

THE GRAND CAFE

Lunch Menu

Grilled Muffaletta Panini	14
Thinly sliced prosciutto, capicola, salami and provolone with giardiniera on ciabatta	
Blackened Mahi Tacos	15
Blackened and pan seared mahi mahi with kale slaw, avocado and cilantro-lime crème fraîche	
The Burger	15
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 –	
Flank Steak Sandwich	15
Marinated and grilled flank steak with caramelized onion, bleu cheese and horseradish sauce on ciabatta.	
Grilled Cheese	12
Cheddar, provolone and goat cheese, caramelized onions and bacon served on toasted wheat	
Turkey Panini	14
Sliced turkey with avocado, cheddar and bacon-onion jam on wheat	
Meatloaf Sandwich	15
Ground beef and veal blended together with herbs and spices, served open faced on wheat with marinara sauce and fresh mozzarella cheese.	
Chicken Cordon Bleu Club	14
Grilled chicken breast with ham, bacon and gruyere with dijonaise on wheat	
<i>~ Sandwiches served with chips, substitute fries for 3, soup or salad for 4 or vegetable for 4. ~</i>	
Classic Caesar	11
Romaine lettuce, parmesan cheese, house made croutons in our own caesar dressing.	
Italian Cobb Salad	14
Field greens topped with prosciutto, salami, capicola and provolone with your choice of dressing.	
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. <i>~ Add Tuna for 8 or Salmon for 6 ~</i>	
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 with two sides and a salad for 12.

Salmon Croquettes	14
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 sweet Thai chili glaze.	
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 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 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 white BBQ sauce.	
16oz Ribeye	40
Large, heavily marbled steak topped with garlic and herb infused butter.	
Duck Breast	26
Seared and slow roasted with a soy and hoisin glaze.	
Fillet of Beef	5oz, 30 • 10oz, 40
Hand cut and grilled to your liking with 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 with 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 with a honey sriracha sauce.	
The Burger	14
Half pound patty, grilled and served with lettuce, tomato, pickled red onion and choice of cheese on a brioche bun with one side.	
Meatloaf	25
Ground beef, pork and veal blended together with a spiced tomato sauce.	

Beverages

Coke, Diet Coke, Sprite, Mello Yello, Dr. Pepper, Lemonade, Iced Tea, Hot Tea and Coffee, Root Beer, 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 • Facebook.com/thegrandcafejc
HOURS: Mon. - Sat. 11am - 9pm **CREDIT CARDS:** All Major **RESERVATIONS:** Recommended
SPECIALTIES: Contemporary American cuisine in a relaxed atmosphere.

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