



*Grand
Cafe*

M E N U

COMMONWEALTH HILTON





*Grand
Cafe*

WELCOME

We at the **Grand Cafe**, would like to take this opportunity to welcome you to one of Northern Kentucky's finest Restaurants.

Our philisophy is, that as our guest, you shall receive unsurpassed food, wine and hospitality. In short, we want to be the best!

To quote **Cincinnati Magazine**, "Grand can be Grand indeed, in the case of the Grand Cafe."

To accomplish this, we strive to bring you the best quality products available.

...from our dry-aged steaks, to our fresh fish flown in from all parts of the United States...

...from our fresh baked breads and desserts, to our eight-hundred bottle wine cellar featuring wines from all around the world...

...from the music of our Grand Piano, to the friendliest and most prompt service found anywhere...

We take great pride and excitement in our Restaurant. We want the **Grand Cafe** to become your Restaurant. We want you to return time and time again, and hope you enjoy dining here as much as we enjoy serving you.

Thank you for joining us,
The Staff of the Grand Cafe

IMPORTED WINES

BIN NO.

RED BORDEAUX

100	Chateau Lafite Rothschild, '81	\$200.00
101	Chateau Margaux, '81	\$160.00
102	Chateau Latour, '79	\$150.00
103	Chateau La Mission Haut Brion, '80	\$ 50.00
104	Chateau Beychevelle, '83	\$ 50.00
105	Chateau Montrose, '83	\$ 35.00
106	Chateau Pavie, '83	\$ 45.00
107	Chateau Clerc Milan, '76	\$ 30.00
108	Mouton Cadet, '85	\$ 12.00

WHITE BORDEAUX

201	Chateau Carbonnieux, '84/'85	\$ 25.00
202	Chateau Suduiraut, '78	\$ 50.00

RED BURGUNDY

300	Beaujolais Villages, Jadot, '86/'87	\$ 12.00
301	Brouilly, Jadot, '84	\$ 15.00
302	Cote de Beaune, Jadot, '83	\$ 30.00
303	Gevrey Chambertin, Jadot, '79	\$ 40.00
304	Nuits St. George, Noirot Carriere, '83	\$ 30.00

COTES du RHONE

305	Chateauneuf du Pape, Mont Redon, '85	\$ 20.00
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WHITE BURGUNDY

400	Puligny Montrachet, Jadot, '86	\$ 55.00
401	Premier Cru Chablis, Drouhin, '85	\$ 35.00
402	Chablis, Les Clos, '85	\$ 25.00
403	Pouilly Fuisse, Jadot, '86	\$ 30.00
404	Chardonnay, Regnard, '84/'85	\$ 20.00

ALSATIAN

405	Gewurztraminer, Hugel, '84	\$ 20.00
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LOIRE VALLEY

500	Pouilly Fume, Redde, '86/'87	\$ 20.00
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GERMAN

40	Blue Nun, '86/'87	\$ 9.50
41	Ockfener Bockstein, Kabinett, Muller, '85	\$ 11.00
42	Wiltinger Scharzberg, Kabinett, Schmitt Sohne, '86	\$ 11.50
43	Oppenheimer Krottenbrunnen, Spatlese, Schmitt Sohne, '85	\$ 12.00
44	Piesporter Goldtropchen, Schmitt Sohne, '86/'87	\$ 16.50

ITALIAN

50	Soave, Bolla, '86/'87	\$ 10.00
51	Chianti Classico, Nozzole, '81	\$ 15.00

CHAMPAGNE AND SPARKLING

70	Dom Perignon, Cuvee, '82	\$125.00
71	Perrier-Jouet, Fleur de, N.V.	\$110.00
72	Tattinger La Francais, Brut, N.V.	\$ 50.00
73	Moet & Chandon, White Star, N.V.	\$ 40.00
74	Asti Spumante, M&R, N.V.	\$ 18.00

