



GRAND LUX CAFE.



Garden State Plaza
1 Garden State Plaza, #R1 Rte, Paramus





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 bistro 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

Hugo Spritz

Elderflower, Basil, Mint, Fresh Lime and Brut Rosé

Peach Spritz

White Peach, Elderflower and Gloria Ferrer Blanc de Noirs

Paloma-Mosa

Avion Silver Tequila and Fresh Grapefruit with Gloria Ferrer Brut Rosé

Italian Spritz

Aperol, Orange, Hibiscus and Sparkling 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

Peach Smash

White Peach, Fresh Lemon and Ginger

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

Coconut Gimlet

Aviation Gin, Coconut 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

Miami Vice

Lalo Blanco Tequila with Pineapple, Coconut and Strawberry, Served on the Rocks

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

Tokyo Highball

Iwai Japanese Whisky, Yuzu, Fresh Squeezed Lemon and Topo Chico

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

Grand Lemon Drop

Ketel One Vodka and Bombay Sapphire Chilled with Fresh Squeezed Lemon, Yuzu 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 Three Rums, Dry Curacao, Orgeat and Fresh Lime

— B E E R , W I N E & C H A M P A G N E —

DRAFT BEER

Stella Artois

Renowned Belgian Pilsner

Bronx Brewing American Pale

Perfectly Balanced and Citrusy

Kane Head High IPA

A New Jersey Classic



BOTTLES & CANS

CRAFT LAGER & ALES

Yuengling Lager

Blue Moon Belgian White

Voodoo Ranger Juicy Haze IPA

Sam Adams Seasonal

IMPORTED SELECTIONS

Corona

Modelo Especial

AMERICAN LAGER & CIDER

Coors Light

Michelob Ultra

Angry Orchard Crisp Cider

NON-ALCOHOLIC

Stella 0.0

Athletic Run Wild IPA

SPARKLING WINE

Prosecco

Jeio, Italy

13.00 45.00

Rosé

Gloria Ferrer, Blanc de Noirs, Carneros

13.00 45.00

Sparkling

Mumm Napa, Brut Prestige, Napa Valley

48.00

Champagne

Moët-Chandon, Brut Impérial, France

split 22.00
half bottle 52.00 96.00

Veuve Clicquot, Yellow Label, France

WHITE WINE

Moscato

Seven Daughters, Italy

12.50 16.50 44.00

Rosé

Mathilde Chapoutier, Orsuro, Côtes de Provence

12.50 16.50 44.00

Pinot Grigio

Grand Lux Cafe Private Reserve, Columbia Valley

12.50 16.50 44.00

Santa Margherita, Valdadige

15.00 20.00 52.00

Chenin Blanc + Viognier

Pine Ridge, California

12.00 16.00 42.00

Sauvignon Blanc

Craggy Range, Te Mana, Martinborough

14.00 18.50 49.00

Chardonnay

Grand Lux Cafe Private Reserve, Columbia Valley

12.50 16.50 44.00

Calera, Central Coast

14.50 19.50 51.00

Duckhorn, Napa Valley

16.50 22.00 58.00

RED WINE

Pinot Noir

Decoy, California

12.50 16.50 44.00

Sokol Blosser, Evolution, Willamette Valley

14.50 19.50 51.00

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

Wapisá, 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

12.50 16.50 44.00

Justin, Paso Robles

15.00 20.00 52.00

Textbook, Reserve, Napa Valley

17.00 23.00 59.00

Caymus, Napa Valley

21.00 28.00 84.00

Jordan, Alexander Valley

96.00

Providing our guests the freshest wine pour available using the Coravin wine preservation system.

