

HORS D'ŒUVRES

Artichaut Vapeur steamed artichoke with mustard vinaigrette	11
Escargots de Bourgogne burgundy snails baked in persillade butter	10
Flammenküche d'Alsace stone fruit, goat cheese, walnuts, honey lavender gastrique	10
Foie Gras de Canard house made duck liver foie gras torchon with black truffle, rhubarb chutney	19
Tartare de Boeuf kobe steak tartare, endive salad, tartine	16
Assiette de Charcuterie petit 12 grand 22 selection of house-cured meats, country pâté	
Tarte de Tomates et Fromage Morbier tomato tarte, Morbier cheese, olive tapenade	13
Moules Marinieres Mediterranean mussels steamed in white wine, shallots, persillade crème fraîche	13

You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients.Julia Child

ACCOMPAGNEMENTS

Sautéed Spinach 6
Haricot Verts 6
Butter Bean & Bacon Ragout 5
Frites 6
White Truffle, Parmesan & Herb or Plain frites

SALADES & SOUPES

Soupe a L'Oignon Gratinée french onion soup	9
Soupe du Jour seasonal house made soup	9
Salade de Taboule aux Homard lobster meat, couscous, seasonal vegetables	14
Salade d' Asperge Mimosa asparagus, eggs, mimosa vinaigrette	13
Salade d'endives au Roquefort endive and arugula with Roquefort cheese, candied walnuts, vinaigrette	13
Salade Lyonnaise frisée, poached egg, lardons, cherry tomatoes, vinaigrette	11
Salade de Laitue butter lettuce, champagne-herb vinaigrette	9

FRUITS DE MER

oysters on the half shell	3
little neck clams	2
1/2 Maine lobster	20
domestic prawn cocktail	18
king crab leg (5 oz)	7

PETIT PLATEAU 40

6 oysters on the half shell
king crab leg (10 oz)
3 little neck clams
4 domestic prawns

GRAND PLATEAU 75

12 oysters on the half shell
king crab leg (10 oz)
6 little neck clams
6 domestic prawns
1/2 Maine Lobster

PLAT DU JOUR

- Monday - Porc/Pork
- Tuesday - Veaux/Veal
- Wednesday - Porcelet/Suckling Pig
- Thursday - Gibier/ Game
- Friday - Poisson/Fish
- Saturday - Bœuf/Beef
- Sunday - Couscous Royale/ Vegan

ASSIETTE DE FROMAGES

chef's selection of cheeses

ENTRÉES

Poisson du Jour

whole roasted seasonal fish, nicoise ratatouille, meuniere 31

Raviole aux Légumes et Artichaud

ravioli filled with market vegetables, artichokes, and ricotta cheese on red spinach, fava beans, English peas 18

Saint Jacques au Riz Noir

scallops, black risotto, asparagus, fava beans, English peas, sauce vierge 30

Loup de Mer

Mediterranean sea bass, saffron risotto cake, seasonal vegetables, beurre blanc 29

Poulet Aux Pruneaux et aux Amandes

Modesto farms chicken, seasonal vegetables, pommes lyonnaise, plum sauce 26

Cassoulet Maison

boudin blanc, duck confit, lamb shoulder, garlic-pork sausage, smoked bacon, butter beans 27

Canard aux Cassis

Sonoma duck breast, pommes boulangere, heirloom mustard greens, cassis duck jus 26

Bœuf Bourguignon

braised beef short ribs, pinot noir sauce, squash, pearl onions, potatoes, carrots, persillade 28

Carre d'agneau á la Provençal

roasted Sonoma rack of lamb crusted with herb mix , seasonal vegetable, pomme Lyonnaise, thyme and rosemary jus 32

Cote de Bœuf

16oz bone-in meyer rib eye, potato gratin, haricot verts 37

Steak Frites

10 oz New York steak, bordelaise, frites 32

Filet Mignon

8 oz filet mignon, heirloom carrots, heirloom cauliflower, gratin dauphinois, poivre sauce 33

Serving Only the Freshest Meat and Seafood and Highest-Quality Ingredients.

Grand Cafe proudly participates in business practices that are environmentally friendly.

Chef de Cuisine Sophiane Benaouda

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
An 18% gratuity will be added to parties of five or more