APPETIZERS

FRIED SMOKED MOZZARELLA Breaded in Italian seasoned Bread Crumbs and fried golden, served with Marinara Sauce.	3.95	SEAFOOD RAVIOLI Stuffed with Seafood, tossed with a Shrimp and Scallop Cream Sauce.	4.95
SHRIMP COCKTAIL Jumbo Shrimp with Cocktail Sauce.	5.95	ESCARGOT Baked in Garlic Butter.	4.50
SHRIMP STUFFED ARTICHOKE Heart of Artichoke stuffed with Shrimp and fried golden, served with Oriental and Horseradish Sauces.	4.25	TORTELLINI DEMARE Cheese Tortellini in a Shrimp and Scallop Cream Sauce.	4.50

SOUP & SALADS

FIVE ONION SOUP GRATINEE Topped with Gruyere Cheese.	2.50	SPINACH SALAD Fresh Spinach with Red Onions, Mushrooms, and Tomato, tossed with a hot Bacon Dressing and garnished with slices of hard Cooked Egg.	1.95
LOUISIANA GUMBO Cajun style Gumbo made with a combination of Seafood and Andouille Sausage.	Cup 2.25 Bowl 2.75	CAESAR SALAD Freshly made in our kitchen, crisp Romaine Lettuce tossed with a Caesar Dressing, Sourdough Croutons, and fresh Parmesan Cheese.	2.95
SOUP DU JOUR Made with fresh ingredients daily.	Cup 1.25 Bowl 1.95		

RIBS, STEAKS & CHOPS

WINE RECOMMENDATIONS
BIN NO.

800 HICKORY SMOKED B-B-Q RIBS Slowly smoked with our special sauce.	Half Slab 9.95 Full Slab 11.95	904 SAVANNAH PORK ROAST A 16 ounce double cut Chop, slow roasted with a Sweet and Sour Sauce.	13.95
603 NEW YORK STRIP STEAK A 12 ounce cut of lean and tender Strip Sirloin charbroiled to your liking, served with lightly dusted Onion Straws.	14.95	803 GRAND PORTERHOUSE STEAK A 20 ounce Beef eater's Steak specially cut, seasoned and charbroiled to your liking, served with lightly dusted Onion Straws.	17.95
105 FILET MIGNON A 10 ounce Center Cut Filet, charbroiled to your liking, served with lightly dusted Onion Straws.	16.95	304 VEAL CHOP A 10 ounce Chop, charbroiled to your liking and served with a wild Mushroom Sauce.	18.95

300	ROAST PRIME RIB OF BEEF	9 ounce Cafe Cut	10.95
	Prime Rib slow roasted in a Spice Cast.	12 ounce Grand Cut	12.95
		Full Pound	14.95

SEAFOOD

WINE RECOMMENDATIONS
BIN NO.

900 COCONUT SHRIMP Jumbo Shrimp coated with Peanut and Coconut Bread Crumbs, fried golden and served with an Oriental Sauce.	13.95	401 NORWEGIAN SALMON FILLET Grilled and served with a Dill Butter.	14.95
701 MAHI MAHI Grilled and served with Lobster Butter Sauce.	12.95	903 BLACKENED REDFISH Sprinkled with Cajun Spices and blackened in a cast iron skillet, served with drawn Butter.	12.95
404 LOUISIANA SHRIMP & SCALLOPS Sautéed Shrimp and Scallops with Tomatoes, White Wine, fresh Herbs and topped with Feta Cheese.	13.95	400 TWIN TAILS Two South African Tails baked to perfection and served with drawn Butter.	Market Price

901	HALIBUT PICCATA	12.95
	Fillet of Halibut sautéed and topped with a Mushroom Piccata Sauce, served with fresh Basil Fettucini.	

CHICKEN

WINE RECOMMENDATIONS
BIN NO.

