



Dinner

*Distinctive American Food
...with a Creole Attitude*



◆ ◆ APPETIZERS ◆ ◆

Fresh Goat Cheese & Tomato Bruschetta

\$6.95 ◆ \$8.95 w/ smoked salmon

Rock Shrimp & Calamari Fritti

w/ mango cocktail sauce & chipotle sour cream.

\$9.95

Mozzarella Moon Crostini

Fried ravioli with our marinara sauce for dipping.

\$7.95

Artichoke–Kalamata Olive Dip \$5.95

Cajun Liver Pâté \$5.95

Hummus & Pita \$5.95

Phil's Famous Garlic Bread \$4.25

◆ ◆ SOUPS ◆ ◆

Cuban Black Bean \$2.50 cup ◆ \$3.95 bowl

Soup du Jour \$3.50 cup ◆ \$4.75 bowl

◆ ◆ SALADS ◆ ◆

House Salad

A blend of romaine lettuce, baby greens, grape tomatoes, red onion, cucumber slices, stick carrots, red cabbage, and a really special crouton.

\$3.95

Caesar Salad

Vinaigrette-style *eggless* Caesar dressing, fried capers, house-made garlic-herb croutons, and shaved Parmesan cheese.

\$6.95

Mesclun Salad

A blend of 14 organic baby lettuces with gorgonzola cheese, grape tomatoes, red onion, and toasted walnuts.

Small: \$6.95 ◆ Large: \$8.95

Spinach Salad

Baby spinach, fresh pear slices, gorgonzola cheese, and candied pecans tossed with a red raspberry vinaigrette.

\$6.95

House-made dressings

Gorgonzola Bleu Cheese ◆ Creamy Garlic

Sherry, Mustard, or Red Raspberry Vinaigrettes

Salad Additions

Grilled Chicken Breast \$3.95 ◆ Pan-seared Salmon Fillet \$5.95

Jumbo Shrimp \$5.95

◆ ◆ SANDWICHES ◆ ◆

Served with your choice of Cajun steakhouse fries, vegetables, basmati rice, mashed potatoes, or Uptown mac n' cheese.

The New Yorker

One-half pound hamburger on a toasted bun with lettuce, onion, tomato, pickle slices, and mayonnaise, plus your choice of cheddar, Swiss, or gorgonzola (add \$.95) cheese.

\$8.50

Ararat Chicken Pita

Tender chicken breast marinated in olive oil and lemon juice, char-grilled and sliced, then rolled into warm pita bread with aioli, lettuce, and a tomato-onion-cucumber relish.

\$7.95

◆ ◆ ◆ FROM THE GRILL ◆ ◆ ◆

We serve only USDA Choice Beef.

Gorgonzola Filet Mignon

Char-grilled 8 oz. filet mignon crusted with gorgonzola cheese.
Served with a port-shallot demi-glace.

Market Price

Pepper Medallions

Pepper-crusted 8 oz. beef tenderloin medallions accented
with an elegant brandy green peppercorn cream sauce.

Market Price

Grilled New York Strip

12 oz. center cut certified angus beef.
Char-grilled and topped with garlic butter and frizzled onions.

Market Price

◆ CAJUN-CREOLE CUISINE ◆

Crawfish Étouffée

This classic Louisiana dish derives its pizzazz from a dark,
smoky roux and tender crawfish tails. *Served w/ white rice.*

\$12.95

Creole BBQ Shrimp

Sautéed jumbo shrimp in a zesty cream sauce. *Served w/ white rice. \$16.95*

Red Beans & Rice

\$6.95 vegetarian ◆ \$8.95 w/ Andouille sausage

Gumbo of the Day

A hearty, flavorful Louisiana stew traditionally served with rice.
For an extra buck, get your gumbo with mashed potatoes, Hoosier-style!

Market price

Cajun Meatloaf

A 30-year Uptown Classic. *\$11.95*

Louisiana Hot Pepper Chicken

Crispy strips of chicken breast spiced the Creole way, then smothered
in a cheesy hot pepper cream sauce. Superbly combined with rice.

\$13.95

Jambalaya

A classic Cajun red sauce, spicy with chicken, andouille and tasso.

Served w/ white rice or pasta. \$10.95

◆ ◆ PASTA AND BEYOND ◆ ◆

Spaghettini Agliata

Basil pesto sauce made with gorgonzola & romano cheeses,
balsamic vinegar, extra virgin olive oil, and toasted pecans.
\$9.95 vegetarian ◆ \$13.95 w/ char-grilled chicken ◆ \$16.95 w/ jumbo shrimp

Uptown Spaghettini Alfredo

w/ shrimp \$16.95 ◆ \$13.95 w/ chicken ◆ \$9.95 vegetarian

Sesame Fried Catfish

Tender catfish, crusted with a Louisiana-style batter. *Served w/ a spicy tartar sauce*

\$13.95

Uptown Pot Roast w/ Port Shallot Demi-Glace \$14.95

Pan-seared Salmon Fillet

Glazed with a sweet and spicy chile sauce. *\$15.95*

Grilled Tuna

8-10 oz. Yellowfin steak char-grilled to your specifications

w/ sauce du jour \$17.95

◆ ◆ UPTOWN SIDES ◆ ◆

Home-style Mashed Potatoes ◆ Basmati Rice
Vegetables ◆ Cajun Steakhouse Fries ◆ Uptown Mac 'n Cheese

Bread: Single *\$.50* ◆ Basket *\$1.00* Unlimited Refills

◆ ◆ FOUNTAIN OF YOUTH ◆ ◆ ◆

Mozzarella Moon Crostini – Fried ravioli served with Michael's *kid-friendly* marinara dipping sauce.
\$7.95

Chicken Sandwich, Junior Cheeseburger served w/ French fries \$7.95
Uptown Mac & Cheese \$7.95

◆ ◆ BEVERAGES ◆ ◆

**Coke, Diet Coke,
Sprite, Root Beer,
Ginger Ale, Lemonade**
\$1.95 / glass
Black Tea or Herbal Teas
\$1.95 / bag

Milk & Soymilk
\$2.25 / glass (cow)
\$2.50 / glass (bean)

**Orangina or
IBC Cream Soda**
\$2.95 / bottle

San Pellegrino Sparkling Water
\$3.25 / 500mL bottle

Fiji Water \$2.50

Fresh Orange Juice
\$1.95 small / \$2.95 large

Tomato, Apple, or Cranberry Juice
\$1.25 small / \$1.95 large

◆ ◆ BEER ◆ ◆

◆ *Bottle* ◆

Budweiser / Bud Light
\$2.95

**Heineken, Amstel Light,
Upland Wheat, Bass Ale, Harp,
Beck's non-alcoholic**
\$3.50

Duvel
\$6.50

◆ *Draught* ◆

**Bell's Lager of the Lakes
Guinness Stout
Three Floyds Alpha King
Brooklyn Brown**
\$4.50 Imperial Pint (20 oz.)
\$3.75 Pint (16 oz.)

◆ ◆ ESPRESSO BAR ◆ ◆

Cappuccino Café Latté Café Borgia
\$3.95

Espresso
\$2.25 single ◆ \$3.25 double

Ghirardelli Hot Chocolate Chai Latté
\$3.95 \$3.95

Bottomless Uptown Blend Coffee
\$2.25



DISTINCTIVE AMERICAN FOOD—WITH A CREOLE ATTITUDE
SINCE 1976