SMALL PLATES

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| Buffalo Chicken Bites™ | 12.50 | Mini Lux Salad <small>Upon Request</small> | 9.95 |
| Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing | | Baby Greens, Tomatoes with Garlic Croutons | |
| Avocado Toast | 11.50 | Fried Pickles | 9.50 |
| Grilled Artisan Bread Topped with Fresh Avocado, Marinated Tomato, Arugula and Red Onion. Drizzled with Extra Virgin Olive Oil and Lemon With an Egg* | | Crispy Slices Served with Our Dipping Sauce | |
| Asian Style Green Beans | Extra 2.50 | Avocado Wontons | 13.95 |
| Blistered Green Beans with Garlic, Ginger, Soy, Mild Red Chiles and Toasted Sesame Seeds | | Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce | |
| Crispy Fried Zucchini | 9.95 | Mini Nachos | 13.95 |
| With Parmesan Cheese and Lemon Aioli | | Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans | |
| Slow Roasted Beets | 12.50 | Mini Tacos | |
| Glazed Beets with Fresh Orange, Arugula and Pecans on a Bed of Honey-Yogurt | | Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa | |
| General Tso's Cauliflower | 13.50 | Chicken 12.50 Crispy Fish 14.50 | |
| Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce | | Pot Roast Cheese Fries | 14.95 |
| Asian Short Rib Tacos | 14.50 | French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce | |
| Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli | | Crispy Fried Cheese | 14.50 |
| Crispy Calamari | 14.50 | Havarti and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce | |
| Served with Warm Marinara Sauce | | Today's Soups | 8.95 / 10.50 |

STARTERS

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| Pot Stickers | 16.95 | White Cheddar and Jalapeño Cornbread | 13.50 |
| Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce | | Our Housemade Cornbread Served Warm, Drizzled with Honey and Topped with Butter | |
| Buffalo Chicken Rolls™ | 17.95 | Mini Cheeseburgers* | 16.95 |
| 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 | | Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns | |
| Crab Cakes | 17.50 | Double Stuffed Potato Spring Rolls® | 15.50 |
| Our Crab Cakes Served with Mustard Sauce | | Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion | |
| Crispy Thai Shrimp & Chicken Spring Rolls | 16.95 | Volcano Shrimp | 17.50 |
| Served with Thai Sweet-Hot Chili Sauce | | Light and Crispy Fried Shrimp Drizzled with a Spicy Chili Aioli | |
| Chicken Lettuce Wraps | 17.50 | Stacked Chicken Quesadilla | 17.50 |
| Minced Sauteed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps | | Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa | |
| Asian Nachos | 18.50 | Creamy Spinach & Cheese Dip | 18.50 |
| Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream | | Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa | |
| Korean Ribs | 17.95 | Buffalo Wings | 18.95 |
| Baby Back Ribs with Our Sweet and Spicy Korean BBQ Sauce | | Fried Wings Covered with Hot Sauce. Served with Blue Cheese Dressing and Celery Sticks | |
| Crab & Avocado | 18.50 | Grand Fried Calamari | 19.95 |
| Layers of Crab and Avocado with Tomato, Radish, Arugula, Lemon and Cucumber | | With Fried Shrimp, Zucchini and Onion. Served with Dipping Sauces | |

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*

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| DeLux Drive-In Burger™* <small>Upon Request</small> | 18.95 | Avocado-Chipotle Cheeseburger* | 20.50 |
| <i>Chargrilled with Lettuce, Tomato, Onion, Pickles and Mayonnaise</i> | | <i>Topped with Fresh Guacamole, Fire-Roasted Poblano Peppers, Melted Cheese and Chipotle Mayonnaise</i> | |
| The Chop House Burger* <small>Upon Request</small> | 20.50 | Grand Lux Burger Melt™* | 19.95 |
| <i>A Large Premium Certified Angus Beef® Burger. Your Choice of Cheddar, American, Blue, Havarti Cheeses or Sauteed Mushrooms 1.95 Each Add Avocado or Bacon 2.95 Extra</i> | | <i>On Grilled Parmesan Cheese Bread with Lots of Cheddar Cheese, Grilled Onion and Thousand Island Dressing</i> | |
| Double Smashed Cheeseburger* <small>Upon Request</small> | 20.50 | Grand Lux Turkey Burger™ | 19.95 |
| <i>Two Certified Angus Beef® Burgers with Grilled Onions, 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* <small>Upon Request</small> | 20.95 | Veggie Burger | 19.95 |
| <i>Topped with Crisp Applewood Smoked Bacon, Melted American Cheese, Grilled Onions and Thousand Island</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> | |
| Wood Grilled B.B.Q. Burger* | 20.50 | Impossible® Burger <small>Upon Request</small> | 20.95 |
| <i>With Crisp Applewood Smoked Bacon, Cheddar Cheese, Tempura Onion Rings, Pickles, Mustard and Our Special B.B.Q. Sauce</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 1.95 Extra