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| <p>800 BARBECUED BREAST OF CHICKEN 9.95
Breast of Chicken grilled with our special sauce and served on a bed of Chestnut Street Rice.</p> <p>902 CHICKEN PICCATA 10.95
Breast of Chicken sauteed and topped with a Mushroom Piccata Sauce, served with fresh Basil Fettucini.</p> | <p>902 BREAST OF CHICKEN TERIYAKI 10.95
Breast of Chicken marinated with a tangy blend of Spices, charbroiled and served on a bed of Chestnut Street Rice.</p> <p>801 LOUISIANA CHICKEN 10.95
Breast of Chicken sprinkled with Cajun Spices and blackened in a cast iron skillet, served on a bed of Chestnut Street Rice.</p> |
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| <p>702 CHICKEN ALOUETTE 11.95
Breast of Chicken stuffed with a French Herb Cheese, breaded and sauteed golden, finished with chopped Pistachios and Garlic Butter.</p> |
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PASTAS

WINE RECOMMENDATIONS
BIN NO.

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| <p>903 SEAFOOD RAVIOLI 11.95
Fresh made Ravioli stuffed with Seafood and tossed with a Shrimp and Scallop Sauce.</p> <p>705 SAUTE SHRIMP AND ANGEL HAIR 12.95
Shrimp sauteed with Herb Butter, Tomatoes, Parmesan Cheese and Cream, tossed with fresh Basil Angel Hair Pasta.</p> <p>702 SCALLOPS ALFREDO 13.95
Sea Scallops sauteed and tossed with fresh Basil Fettucini, heavy Cream and Parmesan Cheese.</p> | <p>706 TORTELLINI DEMARE 12.95
Fresh made Cheese Tortellini tossed in a Shrimp and Scallop Cream Sauce.</p> <p>50 SAUTEED BREAST OF CHICKEN 10.95
With Artichokes, Mushrooms, Tomatoes and Cream on a bed of fresh Basil Fettucini.</p> <p>63 CLAMS LINGUINE 11.95
Baby Clams sauteed with fresh Herbs, White Wine and Parmesan Cheese, served a on bed of fresh Spinach Linguine.</p> |
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| <p>403 LOBSTER SAUTE 13.95
Chunks of Maine Lobster sauteed with Green Peppers, Tomatoes, Mushrooms, Garlic, White Wine, Parmesan Cheese and fresh Basil Angel Hair Pasta.</p> |
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COMBINATIONS

WINE RECOMMENDATIONS
BIN NO.

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| <p>300 PRIME RIB AND SHRIMP 14.95
A 6 ounce cut of Prime Rib and Coconut Shrimp.</p> <p>404 MIXED GRILL 14.95
A combination of two fresh Fish Fillets charbroiled, served with Herb and Lobster Butters.</p> | <p>709 HERBED VEAL AND SHRIMP 13.95
Medallions of Veal lightly breaded with seasoned Bread Crumbs, sauteed with Shrimp, Garlic and White Wine.</p> <p>403 SURF & TURF Market Price
A 6 ounce Fillet Mignon and a 6 ounce Lobster Tail.</p> |
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| <p>801 HICKORY SMOKED BARBECUED RIBS AND LOUISIANA CHICKEN 12.95
A half slab of Ribs and a blackened Breast of Chicken, served with Chestnut Street Rice.</p> |
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CAFE SPECIALS

Chicken Dijonnaise with Fettucini 10.95
Sauteed with Dijon Mustard, Fettucini and Cream.

Stuffed Rainbow Trout 11.95
Baked with Shrimp, Scallops, Crabmeat and Spinach topped with an Amaretto Cream Sauce and toasted Almonds.

Tournedos of Beef Oscar 15.95
Two petite Filets topped with Asparagus, Crabmeat and Bearnaise Sauce.

Veal Marsala 12.95
Medallions of Veal sauteed with Garlic, Mushrooms and Marsala Wine.

Cajun Shrimp 13.95
Dusted with Cajun Spices and blackened in a cast iron skillet.

