

GRAND LUX CAFE®

dineKOP Restaurant Week March 7-13, 2016
Choice of all three courses at Dinner for \$30

First Course

Crispy Calamari

Served with Warm Marinara Sauce

Warm Goat Cheese Salad

Crispy Goat Cheese, Baby Greens, Fresh Apple with a Touch of Honey

Buffalo Chicken Bites™

Chicken Breast, Cheese and Our Spicy Buffalo Sauce,
Fried Crisp with Blue Cheese Dressing

Kale and Avocado Salad

Fresh Kale, Avocado, Spicy Roasted Poblano Chiles, Black Beans,
Feta Cheese, Onions and Toasted Pumpkin Seeds with Citrus Vinaigrette

Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

Asian Short Rib Tacos

Three Mini Corn Tortillas Filled with Grilled Marinated
Kogi-Style Short Rib, Housemade Korean Kim Chi and Spicy Chili Aioli

Pot Roast Cheese Fries

French Fries Topped with Chunks of Tender Pot Roast
Smothered with Gravy and Creamy Cheddar Cheese Sauce

Avocado and Heirloom Tomato Salad

Avocado and Heirloom Cherry Tomatoes with Mixed Baby Greens
and French Vinaigrette

Ahi Ceviche*

Fresh Raw Ahi Tuna Diced and Marinated in Lime Juice, Chiles
and Cilantro. Tossed with Avocado, Tomato, Onion and Cucumber

Second Course

Wood Grilled B.B.Q. Burger*

With Crisp Applewood Smoked Bacon, Cheddar Cheese,
Tempura Onion Rings, Pickles and Our Special B.B.Q. Sauce

Avocado-Chipotle Cheeseburger*

Our Chop House Burger Topped with Fresh Avocado, Fire-Roasted
Poblano Peppers, Melted Cheese, Chipotle Mayonnaise and Cilantro

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

Sunday Night Pasta

Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with
Chunks of Beef Short Rib, Ground Beef, Fresh Mushrooms, Onions
and Garlic. Served over Spaghetti

Garlic Shrimp Pasta

Sauteed Garlicky Shrimp, Spaghettini, Heirloom Cherry Tomatoes,
Broccoli and Garlic Sauce with Parmesan Cheese

Crispy Caramel Chicken

Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with
Mushrooms, Onions, Red Chile Peppers, Garlic and Ginger. Served with Steamed Rice

Cajun Shrimp & Chicken Jambalaya

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

Chicken Parmesan

Chicken Breast Coated with Parmesan Bread Crumbs and Covered with
Tomato Sauce and Mozzarella Cheese. Served with Pasta

Lemon Chicken Piccata

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

Spicy Ginger Beef*

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 Rice

Braised Pot Roast

Cooked Low and Slow Until Perfectly Tender.
Served with Mashed Potatoes, Vegetables and Horseradish Sauce

Parmesan Crusted Pork Chop

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

Crispy Fish & Chips

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

Jumbo Fried Shrimp

Served with Peanut Cole Slaw and French Fries

Third Course

Baked to Order Desserts

Molten Chocolate Cake

With a Melted Chocolate Center. Served with Vanilla Ice Cream

New Orleans Beignets

Served Warm with Three Sauces

Warm Butter Cake

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

Chocolate Crunch Bar

Layers of Chocolate Hazelnut Crunch and Chocolate Cream
with Nutella® on a Cookie Crust with Fresh Whipped Cream

Warm Sticky Bun Bread Pudding

Served with Whiskey Sauce, Sugared Pecans and Whipped Cream

Warm Rustic Apple Pie

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

A Freshly Baked Dozen. Take the Rest Home!

Dessert Favorites

Key Lime Pie

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

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

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, PORK, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS."