

Cafe Luxx

Enjoy a Relaxed Meal at Café Luxx.

Celebrating 20 years in downtown Minneapolis, Café Luxx is one of those quiet, friendly restaurants with consistently good food and warm, accommodating service. No pretense or pronunciation guide required. Join us for breakfast, lunch, or dinner ... or just stop by and unwind with an after-hours cocktail.



For Reservations please call:
(612) 492-2220

BREAKFAST

CAFÉ LUXX BREAKFAST \$8.95 Two eggs, breakfast meat, breakfast potatoes and toast	CAFÉ SCRAMBLE \$7.95 Scrambled eggs with spinach and cream cheese
DENVER OMELETTE \$8.95 Ham, mushrooms, onion, green pepper and cheddar cheese	FRUIT PLATE \$5.95 Fresh cut seasonal fruit
STEEL CUT OATMEAL \$6.95 With brown sugar, raisin and milk	EGGS BENEDICT \$9.95 Poached eggs, canadian bacon, english muffin and hollandaise sauce
Add strawberries and bananas \$2.00	BUTTERMILK PANCAKES \$6.95 With syrup and butter

ALA CARTE

COLD CEREAL \$3.50 Cheerios, Rice Krispies, Raisin Bran or Granola	YOGURT PARFAIT \$4.95 Vanilla yogurt, sliced strawberries and granola
BREAKFAST BREAD \$3.50 Bagel, english muffin, wheat, white, sourdough or rye	EGGS
BREAKFAST MEAT \$4.95 Bacon, ham or sausage	ONE \$1.50
	TWO \$2.50
	THREE \$3.50

BEVERAGES

HOUSE COFFEE \$2.00	HOT TEA \$2.00
ICED TEA \$2.00	SOFT DRINKS \$2.00 Coke, Diet Coke and Sprite
JUICE	LEMONADE \$2.00
Orange, cranberry, apple, grapefruit, tomato and V-8	MILK
Small \$2.75	Small \$1.50
Large \$3.75	Large \$2.25

● FULL STARBUCKS® MENU AVAILABLE FROM YOUR SERVER

- Egg beaters and egg whites available upon request
- 18% gratuity added to parties of 6 or more

Raw or undercooked animal products may increase your risk of food born illness, especially if you have certain medical conditions

CAFÉ LUXX

LUNCH MENU

SALADS

TRY THIS...

GRILLED CHICKEN	\$3.00
GRILLED SALMON	\$5.00
GRILLED SHRIMP	\$6.00

ON THAT...

CAESAR SALAD	\$5.95
ICEBERG WEDGE SALAD	\$5.95
SPINACH SALAD	\$5.95

...MAYBE A TRADITIONAL SALAD?

CRANBERRY CHICKEN SALAD	\$12.95
Tossed hearts of romaine, grilled chicken, bacon, celery, green onion, sun-dried cranberries, almonds, parmesan cheese, red pepper and honey dijon dressing	
CHOPPED COBB SALAD	\$12.95
Delicately layered romaine lettuce, grilled chicken, tomato, cucumber, bacon, blue cheese crumbles, boiled egg, avocado and ranch dressing	
KNIFE & FORK SHRIMP SALAD	\$12.95
Romaine lettuce topped with shrimp, boiled egg, hazelnuts, tomatoes, blue cheese crumbles and blue cheese dressing	

...OR SOMETHING HOT?



MAC & CHEESE	\$11.95
The grown up version of our childhood favorite finished with panko bread crumb topping and truffle oil	
BACON CHEESEBURGER	\$8.95
1/3 pound patty topped with cheddar cheese and bacon and complimented with fries	
BLUE CHEESE BURGER	\$8.95
1/3 pound patty topped with blue cheese crumbles and complimented with fries	
SHRIMP MELT	\$12.95
Open faced toasted ciabatta with bay shrimp, artichoke spread, pepperjack cheese and coleslaw	
MEATLOAF SANDWICH	\$7.95
Thick sliced grill meatloaf with beef gravy and fries	
GRILLED CHICKEN CLUB	\$8.95
Marinated grilled breast of chicken, swiss cheese, bacon and fries	
WALLEYE FISH SANDWICH	\$10.95
Native walleye fillet fried to a golden hue with tartar sauce, lemon and fries	
11TH STREET REUBEN	\$10.95
Generously stacked sauerkraut, corned beef, coleslaw, swiss cheese and 1000 island dressing complimented with fries	

...DID WE MENTION THE LUNCH BUFFET?