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| Sandwich Special | 17.95 | B.L.T. Sandwich | 18.50 |
| <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, Lettuce and Mayo on Grilled Brioche Bread</i> | |
| Chicken, Bacon and Avocado Melt | 19.95 | Chicken Salad Sandwich | 18.50 |
| <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 | 19.50 | Roast Turkey and Brie Sandwich | 19.95 |
| <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 | 19.50 | Short Rib Grilled Cheese Sandwich | 19.95 |
| <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 | 19.95 | Chicken Parmesan Sandwich | 20.95 |
| <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> | |
| Mahi-Mahi Fish Sandwich | 18.95 | | |
| <i>Blackened Mahi-Mahi Topped with Cole Slaw, Arugula, and Tartar Sauce on a Toasted Brioche Roll</i> | | | |



S A L A D S

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| House Green Salad <small>Upon Request</small> | 11.95 | Thai Noodle Salad | 18.95 |
| <i>Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette</i> | | <i>Grilled Chicken, Napa Cabbage, Carrots, Green Onion, Arugula, and Mild Red Chiles Tossed with Our Thai Peanut Dressing</i> | |
| Caesar Salad <small>Upon Request</small> | 14.95 | Kale and Warm Grains | 17.95 |
| <i>Romaine Lettuce with Parmesan Crisps With Grilled Chicken</i> | | <i>Kale, Butter Lettuce, Dates, Apple, Toasted Pumpkin Seeds, Crispy Chickpeas and Lemon Dressing Over Warm Quinoa and Farro</i> | |
| Asian Chicken Salad | 19.95 | Crispy Avocado Salad | 17.95 |
| <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>Mixed Greens, Tomato, Corn, Red Onion, Radish, Fontina Cheese, Tortilla Strips and Honey-Lime Dressing Topped with Crispy Avocado</i> | |
| Southwestern Salad | 19.95 | Chopped Salad <small>Upon Request</small> | 17.95 |
| <i>Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette</i> | | <i>Grilled Chicken, Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette</i> | |
| Grand Cobb Salad | 20.95 | Grilled Chicken and Avocado Salad | 19.95 |
| <i>A Top Shelf Cobb Salad with Chicken, Bacon, Avocado, Tomatoes, Blue Cheese and Grated Egg Tossed in Our Roasted Tomato Vinaigrette</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> | |

ADDITIONS

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| Avocado | 3.95 | Grilled Salmon | 8.95 |
| Grilled Chicken | 6.95 | Wood Grilled Steak* | 10.50 |
| Shrimp | 8.50 | | |



GRAND LUX CAFE LUNCH SPECIALS

SERVED UNTIL 5:00 PM

Soup and Salad 13.50

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

Sandwich Special 17.95

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) 18.50

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)

Romaine Lettuce with Parmesan Crisps
With Grilled Chicken

14.95

Lunch Special Southwestern Salad

17.95

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

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

21.95

17.95

Lunch Special Grilled Chicken and Avocado Salad

17.95
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 Cobb Salad

18.50

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 18.50

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 Cajun Chicken Jambalaya

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

Lunch Special Lemon Chicken Piccata

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

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 18.50

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

Lunch Special Pasta Pomodoro (Upon Request)

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese
With Chicken 20.50

Lunch Special Pasta Carbonara (Upon Request)

Imported Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce
With Chicken 20.50

Lunch Special Fettuccini Alfredo

Tossed in a Rich Parmesan Cream Sauce
With Chicken 20.50

Lunch Special Chicken, Mushroom & Brown Butter Pasta

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

Lunch Special Garlic Shrimp Pasta (Upon Request)

Sautéed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese

Lunch Special Spicy Vodka Pasta

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

LUNCH SPECIAL SALMON 20.95

Choose from:

Lunch Special Miso Glazed Salmon

Served with Steamed Rice and Stir-Fried Vegetables

Lunch Special Salmon Piccata

With Creamy Lemon Sauce, Mushrooms, Artichoke, Capers and Steamed Rice

Lunch Special Simply Grilled Salmon

Served with Mashed Potatoes and Vegetable

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*

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

20.95

Chicken Supreme

19.95

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

Fresh Grilled Salmon*

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

20.95

Braised Short Rib

20.95

Slow Roasted Short Rib, Mushrooms and Roasted Carrots.
Served over Mashed Potatoes

