



LUNCH

Monday–Friday until 5pm

APPETIZERS

GARLIC BREAD 6.50

Hearty portion of broiled ciabatta bread, garlic butter, pecorino Romano cheese and chives

SMOKED SALMON PÂTÉ 10.50

Honey hot smoked salmon, cream cheese, sour cream, horseradish, and dill on toasted batard

CAJUN LIVER PÂTÉ 9.50

A rich pate of chicken livers sautéed in butter, mushrooms, sherry, red wine on toasted batard

GOAT CHEESE BRUSCHETTA

Tomato 10

Smoked Salmon 15

Andouille and Caramelized Onion 13

HUMMUS & PITA 8

Kalamata olives, Za'atar-spiced pita, and extra virgin olive oil

SHRIMP & CALAMARI FRITTI 14.50

Served with mango coconut cocktail sauce and chipotle sour cream

ARTICHOKE & KALAMATA OLIVE DIP 9.50

Served with toasted batard

ANTIPASTO CASABLANCA

10 SMALL / 16 LARGE

Grilled merguez sausage with hummus, Kalamata olives, cucumber relish, pepperoncinis, Za'atar-spiced pita, and French feta cheese

SOUP & SALADS

CUBAN BLACK BEAN SOUP

4 CUP / 6 BOWL

A 30 year house soup tradition, black beans, vegetable stock, cumin, smoked paprika, onions, celery, and bell peppers, served with house toasted tortilla strips

HOUSE SALAD 7

Romaine, red cabbage, grape tomatoes, red onion, carrot, and cucumber

SPINACH SALAD

8.50 SMALL / 10.50 LARGE

Baby spinach, strawberries, apple slices, Gorgonzola, and candied pecans tossed in a red raspberry vinaigrette

STEAK HOUSE WEDGE SALAD 10.50

Chilled iceberg lettuce wedge, crispy bacon, hard boiled egg, and diced tomato served with house made Danish bleu cheese dressing

HOUSE MADE DRESSINGS

Creamy: Danish Bleu Cheese, Sesame, Creamy Garlic
Vinaigrette: Sherry, Mustard, Red Raspberry, Oregano

CAESAR SALAD

8.50 SMALL / 10.50 LARGE

Fried capers, garlic-herb croûtons, and Romano cheese tossed in Caesar dressing

MESCLUN SALAD 10.50

A blend of 14 organic baby lettuces with Gorgonzola cheese, grape tomato, red onion, Kalamata olives, and toasted walnuts

GREEK SALAD

8.50 SMALL / 10.50 LARGE

Romaine, cucumber, Kalamata olives, grape tomatoes, red onion, and feta cheese, tossed in an oregano vinaigrette

CHINESE CHICKEN SALAD 14

Romaine, carrots, red cabbage, candied almonds, fried Lo Mein noodles, with sesame crusted chicken

SALAD ADDITIONS

Pan-Seared Salmon Filet 7 / 6 oz Long Island Strip Steak 12
Jumbo Shrimp 8 / Grilled Chicken Breast 6 / Saku Tuna 14

LATE BREAKFAST

Served until 2pm

POPEYE OMELET 13.50

Sautéed spinach, mushrooms, onions, bacon, and melted cheddar, served with toast

Vegetarian 11.50

AVOCADO TOAST 10

Toasted batard, fresh guacamole, pico de gallo, French feta cheese, and two eggs

CREME BRULEE FRENCH TOAST 12.50

Flaky croissant baked atop a rich vanilla-almond custard

Please alert our staff to any food allergies · A service charge of 20% may be applied to parties of six or more

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

THE NEW YORKER 15.50

One-half pound char-grilled Certified Angus hamburger served on a toasted kaiser roll, with lettuce, tomato, pickle, onion, and mayonnaise, and choice of cheddar, Swiss, or Gorgonzola cheese

IMPOSSIBLE™ BURGER 16

100% plant based protein burger served on a toasted kaiser roll, with lettuce, tomato, red onion, and Tzatziki sauce

