



## APPETIZERS

### GOAT CHEESE BRUSCHETTA

*Tomato* 10  
*Smoked Salmon* 15  
*Andouille and Caramelized Onion* 13

### SHRIMP & CALAMARI FRITTI 14.50

*Served with mango coconut cocktail sauce and chipotle sour cream*

### KYUURI TUNA 14.50

*Yellowfin tuna seared rare and sliced, pickled cucumber salad, tsume, and wasabi*

### HUMMUS & PITA 8

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

### ANTIPASTO CASABLANCA

10 SMALL / 16 LARGE

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

### ARTICHOKE & KALAMATA

OLIVE DIP 9.50

*Served with toasted batard*

### GARLIC BREAD 6.50

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

### CAJUN LIVER PÂTÉ 9.50

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

### SMOKED SALMON PÂTÉ 10.50

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

## 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*

### 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*

### SALAD ADDITIONS

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

### HOUSE MADE DRESSINGS

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

## 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*

### 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*

### IMPOSSIBLE™ BURGER 16

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

## SIDES

5.50 EACH

UPTOWN MAC 'N' CHEESE

BASMATI RICE

STEAK FRIES

DAILY VEGETABLE

MASHED POTATOES

FRIED RED ONIONS

SAUTÉED SPINACH

CHEDDAR JALAPEÑO GRITS



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## STEAKHOUSE GRILL

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SERVED WITH YOUR CHOICE OF SIDE

**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*

**TOMAHAWK PORK CHOP CREOLE** M.P.  
*Char-grilled 14 oz long bone Berkshire breed pork, and Creole sauce*

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## CAJUN CREOLE CUISINE

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**SHRIMP AND GRITS** 17  
*Four jumbo shrimp, char-grilled andouille sausage, cheddar jalapeño grits*

**CAJUN MEATLOAF** 14.50  
*Char-grilled and served with Creole sauce and choice of side*

**CHICKEN, ANDOUILLE & TASSO GUMBO** 14.50  
*A hearty Louisiana stew served with rice, try it 'Hoosier style' with mashed potatoes!*

**SEAFOOD GUMBO** 19  
*A light tomato based Gumbo with mild spice, jumbo shrimp, oysters, crawfish, scallops, and mussels, served with rice*

**RED BEANS & RICE** 11  
*with char-grilled andouille sausage 13*

**CREOLE BBQ SHRIMP** 27.50  
*Sautéed jumbo shrimp in a zesty cream sauce, served with white rice*

**LOUISIANA HOT PEPPER CHICKEN** 19  
*Crispy strips of chicken breast, Creole spices, cheesy hot pepper cream sauce, sour cream, and choice of side substitute jumbo shrimp 21*

**CRAWFISH ÉTOUFFÉE** 19  
*Dark, smoky Cajun roux, tender crawfish tails, basmati rice substitute jumbo shrimp 19*

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## PASTA & BEYOND

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**POLENTA PUTTANESCA** 17  
*Baked polenta layered with goat cheese and spinach. Our Puttanesca sauce is simmered with Kalamata olives, pepperoncini peppers, and capers*

**RIGATONI BOLOGNESE** 17  
*Our take on the classic, hearty ragu from Bologna. Italian sausage, ripe red tomatoes, Romano cheese, and rigatoni*

**PAN-SEARED SALMON** 27.50  
*Served with Thai style sweet and spicy sauce*

**UPTOWN POT ROAST** 21  
*Port wine demi-glace and choice of side*

**SPAGHETTI ALFREDO** 14.50  
*Rich and creamy, with Romano cheese with grilled chicken 20.50 with jumbo shrimp 22.50*

**SPAGHETTI AGLIATA** 14.50  
*Basil pesto, Gorgonzola and Romano cheeses, aged balsamic, toasted pecans with grilled chicken 20.50 with jumbo shrimp 22.50*

**WEST AFRICAN PEANUT STEW** 12.50  
*A rich, peanut butter, tomato stew with rice, onions, garlic, bell peppers, cumin with grilled chicken 14.50*

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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, CAFÉ LATTÉ, CAFÉ MOCHA, CHAI LATTÉ** 5

**HOT CHOCOLATE** 5

**UPTOWN BLEND COFFEE** 2.95  
*add/substitute oat milk 1*

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