FOODS OF THE WORLD

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| Crispy Caramel Chicken | 24.95 | Spicy Ginger Beef | 26.95 |
| <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 | 24.95 | Indochine Shrimp and Chicken | 27.95 |
| <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

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| Fried Chicken and Waffles | 19.50 | Fried Chicken Tenders | 22.50 |
| <i>Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce</i> | | <i>Buttermilk Battered and Fried Crisp. Served with Peanut Cole Slaw, French Fries and Three Sauces for Dipping</i> | |
| Tenderloin Steak Tacos* | 24.50 | Chicken Royale | 24.95 |
| <i>Warm Corn Tortillas Filled with Grilled Steak, Guacamole, Peppers, Onions, Tomato and Cilantro. Served with Black Beans and Rice</i> | | <i>Lightly Breaded Sauteed Chicken Breasts Served over a White Wine Butter Sauce with Mashed Potatoes, Green Beans and Carrots</i> | |
| Garlic Chicken | 24.50 | Salisbury Steak* | 24.95 |
| <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>Chopped Sirloin Combined with Onions, Mushrooms and Garlic. Served with Mashed Potatoes, Brown Gravy and Fresh Vegetables</i> | |
| Chicken Fried Chicken | 24.50 | Lemon Chicken Piccata | 26.95 |
| <i>Crispy Coated Chicken Breast Smothered with Sausage Gravy and Served with Mashed Potatoes and Buttered Green Beans</i> | | <i>Sauteed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers. Served over Pasta</i> | |
| Chicken Parmesan | 26.95 | Bourbon Street Chicken | 26.95 |
| <i>Chicken Breast Coated with Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese. Served with Spaghettini</i> | | <i>Sauteed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and a Spicy Cajun Sauce</i> | |
| Cajun Shrimp & Chicken Jambalaya | 27.95 | Braised Pot Roast <small>Upon Request</small> | 28.95 |
| <i>Sauteed with Peppers, Onions and Pork Tasso in a Delicious Spicy Sauce. Served with White Rice</i> | | <i>Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce</i> | |
| Madeira Chicken | 27.95 | | |
| <i>Sauteed Chicken Breast Topped with Asparagus, Mozzarella and Our Fresh Mushroom-Madeira Sauce. Served with Mashed Potatoes</i> | | | |

PASTA

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| Pasta Pomodoro <small>Upon Request</small> | 19.95 | Pasta Carbonara <small>Upon Request</small> | 23.95 |
| <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</i> | |
| Fettuccini Alfredo | 23.95 | <i>With Chicken</i> | 29.95 |
| <i>Tossed in a Rich Parmesan Cream Sauce With Chicken</i> | | Sunday Night Pasta | 28.95 |
| Chicken, Mushroom & Brown Butter Pasta | 29.95 | <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>Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter</i> | | Short Rib Pasta | 29.50 |
| Spicy Vodka Pasta | 24.95 | <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> | 26.95 | | |
| <i>Sauteed Garlicky Shrimp, Spaghettini, 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* 30.95

*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* 36.95

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

Rib Eye Steak* (GF Upon Request) 42.95

Served with Potato and Green Beans

Filet Mignon* (GF Upon Request) 47.95

Served with Potato and Green Beans

Parmesan Crusted Pork Chop 31.95

*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 25.50 Full Rack 37.95*

FISH & SEAFOOD

Crispy Fish & Chips

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

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*

Miso Glazed Salmon

Served with Steamed Rice and Stir-Fried Vegetables

Salmon Three Ways

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

24.95 Wood Grilled Fresh Market Fish of the Day 26.95

(GF Upon Request)