MONDAY - PASTA BUFFET	\$7.95
TUESDAY - TRADITIONAL PIZZA BUFFET	\$7.95
WEDNESDAY - PICNIC BUFFET	\$7.95
THURSDAY - TACO FIESTA	\$7.95
FRIDAY - SOUP, SALAD, AND SHRIMP	\$7.95



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VINTAGE COCKTAILS

THE DRY MARTINI	7.50	OLD FASHIONED	7.50
"The sandwiches came and I ate three and Drank a couple more martinis. I had never tasted anything so cool and clean. They made me feel civilized." - Ernest Hemingway, A Farewell to Arms, 1929		If Cole Porter wrote a song about you, we'd celebrate you, too. In the meantime, "Make It Another Old-Fashioned, Please."	
MANHATTAN	7.50	A PROPER SIDECAR	6.50
This American Original celebrates the island by the same name. A "Perfect Manhattan" requires a little extra effort to prepare, but your bartender works hard for tips and may be willing to go the extra mile for you.		The French have made several significant contributions to modern civilization. Perhaps the most important is this lovely cocktail.	
CHAMPAGNE COCKTAIL	8.00	BACARDI COCKTAIL	6.50
Before the turn of the 20th century, this highbrow classic was the first cocktail deemed appropriate for women of society. Try one. You'll feel pretty and dignified. Seriously.		In 1936, the New York Supreme Court ruled in favor of Cuba's Bacardi family in a suit claiming that the Bacardi Cocktail could not be legally mixed with any rum but Bacardi. Who are we to question the law?	
THE ORIGINAL GIBSON	7.50	TOM COLLINS	6.50
Listen up! A Gibson is not a martini with an onion in it, and it was not invented in the 1940's. The original Gibson predates World War II and had nothing whatsoever to do with cocktail onions. Now sit down and drink.		Nineteenth century Londoners enjoyed this special blend at Limmer's Hotel Bar. Its offspring include the Brandy Collins, Jack Collins, Sandy Collins, Pedro Collins, Mike Collins, John Collins...and even the Cuban Mojito!	
BLOODY MARY	6.50	BETWEEN THE SHEETS	6.50
In 1921, famed Paris bartender Fernand "Pete" Petiot mixed (arguably) the first Bloody Mary. After prohibition, Pete took a rail at the St. Regis Hotel's King Cole Bar in New York and his "bucket of blood" made its stateside debut as the Red Snapper.		This post-prohibition classic was meant to seduce as well as settle distinguished ladies. Is it working yet?	
		GIMLET	7.50
		We give thanks to the British navy lads who first created this drink by mixing their daily rations of gin and lime juice in an effort to avoid boredom and scurvy at the same time.	

HIGHBALL CLASSICS

NEW YORK BARTENDER PATRICK GAVIN DUFFY PERFECTED ELEGANT SIMPLICITY WITH THE FORMULA OF TWO INGREDIENTS. SIT BACK, RELAX, AND ENJOY YOUR FAVORITE SPIRIT WITH ITS COMPANION MIXER.

GIN & TONIC	5.00	GIN & GINGER	5.00
IRISH COOLER	5.00	VODKA & TONIC	5.00
SCOTCH & SODA	5.00	7 & 7	5.00

WINES

WHITES

	Glass	Bottle
WHITE ZINFANDEL, BERINGER	5.50	16.00
RIESLING, CHATEAU ST. MICHELLE	9.00	27.00
PINOT GRIGIO, ECCO DOMAINE, TRENTINO	10.00	28.00
SAUVIGNON BLANC, MONKEY BAY	8.50	24.00
SAUVIGNON BLANC, GEYSER PEAK	9.50	28.00
CHARDONNAY, BERINGER STONE CELLARS	5.50	16.00
CHARDONNAY, MIRASSOU, CENTRAL COAST		33.00
CHARDONNAY, CHALONE, MONTEREY	11.00	33.00
CHARDONNAY, ROBERT MONDAVI, CENTRAL COAST		30.00
CHARDONNAY, R.H. PHILLIPS TOASTED HEAD		34.00
CHARDONNAY, KENDALL-JACKSON RESERVE	11.00	33.00

REDS

PINOT NOIR, ECHELON, CENTRAL COAST	9.00	27.00
PINOT NOIR, A BY ACACIA		47.00
PINOT NOIR, BRANCOTT RESERVE	13.00	38.00
MERLOT, BERINGER STONE CELLARS	5.50	16.00
MERLOT, MIRASSOU, CENTRAL COAST		33.00
MERLOT, STERLING VINTERS, CENTRAL COAST		35.00
MERLOT, ROBERT MONDAVI, CENTRAL COAST	10.00	31.00
SHIRAZ, JACOB'S CREEK RESERVE	8.00	24.00
SYRAH, CLINE		69.00
CABERNET SAUVIGNON, BERINGER STONE CELLARS	5.50	16.00
CABERNET SAUVIGNON, MIRASSOU, CENTRAL COAST		33.00
CABERNET SAUVIGNON, TRINCHERO FAMILY SELECTION	11.00	33.00
CABERNET SAUVIGNON, FOREST GLEN	7.50	21.00
CABERNET SAUVIGNON, FRANCISCAN, OAKVILLE		54.00
ZINFANDEL, RAVENSWOOD, LODI		38.00
ZINFANDEL, RANCHO ZABACO DANCING BULL	10.50	32.00