ARARAT CHICKEN PITA 13.50

Tender chicken breast marinated in olive oil, rosemary, and garlic, char-grilled and sliced, then rolled into warm pita with lettuce, aioli, tomato, onion, and cucumber

CAJUN MEATLOAF 13.50

A 30-year Uptown favorite, char-grilled and served on a toasted kaiser roll with lettuce, tomato, and mayonnaise

SALMON WRAP 15

Pan seared salmon fillet wrapped inside a warm flour tortilla with lettuce, tomato, fresh guacamole, green onion, and fresh basil

BLACKENED TUNA 15.50

Crusted with blackening spices and seared medium rare, served on a kaiser roll with lettuce, tomato, and house made tartar sauce

VEG HEAD SANDWICH 10.50

A spread of broccoli, cheddar cheese, toasted almonds, mayonnaise, and garlic on pita

with applewood smoked bacon 12.50

CLUB SANDWICH 15.50

Smoked ham, smoked turkey, bacon, guacamole, aioli, lettuce, and tomato on ciabatta

BEVERAGES

SODAS 2.95

Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Seagram's Ginger Ale

BREWED ICED TEA 2.95

BLACK & HERBAL TEAS 3 / BAG

MILK 2.50 / OAT MILK 3.50

SAN PELLEGRINO 5 / 500ML BOTTLE

JUICES 3.50

Orange, Grapefruit, Cranberry, Tomato, Lemonade

ESPRESSO BAR

ESPRESSO 3 SINGLE / 5 DOUBLE

CAPPUCCINO, CAFÉ LATTÉ,
CAFÉ MOCHA, CHAI LATTÉ 5

HOT CHOCOLATE 5

UPTOWN BLEND COFFEE 2.95

add/substitute oat milk 1

UPTOWN CLASSICS

SHRIMP AND GRITS 14.50

Four jumbo shrimp, char-grilled andouille sausage, cheddar jalapeño grits

CRAWFISH ÉTOUFFÉE 15.50

Dark, smoky Cajun roux, tender crawfish tails, basmati rice substitute jumbo shrimp 15.50

RED BEANS & RICE 11

with char-grilled andouille sausage 13

LOUISIANA HOT PEPPER CHICKEN 14.50

Crispy strips of chicken breast, Creole spices, cheesy hot pepper cream sauce, sour cream, and choice of side substitute jumbo shrimp 16.50

CHICKEN, ANDOUILLE & TASSO GUMBO 14.50

A hearty Louisiana stew served with rice, try it 'Hoosier style' with mashed potatoes!

SEAFOOD GUMBO 17

A light tomato based Gumbo with mild spice, jumbo shrimp, oysters, crawfish, scallops, and mussels, served with rice

BLACK BEAN BURRITO 12.50

Warm flour tortilla, spicy black beans, cheddar, basmati rice, pico de gallo, smoky chipotle salsa, sour cream, fresh guacamole, green chili cheese sauce with grilled chicken 14.50 / with pot roast 16.50

POT ROAST 15.50

Port wine demi-glace and choice of side

SPAGHETTI AGLIATA 12.50

Basil pesto, Gorgonzola and Romano cheeses, aged balsamic, toasted pecans

with grilled chicken 18.50 / with jumbo shrimp 20.50

RIGATONI BOLOGNESE 14.50

Our take on the classic, hearty ragu from Bologna. Italian sausage, ripe red tomatoes, Romano cheese, and rigatoni

POLENTA PUTTANESCA 14.50

Baked polenta layered with goat cheese and spinach. Our Puttanesca sauce is simmered with Kalamata olives, pepperoncini peppers, and capers

WEST AFRICAN PEANUT STEW 12.50

A rich, peanut butter, tomato stew with rice, onions, garlic, bell peppers, cumin with grilled chicken 14.50

SIDES

5.50 EACH

UPTOWN
MAC 'N' CHEESE

BASMATI RICE

STEAK FRIES

DAILY VEGETABLE

MASHED POTATOES

FRIED RED ONIONS

SAUTÉED SPINACH

CHEDDAR JALAPEÑO
GRITS