Served with Potato and Broccoli

29.95 Shrimp Scampi 29.95

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

29.95 Grilled Mediterranean Branzino 28.95

*Served with Tomato, Roasted Peppers, Basil, Shallots,
Garlic and White Rice*

29.95

29.95

29.95

SIDE DISHES

French Fries

6.95 Brussels Sprouts

7.95 Sautéed Mushrooms

8.95

Sweet Potato Fries

7.95 Broccoli

7.50 Macaroni & Cheese Skillet

9.95

Yukon Gold Mashed Potatoes

7.95 Green Beans

7.50 Steamed White Rice

3.50

Glazed Carrots

6.95 Fresh Spinach

7.50 Brown Rice

3.50

Asparagus

8.95



B E V E R A G E S

SMOOTHIES AND FIZZES

| | | | |
|--|------|--|------|
| Strawberry Fruit Smoothie | 9.50 | Passion Fruit Ginger Crush | 7.50 |
| <i>Strawberries, Banana and Coconut Blended with Orange and Pineapple Juices</i> | | <i>Passion Fruit, Ginger and Citrus</i> | |
| Hawaiian Smoothie | 9.50 | Cherry Lime Fizz | 7.50 |
| <i>An Island Blend of Pineapple, Mango and Coconut</i> | | <i>Cherry and Fresh Lime with Soda</i> | |
| Mango Ice Swirl | 9.95 | Coconut Limeade | 7.50 |
| <i>Mango and Tropical Juices Blended with a Hint of Coconut and Swirled with Raspberries</i> | | <i>A Tropical Blend of Pineapple, Coconut and Fresh Lime</i> | |
| | | Peach Smash | 7.50 |
| | | <i>White Peach, Fresh Lemon and Ginger</i> | |

ESPRESSO DRINKS

Oat Milk Available Upon Request

| | | | |
|---|------|---|------|
| Cappuccino | 6.50 | Caramel Macchiato | 6.95 |
| <i>Double Shot of Espresso and Steamed Milk</i> | | <i>Double Espresso, Caramel, Vanilla and Steamed Milk</i> | |
| Cafe Latte | 6.50 | Honey Vanilla Latte | 6.95 |
| <i>Double Espresso, Extra Steamed Milk</i> | | <i>Double Espresso, Honey, Vanilla and Steamed Milk</i> | |
| Cafe Mocha | 7.50 | Double Espresso | 4.95 |
| <i>Double Espresso, Steamed Milk, Chocolate and Whipped Cream</i> | | | |

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|--|-------------|---|------|
| Freshly Brewed Coffee | 4.95 | Fresh Orange or Grapefruit Juice | 7.95 |
| <i>Our Signature Blend of Robust Central American Arabica Coffee Beans Richly Roasted and Freshly Brewed</i> | | | |
| Iced Cold Brew Coffee | 5.50 | Assorted Juices | 6.50 |
| | | <i>Apple, Cranberry or Tomato</i> | |
| Iced Tea, Black & Herbal Teas | 4.95 | Grand Lux Lemonade™ | 5.50 |
| | | <i>Made In-House with a Sugared Rim</i> | |
| Soft Drinks | 4.95 | Arnold Palmer | 5.50 |
| <i>Coke, Diet Coke, Sprite, Coca-Cola® Zero Sugar, Dr. Pepper, Barq's Root Beer</i> | | | |
| 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™ | 5.95 |



D E S S E R T S

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 12.95

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

Molten Chocolate Cake 12.95

With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets 12.95

Tossed in Powdered Sugar and Served with Two Sauces

Warm Rustic Apple Pie 12.95

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 12.95

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

Key Lime Pie

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

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

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

"The Best" Carrot Cake

Citrus Cream Cheese Frosting

Deep Dark Fudge Cake

Fudgy Chocolate Frosting

Tiramisu

Lady Fingers Layered with Mascarpone, Sweet Cream, Chocolate, Marsala and Coffee Liqueur Topped with Chocolate Pearls

12.50

12.50

12.50

12.95

FAMOUS CHEESECAKES

Original

Fresh Strawberry

GODIVA® Chocolate Cheesecake

Oreo® Dream Extreme Cheesecake

Cheesecake from 10.50 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 20% 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.

