

## ◆ ◆ ◆ APPETIZERS ◆ ◆ ◆

### Fresh Goat Cheese & Tomato Bruschetta

\$7 ◆ \$9 w/ smoked salmon

### Rock Shrimp & Calamari Fritti

w/ mango cocktail sauce & chipotle sour cream.

\$10

### Kyuuri Tuna \$11

### Artichoke–Kalamata Olive Dip \$6

### Cajun Liver Pâté \$6

### Hummus & Pita \$6

## ◆ ◆ ◆ SOUPS ◆ ◆ ◆

### Cuban Black Bean \$3 cup ◆ \$4 bowl

### Soup du Jour \$4 cup ◆ \$5 bowl

## ◆ ◆ ◆ SALADS ◆ ◆ ◆

### House Salad

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

\$4.50

### Caesar Salad

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

\$7

### Mesclun Salad

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

\$9

### Spinach Salad

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

\$9

### House-made dressings

Danish Bleu Cheese, 1000 Island, Creamy Garlic, Creamy Sesame Sherry, Mustard, or Red Raspberry Vinaigrettes

### Salad Additions

Grilled Chicken Breast \$4 ◆ Pan-seared Salmon Fillet \$7

Jumbo Shrimp \$6

## ◆ ◆ ◆ SANDWICHES ◆ ◆ ◆

Served with your choice of Cajun steak fries, sautéed 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 \$1) cheese.

\$10

### 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.

\$9

## ◆ ◆ ◆ FROM THE GRILL ◆ ◆ ◆



*We serve Certified Angus 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*

### **Grilled Pork Chops Dat'l Do It**

Two 6 oz. grilled center cut pork chops.  
Delicious Smokey Unique Piquant Sauce made with the Datil Pepper.  
*\$16*

## ◆ ◆ 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. \$13*

### **Creole BBQ Shrimp**

Sautéed jumbo shrimp in a zesty cream sauce. *Served w/ white rice. \$17*

### **Red Beans & Rice**

*\$9 vegetarian ◆ \$10 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!  
*\$12*

### **Cajun Meatloaf**

A 30-year Uptown Classic. *\$13*

### **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.  
*\$16*

## ◆ ◆ PASTA AND BEYOND ◆ ◆

### **Polenta ala Puttanesca**

Lasagna-style polenta layered with goat cheese and spinach.  
The Puttanesca sauce is tomato based with pepperoncini, calamata olives and capers.  
*\$13*

### **Spaghettini Agliata**

Basil pesto sauce made with gorgonzola & romano cheeses,  
balsamic vinegar, extra virgin olive oil, and toasted pecans.  
*\$10 vegetarian ◆ \$14 w/ char-grilled chicken ◆ \$17 w/ jumbo shrimp*

### **Uptown Spaghettini Alfredo**

*\$10 vegetarian ◆ \$14 w/ chicken ◆ w/ shrimp \$17*

### **Uptown Pot Roast w/Port Shallot Demi-Glace \$16**

### **Pan-seared Salmon Fillet**

Glazed with a sweet and spicy chile sauce. *\$17*

### **Grilled Tuna**

8-10 oz. Yellowfin steak char-grilled  
with Soy Ginger Vinaigrette and Wasabi Butter  
*\$20*

## ◆ ◆ UPTOWN SIDES ◆ ◆

*all sides \$3.50*

**Uptown Mac n' Cheese** **Basmati Rice** ◆ **Cajun Steakhouse Fries**  
**Sautéed Vegetables** **Mashed Potatoes**

### **Baguette**

*Single \$.50 ◆ Basket \$1 (unlimited refills)*

## ◆ ◆ BEVERAGES ◆ ◆

**Coke, Diet Coke,  
Sprite, Root Beer,  
Ginger Ale, Lemonade**  
*\$.250*

**Black and Herbal Teas**  
*\$.250 / bag*

**Milk & Soymilk**  
*\$.250 (cow) \$.250 (bean)*

**San Pellegrino Sparkling Water**  
*\$.350 / 500mL bottle*

**Fresh Orange Juice**  
*\$.3*

**Tomato, Apple, or  
Cranberry Juice**  
*\$.3*

## ◆ ◆ ESPRESSO BAR ◆ ◆

**Cappuccino** **Café Latté** **Café Borgia**  
*\$.4*

**Espresso**  
*\$.250 single ◆ \$.350 double*

**Ghirardelli Hot Chocolate** **Chai Latté**  
*\$.4* *\$.4*

**Bottomless Uptown Blend Coffee**  
*\$.275*



**SINCE 1976**

*Groups of eight or more are subject to automatic gratuity.*