SPARKLING

CLASSIC BRUT, DOMAINE CHANDON		38.00
BRUT, KORBEL	7.50	29.00
CLASSIC BRUT, DOMAINE CHANDON 187ML		29.00
BRUT, PIPER-HEIDSIECK 187ML		22.00

BOTTLE BEER

BUDWEISER	4.25	BUD LIGHT	4.25
MILLER LITE	4.25	MICHELOB GOLDEN DRAFT LIGHT	4.25
MICHELOB ULTRA AMBER	4.25	SAMUEL ADAMS	5.75
O'DOUL'S AMBER - N/A BEER	4.25	SUMMIT EXTRA PALE ALE	5.75
NEW CASTLE	5.75	CORONA	5.75
PYRAMID HEFEWEIZEN	5.75	HEINEKEN	5.75
GUINNESS DRAUGHT	5.75	AMSTEL LIGHT	5.75

TAP BEER

MILLER LITE	4.00	MICHELOB AMBERBOCK	4.50
RED HOOK SEASONAL	5.00	SUMMIT SEASONAL	5.25

CAFÉ LUXX

BEGINNINGS

MONGOLIAN CHICKEN \$8.95
Tossed in a soy glaze and served over soba noodles with thai chili sauce

SHRIMP COCKTAIL \$10.95
Skewered shrimp with lemon and cocktail sauce on top of grilled pineapple

 **BAKED ONION SOUP** \$6.95
Topped with a delicate puff pastry

SHRIMP & CHORIZO QUESADILLA \$7.95
Served with pico de gallo

DUNGENESS CRAB CAKES \$10.95
Served with orange brown butter

CHICKEN WILD RICE SOUP \$5.95
More popular than a Minnesota Hot Dish

SMALL SALADS

ICEBERG WEDGE \$5.95
Topped with diced tomatoes and honey dijon dressing

TOMATO & ONION \$6.95
Thick slices of tomato and onion topped with blue cheese dressing and blue cheese crumbles

CAESAR SALAD \$5.95
Hearts of romaine tossed with parmesan cheese and crisp herb croutons and topped with the original Caesar Cardini dressing

SPINACH SALAD \$5.95
Tossed with shaved fennel, red pepper, almonds and creamy poppyseed dressing

LARGE SALADS


CRANBERRY CHICKEN SALAD \$12.95
Tossed hearts of romaine, grilled chicken, bacon, celery, green onion, sun-dried cranberries, almonds, parmesan cheese, red pepper and honey dijon dressing

CHOPPED COBB SALAD \$12.95
Delicately layered romaine lettuce, grilled chicken, tomato, cucumber, bacon, blue cheese crumbles, boiled egg, avocado and ranch dressing

KNIFE & FORK SHRIMP SALAD

Romaine lettuce topped with shrimp, boiled egg, hazelnuts, tomatoes, blue cheese crumbles and blue cheese dressing
\$12.95

SUPPER CLASSICS

 **MAC & CHEESE** \$11.95
The grown up version of our childhood favorite finished with panko bread crumb topping and truffle oil

COD CADDY GANTY \$16.95
Cod fillet topped with a creamy bay shrimp and dill sauce, served with wild rice and seasonal vegetables

STUFFED PORK LOIN \$18.95
Filled with wild rice and sun-dried cranberries and served with seasonal vegetables

WALLEYE & FRIES \$14.95
A Minnesota favorite served with tartar sauce and lemon

NEW YORK STEAK \$28.95
Served with a parmesan crusted potato cake and seasonal vegetables

LAMB SHANK \$18.95
Braised and served with red skin mashed potatoes, seasonal vegetables and gravy

CHICKEN MARSALA \$14.95
Sautéed chicken breast topped with marsala wine sauce, served with wild rice and seasonal vegetable

POT ROAST \$15.95
Braised and served with red skin mashed potatoes and seasonal vegetable

MEATLOAF NAPOLEON \$15.95
Layered with mashed potatoes, green beans and gravy

ENDINGS

 **SEASONAL COBBLER** \$7.95

 **DOUBLETREE COOKIES & MILK** \$4.95

 **ANCHO CHILI CHOCOLATE CAKE** \$5.95

 **HOUSEMADE BREAD PUDDING** \$5.95

 **NEW YORK CHEESE CAKE** \$5.95

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