

## ◆ ◆ ◆ 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 Plate *\$6*

### Cuban Black Bean Soup

*\$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*

### Chinese Chicken Salad

Chopped romaine, red cabbage, sesame crusted fried chicken, candied almonds and fried wonton noodles tossed with our creamy sesame dressing.

*\$10*

### Spinach Salad

Baby spinach, fresh pear slices, fresh strawberry 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 ◆ Salmon Fillet \$7 ◆ Jumbo Shrimp \$6*

## ◆ ◆ ◆ LATE BREAKFAST ◆ ◆ ◆

*available until 2 p.m. Monday through Friday.*

### Michael's Potato Omelet

Wake-up to the flavor of a perfectly cooked potato omelet! Michael's home fries and your choice of Swiss, cheddar, or cream cheese.

*\$9*

### The "Number One"

Two eggs, Michael's home fries, and whole wheat toast. *\$7.50*

### The "Number Two"

The #1 plus your choice of: applewood smoked bacon, Char-grilled ham, sausage patty, or andouille sausage.

*\$8.50 ◆ \$12 with 6oz. Beef Tenderloin*

### Crème Brûlée French Toast

An Uptown original: Slices of baguette baked atop a layer of custard infused with vanilla.

*\$7.50*

## ◆ ◆ CLASSIC SANDWICHES ◆ ◆

*Served with your choice of Michael's home fries (until 2 p.m.), mashed potatoes, Cajun steakhouse fries, basmati rice, sautéed vegetables, or Uptown mac 'n cheese*

### **The New Yorker**

One-half pound hamburger on a toasted bun with lettuce, tomato, pickle, onion, mayo, 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, chargrilled and sliced, then rolled into warm pita bread with aioli, lettuce, and a tomato-onion-cucumber relish. \$9

### **Beef Tips & Pita**

Char-grilled beef tenderloin in pita, with aioli, lettuce, tomato, red onion. \$11

### **Veg Head Sandwich**

A delicious broccoli-cheddar spread with almonds, served on whole wheat toast  
\$9 ◆ \$11 w/ bacon

### **Salmon Wrap**

Pan-seared salmon fillet wrapped inside a flour tortilla with lettuce, tomato, avocado mousse, green onions and basil. \$10

### **Cajun Meatloaf**

A 30-year Uptown favorite.  
Served on a toasted bun w/lettuce, tomato, and mayonnaise. \$9

### **The Reuben**

The classic sandwich with shaved pastrami, served with sauerkraut, house-made thousand island dressing, and melted Swiss, all on grilled New York rye bread. \$9

## ◆ ◆ LUNCH SPECIALS ◆ ◆

### **Crawfish Étouffée**

This dish derives its pizzazz from a dark, smoky roux and tender crawfish tails. Served over white rice. \$10

### **Red Beans & Rice**

\$8 Vegetarian ◆ \$9 w/ grilled andouille sausage

### **Gumbo of the Day**

A hearty, flavorful Louisiana stew traditionally served with rice. For an extra buck, get mashed potatoes instead...Hoosier-style! \$10

### **Spaghettini Agliata**

Basil pesto sauce made with gorgonzola & parmesan cheeses, balsamic vinegar, extra virgin olive oil, and toasted pecans.  
\$9 vegetarian ◆ \$13 w/ grilled chicken ◆ \$15 w/ jumbo shrimp

### **Vegetarian Black Bean Burrito**

Warm flour tortilla filled with spicy black beans, cheddar cheese, and salsa. Served with basmati rice, pico de gallo, smoky chipotle salsa, & sour cream.  
\$9 vegetarian ◆ \$10 w/ grilled chicken ◆ \$11 w/ 6 oz. beef tenderloin

### **Louisiana Hot Pepper Chicken**

Crispy strips of chicken breast spice the Creole way, then smothered in a cheesy hot pepper cream sauce. Superbly combined with basmati rice. \$11

### **Pot Roast**

w/ Port Shallot Demi-Glace \$11

### **Grilled Pork Chop Dat'I Do It**

6 oz. grilled center cut pork chop.  
Delicious Smokey Unique Piquant Sauce made with the Datil Pepper.  
\$11

## ◆ ◆ ◆ SIDES ◆ ◆ ◆

*all sides \$3.50*

**Michael's Home Fries** (*until 2 p.m.*) \$3  
*add \$1 for pepperoncini peppers, cheddar or Swiss cheese*

**Uptown Mac n' Cheese ◆ Basmati Rice ◆ Cajun Steakhouse Fries**  
**Sautéed Mixed 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** \$4      **Chai Latté** \$4

**Bottomless Uptown Blend Coffee** \$2.75



**SINCE 1976**



*We serve Certified Angus Beef.*

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