

THE GRAND CAFE

Lunch Menu

Cubano Panini	12
Slow roasted pork shoulder, salami, ham, swiss and pickles with mustard on housemade Cuban bread.	
Grilled Chicken Ranch Club	12
Grilled chicken breast with bacon, cheddar, lettuce, tomato and ranch on brioche.	
Turkey Caprese Panini	12
Thinly sliced turkey, tomato, fresh mozzarella and basil pesto on whole wheat toast.	
Pimiento Cheese BLAT	10
Bacon, lettuce, avocado, tomato and pimiento cheese on whole wheat toast.	
Blackened Mahi Tacos	14
Blackened, pan seared mahi mahi with kale slaw, avocado and cilantro-lime crème fraiche.	
The Burger	12
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> ~	
Grilled Cheese	10
Cheddar, provolone and goat cheese, caramelized onions and bacon served on toasted wheat.	
Curry Chicken Salad Wrap	10
Shredded chicken, dried cranberries, almond, celery, mayo, green onion and lettuce in a tomato basil wrap.	
Meatloaf Patty Melt	12
Ground beef and veal blended together with herbs and spices, caramelized onions, provolone and "Grand" sauce on marble rye.	

~ Sandwiches served with chips, substitute fries for 2, soup or salad for 3 or vegetable for 4. ~

Classic Caesar	10
Romaine lettuce, parmesan cheese, house made croutons in our own caesar dressing.	
Strawberry Salad	12
Field greens topped with fresh strawberries, goat cheese, almonds, red onion and strawberry vinaigrette.	
Garden Salad	10
Fresh greens with tomatoes, onions parmesan and croutons.	
Power Salad	12
Kale and brussels sprout leaves, quinoa, sweet potato, black beans, daily vegetable and goat cheese and choice of dressing.	
Roasted Beet Salad	10
Fresh greens with roasted red beets, toasted almonds, onions and goat cheese and your choice of dressing.	

~ Add chicken-6 steak-8 salmon-10 to any salad. ~

Dressings - Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Caesar

Bowls And Small Plates

Poke Bowl	10
White rice, avocado, cucumber, shredded carrots, and grilled portobello mushrooms with eel sauce and sriracha aioli. ~ Add Tuna for 6 or Salmon for 4 ~	
Buffalo Chickpea Cobb Buddha	12
Wilted kale and brussels sprout leaves with buffalo chickpeas, avocado, bacon, tomato, egg and bleu cheese with buffalo ranch dressing.	
Steak Frites	15
Grilled ribeye steak over house cut frites with veal demiglace.	
Breakroom Frites	13
Our classic thick cut frites smothered with slow roasted pork, spicy kale slaw and pepper jack cheese sauce.	

Small Plates

Items in this section can be made into an entrée with two sides and a salad for 10.

Crab Cakes	16
Served on a bed of mixed greens with chipotle aioli.	
Lamb Lollipops	17
Grilled rack coated with a garlic and rosemary sauce.	
Sesame Seared Tuna	18
Ahi tuna coated with sesame seeds and seared rare with a soy ginger lime sauce.	
Steamers	13
Mussels steamed with chorizo, garlic, shallots and herbs in tomato sauce.	
Crispy Pork Belly	15
Pork belly braised to perfection then fried and served in a hoisin sesame sauce with crusty bread.	
Poke Tacos	14
Fresh ahi tuna with avocado, greens and sweet red pepper soy glaze on fried wonton shells.	

Dinner Selections

Dinner entrées are served with a salad or soup and choice of two side items.

Pastas served with a salad or soup only.

Pork Chop	24
Frenched bone-in pork chop grilled and served with sesame soy ginger glaze.	
16oz Ribeye	36
Large, heavily marbled steak topped with garlic and herb infused butter.	
Duck Breast	24
Seared and slow roasted with an apricot port wine reduction.	
Filet of Beef	5oz, 26 • 10oz, 36
Hand cut and grilled to your liking with mushroom bordelaise.	
Carbonara Pasta	24
Grilled Chicken, wild mushrooms, peas, bacon and sundried tomatoes in a creamy white wine herb sauce.	
Chicken Breast	24
Airline breast grilled and served with a honey and stone ground mustard sauce.	
Steamers Pasta	26
Mussels steamed with chorizo, garlic, shallots and herbs in tomato sauce and fettuccine noodles.	
Pan Seared Salmon	24
Seared to perfection with a garlic basil cream sauce.	
The Burger	12
Half pound patty, grilled and served with lettuce, tomato, pickled red onion and choice of cheese on a brioche bun with one side.	
Meatloaf	24
Ground beef, pork and veal blended together with a spiced tomato sauce.	

Beverages

Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper, Lemonade, Iced Tea, Hot Tea, Coffee, Rootbeer and Pellegrino.

Desserts

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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

20% 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.

ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.