
◆◆ APPETIZERS ◆◆

GOAT CHEESE BRUSCHETTA
Tomato 10
Smoked Salmon 13
Andouille and Caramelized Onion 13

**ARTICHOKE & KALAMATA
OLIVE DIP 9**
Served with baguette

KYUURI TUNA 14
Yellowfin tuna seared rare and sliced,
pickled cucumber salad, tsume,
and wasabi

CAJUN LIVER PÂTÉ 9
A rich pate of chicken livers sautéed in butter,
mushrooms, sherry, red wine

ANTIPASTO CASABLANCA
9 SMALL / 16 LARGE
Grilled merguez sausage with hummus,
Kalamata olives, cucumber relish,
pepperoncinis, Za'atar-spiced pita,
and French feta cheese

SMOKED SALMON PÂTÉ 10
Honey hot smoked salmon, cream cheese, sour
cream, horseradish, and dill on
olive oil toasted baguette

**ROCK SHRIMP &
CALAMARI FRITTI 14**
Served with mango coconut cocktail
sauce and chipotle sour cream

HUMMUS & PITA 9
Kalamata olives, Za'atar-spiced pita,
and extra virgin olive oil

GARLIC BREAD 6
Hearty portion of broiled ciabatta
bread, garlic butter, pecorino
Romano cheese and chives

◆◆ SOUP AND 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 6.50
Romaine, red cabbage, grape tomatoes, red onion,
carrot, and cucumber

SPINACH SALAD
8 SMALL / 10 LARGE
Baby spinach, strawberries, apple slices, Gorgonzola,
and candied pecans tossed in a red raspberry vinaigrette

CAESAR SALAD
8 SMALL / 10 LARGE
Fried capers, garlic-herb croûtons, and Romano cheese
tossed in Caesar dressing

STEAK HOUSE WEDGE SALAD 9.50
Chilled iceberg lettuce wedge, crispy bacon, hard boiled egg,
and diced tomato served with house made
Danish bleu cheese dressing

MESCLUN SALAD 9.50
A blend of 14 organic baby lettuces with Gorgonzola cheese,
grape tomato, red onion, Kalamata olives,
and toasted walnuts

GREEK SALAD
8 SMALL / 10 LARGE
Romaine, cucumber, Kalamata olives, grape tomatoes,
red onion, and feta cheese, tossed in an oregano vinaigrette

SALAD ADDITIONS
Grilled Chicken Breast 6 / Pan-Seared Salmon Filet 7
Jumbo Shrimp 8 / 4oz. Beef Filet 12 / Saku Tuna 14

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

◆◆ SANDWICHES ◆◆

SERVED WITH YOUR CHOICE OF SIDE

THE NEW YORKER 15
One-half pound char-grilled Certified Angus hamburger
served on a toasted kaiser roll, with lettuce, tomato, pickle,
onion, and mayonnaise, with your choice of cheddar,
Swiss, or Gorgonzola cheese

ARARAT CHICKEN PITA 13
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

◆◆ SIDES ◆◆

5 EACH

UPTOWN MAC 'N' CHEESE
BASMATI RICE
STEAK FRIES

**DAILY VEGETABLE
MASHED POTATOES**

CHEDDAR JALAPEÑO GRITS
SAUTÉED SPINACH
FRIED RED ONIONS

◆◆ STEAKHOUSE GRILL ◆◆

SERVED WITH YOUR CHOICE OF SIDE

We serve only Certified Angus Beef. Rich marbling and our perfect char yields a juicy, mouthwatering steak.

GORGONZOLA FILET MIGNON M.P.

Char-grilled 8 oz filet mignon, browned Gorgonzola cheese crust, and Port-shallot demi-glace

GRILLED NEW YORK STRIP M.P.

Char-grilled 14 oz center cut strip steak, garlic butter, and fried red onions

◆◆ CAJUN CREOLE CUISINE ◆◆

SHRIMP AND GRITS 16

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

CAJUN MEATLOAF 14

Char-grilled and served with Creole sauce and choice of side

CHICKEN, ANDOUILLE & TASSO GUMBO 14

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

SEAFOOD GUMBO 18

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

RED BEANS & RICE 10.50

with char-grilled Andouille sausage 12.50

CREOLE BBQ SHRIMP 26

Sautéed jumbo shrimp in a zesty cream sauce, served with white rice

CRAWFISH ÉTOUFFÉE 18

Dark, smoky Cajun roux, tender crawfish tails, basmati rice substitute Jumbo Shrimp 18

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

◆◆ PASTA AND BEYOND ◆◆

POLENTA PUTTANESCA 16

Baked polenta layered with goat cheese and spinach, our Puttanesca sauce is simmered with kalamata olives, pepperoncini peppers, and capers

RIGATONI BOLOGNESE 16

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

PAN-SEARED SALMON 26

Served with Thai style sweet and spicy sauce

UPTOWN POT ROAST 20

Port wine demi-glace and choice of side

SPAGHETTI ALFREDO 14

*Rich and creamy, with Romano cheese
with Grilled Chicken 20
with Jumbo Shrimp 22*

SPAGHETTI AGLIATA 14

*Basil pesto, Gorgonzola and Romano cheeses, aged balsamic, toasted pecans
with Grilled Chicken 20
with Jumbo Shrimp 22*

◆◆ BEVERAGES ◆◆

SODAS 2.75

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

BREWED ICED TEA 2.95

BLACK & HERBAL TEAS 3 / BAG

MILK & SOY MILK 2.50

SAN PELLEGRINO 5/500mL BOTTLE

JUICES 3

Orange, Grapefruit, Cranberry, Tomato, Lemonade

◆◆ ESPRESSO BAR ◆◆

ESPRESSO

3 SINGLE / 4 DOUBLE

CAPPUCCINO, CAFÉ LATTÉ,

CAFÉ MOCHA, CHAI LATTÉ 5

GHIRARDELLI HOT CHOCOLATE 5

BOTTOMLESS UPTOWN BLEND COFFEE 2.95