Coca-Cola® is a registered trademark of the Coca-Cola Company

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PARAMUS 11.25

WEEKEND BRUNCH

SATURDAY AND SUNDAY UNTIL 2:00 PM

MORNING COCKTAILS

Paloma-Mosa 13.75
Avion Silver Tequila and Fresh Grapefruit
with Gloria Ferrer Brut Rosé

Spicy Mary 14.25
Infused Pepper Vodka and
Our Homemade Bloody Mary Mix

Carajillo 16.50
Cold Brew Coffee, Licor 43, Frangelico
and Black Walnut

Peach Spritz 13.75
White Peach, Elderflower and
Gloria Ferrer Blanc de Noirs

Hugo Spritz 13.75
Elderflower, Basil, Mint,
Fresh Lime and Brut Rosé

Cold Brew Espresso Martini 16.50
Belvedere Vodka, Frangelico,
Borghetti and Cold Brew

Italian Spritz 13.75
Aperol, Orange, Hibiscus
and Sparkling Rosé

Strawberry Greyhound 16.50
Strawberry Infused Hangar 1 Vodka and
Fresh Grapefruit with a Splash of Brut Rosé

EGGS AND OMELETTES

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|---|-------|
| Eggs, any style, Hash Brown Potatoes, with Toast* | 14.50 |
| <small>GF Upon Request</small> | |
| With Your Choice of Applewood Smoked Bacon, Ham, Pork Sausage or Chicken Sausage | 18.50 |
| Whole Egg or Egg White Omelette | 18.95 |
| <small>GF Upon Request</small> | |
| 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 | 18.95 |
| <small>GF Upon Request</small> | |
| Mushrooms, Tomato, Avocado, Green Onion, Zucchini, Fresh Spinach, Havarti Cheese and Sour Cream | |
| Florentine Omelette | 18.95 |
| Sautéed Spinach, Mushrooms, Bacon, Tomato, Grilled Onions and Melted Cheese. Topped with Hollandaise Sauce | |
| Shakshuka* | 16.95 |
| A Moroccan Classic Served in a Skillet with Eggs, Tomato, Peppers, Onion, Garlic and Fresh Herbs. Served with Brioche | |

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|--|-------|
| Breakfast Combo* | 17.50 |
| Two Eggs, Two Slices of Bacon or Two Breakfast Sausage Links and Two Buttermilk Pancakes with Hash Browns | |
| DeLux Breakfast Sandwich | 17.50 |
| Scrambled Eggs, Bacon, Ham, Grilled Tomato, Havarti Cheese and Mayo Piled High on Grilled Brioche Bread. Served with Hash Browns | |
| Breakfast Quesadilla | 18.95 |
| 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* | 18.95 |
| Warm Buttermilk Biscuits and Sunny Side Up Eggs Smothered with Housemade Sausage Gravy. Served Over Crispy Crushed Potatoes | |
| Add Fried Chicken 6.50 Extra | |
| Kids' Breakfast | |
| Ask Your Server for Selection | |

BENEDICTS

"The Best" Eggs Benedict with Ham & Hollandaise* 19.50

B.L.T. Benedict* 19.95

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

Avocado Benedict* GF Upon Request 19.95

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 | 11.95 / 12.95 |
| Caramel Banana Pancakes | 16.95 |
| Our Buttermilk Pancakes Topped with Sautéed Bananas in a Warm Caramel Sauce, Pecans and Chantilly Cream | |
| Cinnamon Swirl-Pecan Pancakes | 16.95 |
| Buttermilk Pancakes with Cinnamon, Brown Sugar, Candied Pecans and Honey Butter | |
| Fried Chicken and Waffles | 19.50 |
| Topped with Crispy Fried Chicken Strips and Pecans Served with Maple-Butter Sauce | |

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|---|-------|
| Belgian Waffle | 12.50 |
| With Strawberries | 14.50 |
| Grand Lux Cafe® French Toast | 17.50 |
| Thick Slices of Our Brioche Bread Served with Maple-Butter Syrup | |
| With Fresh Strawberries | 20.50 |
| Or With Bacon, Ham, Pork Sausage or Chicken Sausage | 20.50 |

EXTRAS

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|--|------|---|------|
| Toasted Bagel | 3.95 | Bowl of Fresh Strawberries <small>GF Upon Request</small> | 8.95 |
| Toasted Bagel with Cream Cheese | 5.95 | Two Eggs, any style* <small>GF Upon Request</small> | 7.95 |
| Toast or English Muffin | 3.95 | Hash Brown Potatoes <small>GF Upon Request</small> | 7.95 |
| | | Bacon, Ham, Pork Sausage or Chicken Sausage <small>GF Upon Request</small> | 8.95 |