

THE GRAND CAFE

Lunch Menu

Grilled Salmon Toastie	12
Grilled salmon, greens and pickled red onions with horseradish dill spread.	
Poke Tacos	12
Fresh ahi tuna with avocado, greens and sweet red pepper soy glaze on fried wonton shell.	
Chickpea Salad Sandwich	9
Salad of chickpeas, celery, onion, bell pepper, pickle and aioli on wheat toast.	
Cubano Panini	10
Slow roasted pork shoulder, salami, ham, swiss and pickles with mustard on housemade french bread.	
The Burger	10
Half pound choice patty grilled any way you like, with lettuce, tomato, pickled red onions and your choice of cheese served on a brioche bun. ~ <i>Cheddar-Provolone-Swiss-Pepperjack</i> ~	
Southwestern Turkey Panini	10
Smoked turkey breast with pepperjack, tomato, avocado, corn salsa and chipotle mayo on Poke Tacos 12 french bread.	
BLT Wrap	9
Cherrywood smoked bacon, field greens and tomatoes with house made garlic aioli.	
The Grilled Cheese	8
Cheddar, provolone, and goat cheeses, caramelized onions and bacon served on toasted wheat.	
ABC Chicken Sandwich	10
Grilled chicken breast with apple, bacon, and The Burger 10 cheddar with honey dijon on brioche.	
Steak Frites	15
Grilled ribeye steak over house cut frites with veal demiglace.	
~ Sandwiches served with chips, substitute fries for 1, soup or salad for 2 or vegetable for 3. ~	
Classic Caesar	8
Romaine lettuce, parmesan cheese, house made croutons in our own caesar dressing.	
Antipasto Salad	9
Field greens with vegetables, mushrooms and parmesan.	
Cobb Buddha	10
Corn, tomato, avocado, bacon, egg, quinoa, sautéed kale and sriracha aioli.	
Power Bowl	9
Kale greens, quinoa, sweet potato, black beans, daily vegetable and goat cheese.	
Roasted Beet Salad	9
Fresh greens with roasted red beets, toasted almonds, onions and goat cheese.	
~ Add chicken-4 steak-8 salmon-10 to any salad. ~	

Lunch Combinations

Soup and Sandwich	8
Cup of the soup du jour served with half sandwich.	
Soup and Salad	8
Half serving of salad served with cup of the soup du jour.	
Sandwich and Salad	10
Half serving of salad served with half sandwich.	

Beverages

Coke, Diet Coke, Sprite, Mello Yello, Dr. Pepper, Lemonade, Iced Tea, Hot Tea and Coffee-2, Rootbeer-3, Pellegrino-4

Desserts

Desserts are made fresh daily. Ask your server for today's sweet specials.

Small Plates

Charcuterie Board	13
Variety of meats and cheeses with house made mustard and pickled vegetables.	
Hummus	8
House made roasted red pepper hummus with red onion, tomato and lavash.	
Breakroom Frites	10
Our classic thick cut frites smothered with slow roasted pork, spicy kale slaw and pepper jack cheese.	
Poke Tacos	12
Fresh ahi tuna with avocado, greens and sweet red pepper soy glaze on fried wonton shells.	
Frites	5
Thick cut fried potatoes served with garlic and herb aioli.	
Steak Frites	15
Grilled ribeye steak over house cut frites with veal demiglace.	
Maple Roasted Vegetables	10
Medley of today's vegetable offerings roasted with a maple glaze and topped with chopped walnuts and bleu cheese.	
Crab Cakes	13
Served on a bed of mixed greens with chipotle aioli.	

Dinner Selections

Filet of Beef	5oz, 22 • 10oz, 32
Hand cut and grilled to your liking with mushroom bordelaise.	
Lamb Chops	26
Oven roasted lamb rack with korma style sauce.	
Carbonara Pasta	18
Wild mushrooms, peas, bacon and sundried tomatoes in a creamy white wine herb sauce.	
Wasabi Dusted Tuna	26
Seared with a sweet and tangy red pepper soy glaze.	
Bronzed Salmon	22
Seared to perfection with a cherry balsamic glaze.	
Grilled Pork Chop	20
Grilled to your liking with sauce poivrade.	
Antipasto Salad	9
Field greens with grilled vegetables, mushrooms and parmesan cheese	
~ Add chicken-4 steak-8 salmon-10 ~	
Fettuccine Aglio e Olio	15
Tomatoes, mushrooms and kale in a garlic and olive oil sauce.	
Chicken Breast	20
Roasted with a garlic honey dijon sauce.	
16oz Ribeye	34
Large, heavily marbled steak topped with garlic and herb infused butter.	
Maple Lacquered Duck Breast	20
Seared and slow roasted with a maple and red pepper glaze.	
The Burger	10
Half pound patty, grilled and served with lettuce, tomato, pickled red onion and choice of cheese on a brioche bun with one side.	

Dinner entrees are served with your choice of two side items.

Ask your server for tonight's selection of side items. All of which are made fresh daily and are inspired by the flavors of the seasons.

18% Gratuity will be added to parties of 8 or more.

Menu items and pricing subject to change.

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THE GRAND CAFE - 573-635-7842, 107 E. High Street • www.facebook.com/thegrandcafejc
HOURS: Mon. - Sat. 11am - 9pm **CREDIT CARDS:** All Major **RESERVATIONS:** Recommended accepted
SPECIALTIES: Contemporary American cuisine in a relaxed atmosphere.

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