



LUNCH

APPETIZERS

JUMBO SHRIMP COCKTAIL \$12.00
HORSERADISH COCKTAIL SAUCE

BLUE POINT OYSTERS ON THE HALF SHELL \$ 12.00
HORSERADISH COCKTAIL SAUCE
AND MIGNONETTE VINAIGRETTE

GRAND CAFE HOUSE SMOKED SALMON \$14.00
LIGHTLY SMOKED OVER ALDERWOOD CHIPS WITH CAPERS, ONIONS
AND BASIL OIL AND TOAST POINTS

SLICED BEEFSTEAK TOMATO \$ 9.00
GRATED ROQUEFORT CHEESE AND A BALSAMIC DRESSING
ON A BED OF ICEBERG LETTUCE

GRATINEE OF ESCARGOT \$10.00
THAI BASIL-GARLIC BUTTER AND A CRISPY SCALLION CROUTON

PANKO CRUSTED SHRIMP SCAMPI \$13.00
ROASTED GARLIC FRENCH BAGUETTE

ANDOUILLE SAUSAGE \$12.00
ORECCHIETTE AND BROCCOLI RAAB
WITH OLIVE OIL AND BLACK OLIVES

SANDWICHES

GRAND CAFE TURKEY CLUB SANDWICH \$12.00
ON TOASTED WHITE BREAD, MAYONNAISE, LETTUCE,
TOMATO, BACON AND COLE SLAW

GRILLED OR FRIED CHICKEN BREAST ON FRENCH BAGUETTE \$10.00
LETTUCE, TOMATO AND DILL MAYONNAISE

LUNCH ENTREES

SEAFOOD

GRILLED CENTER CUT SWORDFISH \$17.00
SAFFRON RISOTTO, BROCCOLI, BEEF-STEAK TOMATO FONDUE
GARNISHED WITH FRIED LEEKS

PANKO CRUSTED SEARED "RARE" AHI TUNA \$16.00
AVOCADO ROLL, CUCUMBER, SEAWEED SALAD, PICKLED GINGER,
WASABI AND A PONZU SOY SAUCE

FUSILLI PASTA \$14.00
SALMON, SHRIMP, BAY SCALLOPS, GREEN PEAS, CONCAISE ONION,
GARLIC, THAI BASIL AND TOMATO RAGOUT

QUANG'S SWEET AND SOUR SHRIMP \$11.50
STIR FRIED SOFT NOODLES AND JULIENNE VEGETABLES

WARM MAINE LOBSTER SALAD \$22.00
OVER ANGEL HAIR PASTA WITH SHIITAKE MUSHROOMS, BASIL,
TOMATOES AND AGED SHERRY VINAIGRETTE

HOMEMADE POMMES FRITES
TRUFFLE MACARONI AND CHEESE
CREAMED OR SAUTEED SPINACH
PUREED 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 (\$6.50),
GRILLED SHRIMP (\$7.50) OR SLICED STEAK (\$9.50)

WARM BRIE SALAD \$9.00
OVEN ROASTED BRIE ON HOME MADE PECAN BREAD WITH MESCLUM
MIX, TOMATO, CUCUMBER AND A CHAMPAGNE GRAPE VINAIGRETTE

GRAND CAFE CHOPPED TOSSED SALAD \$7.50
SEASONAL GREENS WITH TOMATO, SPRING VEGETABLES,
HEART OF PALM TOASTED ALMONDS AND
A ROASTED SHALLOT-THYME VINAIGRETTE

WEDGE OF ICEBERG LETTUCE \$8.50
MARINATED PLUM TOMATO, GRATED ROQUEFORT CHEESE
AND A WHOLE GRAIN MUSTARD DRESSING

CLASSIC CAESAR SALAD \$7.50
ROMAINE LETTUCE IMPORTED PARMESAN, SEASONED CROUTONS
AND PARMESAN SHAVINGS

SOUPS

MAINE LOBSTER BISQUE \$7.50

SOUP DU JOUR \$6.50

WRAPS

QUANG'S STIR-FRIED DUCK \$10.50
IN A HOISIN TORTILLA WRAP

SEAFOOD CREPE \$11.00
SAFFRON BEURRE BLANC

MEAT

GRAND CAFE HOME MADE MEAT BALLS \$13.50
SPAGHETTI, HOME MADE TOMATO SAUCE AND
CRUSHED HERB-PANKO PARMESAN CHEESE

OVEN BAKED CRUSTED TRADITIONAL CHICKEN POT PIE \$10.50

BREAST OF CHICKEN FRANCAISE \$14.50
GARLIC SPINACH, POTATO PUREE AND FINISHED WITH A
CAPER WHITE WINE PARSLEY SAUCE

KOBE BEEF HAMBURGER \$13.50
SLICED ONION, LETTUCE-TOMATO SALAD AND
HOME MADE POMMES FRITES

GRAND CAFE CLASSIC STEAK TARTARE \$21.00
TRADITIONAL GARNITURE AND WARM PUMPERNICKEL TOAST POINTS

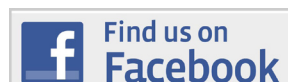
SAUTEED CALVES LIVER \$15.50
HORSERADISH POTATO PUREE, GREEN PEAS, SAUTEED ONION, BACON
AND A RED WINE DEMI GLACE

GRILLED MARINATED HANGER STEAK \$23.00
OVEN ROASTED POTATOES, FRENCH GREEN BEANS
AND A RED WINE DEMI GLACE

SIDE OFFERINGS

\$ 6.00 EACH OR 3 FOR \$15.00

DINNER MENU AVAILABLE



FOR UPCOMING EVENTS!

