



## LUNCH

Monday–Friday until 5pm

### APPETIZERS

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| <b>HUMMUS &amp; PITA</b> 9<br><i>Kalamata olives, Za'atar-spiced pita, and extra virgin olive oil</i>                         | <b>ARTICHOKE &amp; KALAMATA OLIVE DIP</b> 10.50<br><i>Served with toasted bâtard</i>   | <b>CAJUN LIVER PÂTÉ</b> 10.50<br><i>A rich pate of chicken livers sautéed in butter, mushrooms, sherry, red wine on toasted bâtard</i> |
| <b>GARLIC BREAD</b> 7.50<br><i>Hearty portion of broiled ciabatta bread, garlic butter, pecorino Romano cheese and chives</i> | <b>GOAT CHEESE BRUSCHETTA</b><br><i>Tomato</i> 11<br><i>Smoked Salmon</i> 16.50<br><i>Andouille and Caramelized Onion</i> 15 | <b>SMOKED SALMON PÂTÉ</b> 11.50<br><i>Honey hot smoked salmon, cream cheese, sour cream, horseradish, and dill on toasted bâtard</i>   |
| <b>SHRIMP &amp; CALAMARI FRITTI</b> 16<br><i>Served with mango coconut cocktail sauce and chipotle sour cream</i>             |  | <b>HOUSE BREAD</b> 3<br><i>Tribeca bâtard with compound butter</i>   |

### SOUP & SALADS

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| <b>CUBAN BLACK BEAN SOUP</b><br>5 CUP / 7 BOWL<br><i>A 30 year house soup tradition, black beans, vegetable stock, cumin, smoked paprika, onions, celery, and bell peppers, served with house toasted tortilla strips</i> | <b>CAESAR SALAD</b><br>8.50 SMALL / 10.50 LARGE<br><i>Fried capers, garlic-herb croûtons, and Romano cheese tossed in Caesar dressing</i>  |
| <b>HOUSE SALAD</b> 8<br><i>Romaine, red cabbage, grape tomatoes, red onion, carrot, and cucumber</i>  | <b>MESCLUN SALAD</b> 10.50<br><i>A blend of 14 organic baby lettuces with Gorgonzola cheese, grape tomato, red onion, Kalamata olives, and toasted walnuts</i>                       |
| <b>SPINACH SALAD</b><br>8.50 SMALL / 10.50 LARGE<br><i>Baby spinach, strawberries, apple slices, Gorgonzola, and candied pecans tossed in a red raspberry vinaigrette</i>   | <b>GREEK SALAD</b><br>8.50 SMALL / 10.50 LARGE<br><i>Romaine, cucumber, Kalamata olives, grape tomatoes, red onion, and feta cheese, tossed in an oregano vinaigrette</i>            |
| <b>STEAK HOUSE WEDGE SALAD</b> 10.50<br><i>Chilled iceberg lettuce wedge, crispy bacon, hard boiled egg, and diced tomato served with house made Danish bleu cheese dressing</i>  | <b>CHINESE CHICKEN SALAD</b> 14<br><i>Romaine, carrots, red cabbage, candied almonds, fried Lo Mein noodles, with sesame crusted chicken</i>   |
| <b>HOUSE MADE DRESSINGS</b><br><i>Creamy: Danish Bleu Cheese, Sesame, Creamy Garlic Vinaigrette: Sherry, Mustard, Red Raspberry, Oregano</i>  | <b>SALAD ADDITIONS</b><br><i>Pan-Seared Salmon Filet</i> 7 / <i>6 oz Long Island Strip Steak</i> 13<br><i>Jumbo Shrimp</i> 8 / <i>Grilled Chicken Breast</i> 6 / <i>Saku Tuna</i> 14 |

### LATE BREAKFAST

- Served until 2pm*
- POPEYE OMELET** 14.50  
*Sautéed spinach, mushrooms, onions, bacon, and melted cheddar, served with toast*  
Vegetarian 12.50
- AVOCADO TOAST** 14  
*Toasted farm bread, fresh guacamole, pico de gallo, queso fresco, and two eggs*  
with chorizo 17
- CRÈME BRÛLÉE FRENCH TOAST** 13.50  
*Flaky croissant baked atop a rich vanilla-almond custard*

### SIDES

- 6.50 EACH
- UPTOWN MAC 'N' CHEESE**
- BASMATI RICE**
- STEAK FRIES**
- DAILY VEGETABLE**
- MASHED POTATOES**
- FRIED RED ONIONS**
- SAUTÉED SPINACH**
- CHEDDAR JALAPEÑO GRITS**

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

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## SANDWICHES

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SERVED WITH YOUR CHOICE OF SIDE

### THE NEW YORKER 17

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

### IMPOSSIBLE™ BURGER 17.50

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

### ARARAT CHICKEN PITA 15

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 15

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

### SALMON WRAP 16.50

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

### BLACKENED TUNA 17

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

### VEG HEAD SANDWICH 12

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

with applewood smoked bacon 14.50

### BEEF TIPS IN PITA 15

6 oz petite strip steak with aioli, lettuce, tomato, and red onion

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## BEVERAGES

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### 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

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## ESPRESSO BAR

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ESPRESSO 3 SINGLE / 5 DOUBLE

CAPPUCCINO 5

CAFÉ LATTÉ, CAFÉ MOCHA, CHAI LATTÉ 6

HOT CHOCOLATE 6

KOHANA COLD BREW 5

UPTOWN BLEND COFFEE 3.25

add/substitute oat milk 1

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## UPTOWN CLASSICS

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### SHRIMP AND GRITS 18

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

### CRAWFISH ÉTOUFFÉE 20

Dark, smoky Cajun roux, tender crawfish tails, basmati rice substitute jumbo shrimp 20

### RED BEANS & RICE 13

with char-grilled andouille sausage 15

### CHICKEN, ANDOUILLE & TASSO GUMBO 16

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

### LOUISIANA HOT PEPPER CHICKEN 18

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

substitute jumbo shrimp 20

### SEAFOOD GUMBO 21

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

### BLACK BEAN BURRITO 14

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 16.50 / with pot roast 18.50

### POT ROAST 23

Port wine demi-glace and choice of side

### SPAGHETTI AGLIATA 15.50

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

with grilled chicken 21.50 / with jumbo shrimp 23.50

### RIGATONI BOLOGNESE 18

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

### POLENTA MARINARA 18

Baked polenta layered with goat cheese and spinach substitute bolognese 20

### RED THAI CURRY 15

Red curry, coconut milk, bell peppers, onions, carrots, fresh ginger served with basmati rice

with jumbo shrimp 18

### THAI FRIED CHICKEN 18

Crispy strips of chicken breast tossed in a Thai sweet and spicy sauce

substitute jumbo shrimp 20