



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



STEAKHOUSE GRILL

SERVED WITH YOUR CHOICE OF SIDE

GORGONZOLA FILET MIGNON M.P.
Char-grilled 8oz filet mignon, browned Gorgonzola cheese crust, and Port-shallot demi-glace

GRILLED NEW YORK STRIP M.P.
Char-grilled 14oz center cut strip steak, garlic butter, and fried red onions

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

CAJUN CREOLE CUISINE

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

PASTA & BEYOND

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

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

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