

THE GRAND CAFE

Lunch Menu

Cubano Panini	13
Slow roasted pork shoulder, salami, ham, swiss and pickles with mustard on housemade Cuban bread.	
Blackened Mahi Tacos	15
Blackened and pan seared mahi mahi with kale slaw, avocado and cilantro-lime crème fraiche.	
Meatloaf Patty Melt	15
Ground beef and veal blended together with herbs and spices, caramelized onions, provolone and "Grand" sauce on marble rye.	
The Burger	14
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. ~ Cheddar-Provolone-Swiss-Pepperjack ~ Grilled Cheese	
Cheddar, provolone and goat cheese, caramelized onions and bacon served on toasted wheat.	
Grilled Chicken Pimento Club	13
Grilled chicken breast with bacon, lettuce, tomato and pimento cheese on brioche.	
Curry Chicken Salad Wrap	12
Shredded chicken, dried cranberries, almond, celery, mayo, green onion and lettuce in a tomato basil wrap.	
Turkey Caprese Panini	13
Thinly sliced turkey, tomato, fresh mozzarella and basil pesto on whole wheat toast.	
<i>~ Sandwiches served w/ chips, substitute fries for 2, soup or salad for 3 or vegetable for 4. ~</i>	
Classic Caesar	11
Romaine lettuce, parmesan cheese, house made croutons in our own caesar dressing.	
Strawberry Salad	13
Field greens topped with fresh strawberries, goat cheese, almonds, red onion and strawberry vinaigrette.	
Garden Salad	11
Fresh greens with tomatoes, onions parmesan and croutons.	
Power Salad	14
Kale and brussels sprout leaves, quinoa, sweet potato, black beans, daily vegetable and goat cheese and choice of dressing.	
Roasted Beet Salad	13
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	11
White rice, avocado, cucumber, shredded carrots, and grilled portobello mushrooms with eel sauce and sriracha aioli. ~ Add Tuna for 6 or Salmon for 4 ~	
Steak Frites	17
Grilled ribeye steak over house cut frites with veal demiglace.	
Breakroom Frites	15
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 w/ two sides and a salad for 10.

Crab Cakes	16
Served on a bed of mixed greens w/ chipotle aioli.	
Lamb Lollipops	17
Grilled rack coated w/ a garlic and rosemary sauce.	
Sesame Seared Tuna	18
Ahi tuna coated w/ sesame seeds and seared rare w/ a soy ginger lime sauce.	
Steamers	13
Mussels steamed w/ 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 w/ crusty bread.	
Poke Tacos	14
Fresh ahi tuna w/ avocado, greens and sweet red pepper soy glaze on fried wonton shells.	

Dinner Selections

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

Pastas served w/ a salad or soup only.

Pork Chop	24
Frenched bone-in pork chop grilled and served w/ sesame soy ginger glaze.	
16oz Ribeye	36
Large, heavily marbled steak topped w/ garlic and herb infused butter.	
Duck Breast	24
Seared and slow roasted w/ an apricot port wine reduction.	
Fillet of Beef	5oz, 26 • 10oz, 36
Hand cut and grilled to your liking w/ mushroom bordelaise.	
Carbonara Pasta	26
Grilled Chicken, wild mushrooms, peas, bacon and sundried tomatoes in a creamy white wine herb sauce.	
Chicken Breast	24
Airline breast grilled and served w/ a honey and stone ground mustard sauce.	
Steamers Pasta	28
Mussels steamed w/ chorizo, garlic, shallots and herbs in tomato sauce and fettuccine noodles.	
Pan Seared Salmon	26
Seared to perfection w/ a garlic basil cream sauce.	
The Burger	14
Half pound patty, grilled and served w/ lettuce, tomato, pickled red onion and choice of cheese on a brioche bun w/ one side.	
Meatloaf	25
Ground beef, pork and veal blended together w/ a spiced tomato sauce.	

Beverages

Coke, Diet Coke, Sprite, Mello Yello, Dr. Pepper, Lemonade, Iced Tea, Hot Tea and Coffee, Rootbeer, 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.