAD YOUR CHOICE OF GRILLED CHICKEN (\$7.00), GRILLED SHRIMP (\$8.00), SLICED SIRLOIN STEAK (\$10.50), GRILLED SWORD (\$10.00) OR SALMON (\$10.00)

WARM BRIE SALAD \$9.95

OVEN ROASTED BRIE ON HOME MADE PECAN BREAD WITH MESCLUM-ICE BERG MIX, TOMATO, CUCUMBER AND A CHAMPAGNE-GRAPE VINAIGRETTE

GRAND CAFE CHOPPED TOSSED SALAD \$7.50

SEASONAL GREENS WITH TOMATO, SEASONAL VEGETABLES, HEART OF PALM AND A RASPBERRY VINAIGRETTE

WEDGE SALAD \$8.00

MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE CRUMBLLED BACON AND A WHOLE GRAIN MUSTARD DRESSING

CLASSIC CAESAR SALAD \$7.50

ROMAINE LETTUCE IMPORTED PARMESAN, SEASONED CROUTONS AND PARMESAN SHAVINGS

TOSSED ENDIVE AND SPRING VEGETABLE SALAD \$10.95

BABY ARTICHOKE, ASPARAGUS, TOMATO, SNAP PEAS, SHAVED FENNEL, FETA CHEESE, BLACK OLIVES, BASIL CHAMPAGNE VINAIGRETTE

SOUPS

MAINE LOBSTER BISQUE \$8.00

SOUP DU JOUR \$7.00

GRAND CAFE FRENCH ONION SOUP \$8.00

HERB CRUTON, GRUYERE CHEESE, CRISPY ONION RING

CHEF QUANG'S SPECIALS

STIR-FRIED DUCK \$14.95

OVER SOBA NOODLES, WITH ROASTED PEANUT MINT DRESSING

SWEET SOUR CHICKEN OR PORK TEMPURA \$14.95

WITH STIR FRIED RICE

STEAMED PRINCE EDWARD ISLAND MUSSELS \$11.95

WITH ROASTED GARLIC FRENCH BAGUETTE

SEAFOOD CREPE \$13.95

SAFFRON BEURRE BLANC

LUNCH ENTREES

MEAT

GRAND CAFE HOME MADE MEAT BALLS \$14.95

ANGEL HAIR PASTA, HOME MADE TOMATO SAUCE AND CRUSHED HERB-PANKO PARMESAN CHEESE

PALLIARD OF CHICKEN \$12.95

PARSNIP, YUKON POTATO, SHERRY WINE DEMI GLACE

BREAST OF CHICKEN FRANCAISE \$14.50

POTATO PUREE, CARROTS, CAPER WHITE WINE PARSLEY SAUCE

KOBE BEEF HAMBURGER \$15.95

SLICED ONION, LETTUCE-TOMATO SALAD AND HOME MADE POMMES FRITES

GRAND CAFE CLASSIC STEAK TARTARE \$20.95

TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

SAUTEED CALVES LIVER \$17.95

POTATO PUREE, GREEN PEAS, SAUTEED ONION, BACON AND A RASPBERRY DEMI GLACE

GRILLED ANGUS BONELESS RIBEYE \$21.00

AU POIVE SAUCE, SAUTEED PEPPERS, ONIONS, HOME MADE POMMES FRITES

DINNER MENU AVAILABLE



FOR UPCOMING EVENTS!