SIDES

Fresh Vegetable	1.50
Sauteed Mushrooms	1.95
Baked Potato	1.75
Fettucini Alfredo	1.95
Chestnut Street Rice	1.50

DESSERTS

Chocolate Mousse Torte	3.50
Cheesecake	3.50
Banana Split	3.25
Turtle Sundae	2.95
Hot Fudge Sundae	2.75
Deep Dish Apple Pie	2.50
Strawberry Sabayon	2.95
Ice Creams and Sherbet	1.50

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, Cocoa, and Iced Tea	.95
Coke [®] , Diet Coke [®] , Sprite [®]	.95
Milk	.95
New York Seltzer	1.75
Le Croix	1.75

CAFE

Espresso	1.95
Cappuccino	1.95
with Liqueur	2.95

DOMESTIC WINES

BIN NO.

CABERNETS

600	Beaulieu, Napa Valley, '83	\$ 14.00
601	Fetzer, Mendocino County, '84	\$ 14.00
602	Simi, Sonoma County, '82	\$ 20.00
603	Freemark Abbey, Napa Valley, '83	\$ 20.00
604	Rutherford Hill, Napa Valley, '83	\$ 21.00
605	Rodney Strong, Alexander Valley, '82	\$ 22.00
606	Mondavi, Napa Valley, '84	\$ 22.00
607	Sterling, Napa Valley, '85	\$ 22.00
608	Jordan, Alexander Valley, '84	\$ 30.00
609	Cakebread, Napa Valley, '85	\$ 32.00
610	Opus One, Napa Valley, '84	\$ 75.00

CHARDONNAYS

700	J. Wile, Napa Valley, '87	\$ 12.00
701	Clos du Bois, Alexander Valley, '86	\$ 15.00
702	Beringer, Napa Valley, '86	\$ 16.00
703	De Moor, Napa Valley, '86	\$ 20.00
704	Cuvaison, Napa Valley, '86	\$ 20.00
705	Rutherford Hill, Napa Valley, '85	\$ 21.00
706	Phelps, Napa Valley, '85	\$ 22.00
707	St. Jean, Sonoma County, '86	\$ 22.00
708	Mondavi, Sonoma County, '87	\$ 26.00
709	Cakebread, Napa Valley, '86	\$ 28.00
710	Stags Leap, Napa Valley, '86	\$ 30.00
711	Far Niente, Napa Valley, '87	\$ 36.00

RED VARIETALS

800	Zinfandel, Fetzer, '86	\$ 10.00
801	Zinfandel, Lytton Springs, '85	\$ 16.00
802	Petite Syrah, Parducci, '83	\$ 10.00
803	Merlot, Clos du Bois, '86	\$ 18.00
804	Merlot, Sterling, '85	\$ 21.00

WHITE VARIETALS

900	Chenin Blanc, Beringer, '86/'87	\$ 11.00
901	Chenin Blanc, Kenwood, '85	\$ 12.00
902	Sauvignon Blanc, Kenwood, '87	\$ 15.00
903	Fume Blanc, St. Jean, '86/'87	\$ 18.00
904	Johannisberg Riesling, St. Jean, '86	\$ 18.00

ROSE AND BLUSH

60	Mateus, N.V.	\$ 8.00
61	Grenache Rose, McDowell, '84	\$ 9.50
62	White Zinfandel, Sutter Home, '87	\$ 10.00
63	White Zinfandel, Beringer, '87	\$ 11.00

CHAMPAGNE AND SPARKLING

75	Schramsberg, Blanc de Blancs, N.V.	\$ 35.00
76	Domaine Chandon, Brut, N.V.	\$ 24.00
77	Piper Sonoma, Brut, N.V.	\$ 23.00
78	Korbell, Brut, N.V.	\$ 22.00
79	Taylor, Extra Dry, N.V.	\$ 12.00

J.A. - A.C.

Cafes + Coffee Shop Menus



Located at the Commonwealth Hilton
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