

# SUPERLUX

## CAFÉ

Fresh Brewed Coffee or Tea 4  
 Espresso 4 Café Mocha 5  
 Café Latte 5 Cappuccino 5 Caramel Macchiato 5

## NON-ALCOHOLIC DRINKS

### Soft Drink 4.50

We proudly serve Coca-Cola® products

### Juices 4.50

Apple, Cranberry, Orange

### Bottled Water

Dasani, Sparkling Dasani Lime 4.75  
 Smartwater Still or Sparkling Waters 6.00

### Pomegranate Lime Fizz 8.00

Fresh Lime, POM Wonderful, topped with Sprite

### Mango Lime Cooler 8.00

Fresh Lime, Mango Elixir, Served Tall with Soda

## BEER

### Draft Beers 6

Blue Moon, Sam Adams Seasonal,  
 Stella Artois, Dog Fish IPA, Rebel IPA

### Seasonal Craft Beer

Your server will tell you about our  
 craft beer selection of the day.

### Bottled Beers

Bud Light, Budweiser, Coors Light,  
 Michelob Ultra, Miller Lite 5

Corona, Corona Light, Guinness, Harpoon IPA, Heineken,  
 Sam Adams Lager, Sam Adams Angry Orchard Hard Cider,  
 Sierra Nevada Pale Ale, Sierra Nevada Tropical Torpedo IPA 6

Hoegaarden 7

St. Pauli Girl – Non Alcoholic Beer 5

## WINES

Robust Reds	6oz.	9oz.	Bottle
Brancott Pinot Noir	\$9.00	\$12.50	\$32
The Show Cabernet	\$9.50	\$13.00	\$33
Coppola Cabernet	\$10.00	\$14.00	\$34
BV Century Cellars Merlot	\$8.50	\$11.50	\$30
Three Thieves Red Blend	\$8.00	\$11.00	\$28

### Vivid Whites

Montevina Pinot Grigio	\$8.50	\$11.50	\$30
Menage a Trois Sauvignon Blanc	\$8.50	\$11.50	\$30
Rodney Strong Chardonnay	\$9.00	\$12.50	\$32
Chloe Rose	\$8.00	\$11.00	\$28
Cupcake Moscato	\$10.00	\$14.00	\$34

### Sparkling

Mionetto Prosecco	\$12.00	\$16.00	\$42
Champagne, Domaine Chandon Brut			\$44

## SIGNATURE COCKTAILS

### Hand Crafted Margaritas

Shaken till Frothy and Served on the Rocks

### Ultra-Premium Margarita 12

Tres Agaves Silver Tequila, Triple Sec, Fresh Lime and  
 Organic Agave Nectar, Squeeze of Orange

### Lux Margarita 13

Tres Agaves Silver Tequila, St. Germain, Fresh Lime  
 and Agave Nectar, Dash of Pomegranate

### Strawberry Cadillac Rita 13

Sauza Blue Reposado Tequila, Fresh Lime and Agave,  
 Shaken with Strawberry and Grand Marnier

### Mimosa'Rita 13

Hornitos Silver Tequila, Passoã Passion Fruit Liqueur  
 Fresh Lime and Agave Nectar  
 Topped with Mionetto Prosecco

## Ice Cold & Up

All our Martinis are made with a Double Shot and Shaken until Icy Cold

### Academy Classic Martini 12

Grey Goose Vodka or Tanqueray Gin garnished  
 with a Blue Cheese Stuffed Olive

### Pomegranate Lemon Drop 11

Stoli Citrus Vodka, Fresh Lemon POM Wonderful

### 007 12

James Bond Style – Stoli Vodka, Whisper of  
 Bombay Gin, "Shaken, not Stirred", Lemon Twist

### Kamikaze ••• 11

Tito's Vodka and Fresh Lime Sour Dot-Dot-Dot Garnish

### Sparkling Red Carpet Cosmo 11

Absolut Mandarin, Cranberry, Fresh Lime, Mionetto Prosecco

## Adult Iced Teas

### Top Shelf Long Islander 13

Tres Agaves Tequila, Pinnacle Vodka, Bacardi Superior Rum,  
 Bombay Gin, Triple Sec, Fresh Lemon Sour – Splash of Coke

### Sangria Long Islander 13

Our Classic Long Islander with Blackberry  
 Sangria Mix and Topped with Red Wine

### Blue Islander LIT 13

Our Classic Long Islander with Malibu Rum  
 Blue Curacao, Pineapple and Sprite

## CHILLIN'

Blended and Boozy

### Mango Maureen 12

Our Signature Frozen Chill. Captain Morgan Spiced  
 Rum, Mango, and Fresh Lime. Swirled with Strawberry

### Lux Colada 12

Bacardi Superior Rum, Pineapple, Coconut and Lime.  
 Swirled with Strawberry

## Inspired Classics

### Chestnut Sour 12

Jack Daniel's, Disaronno Amaretto, Fresh Lemon Sour

### Mexican Mango Mule 13

Sauza Blue Reposado Tequila, Fresh Lime, Mango, Ginger Beer

### Studio City Sangria 12

Hennessey VS, Captain Morgan Spiced Rum  
 Blackberry Elixir, Red Wine, Fresh Citrus

### The Secret Garden 12

Hendricks, St. Germain, Fresh Cucumber, Citrus  
 Shaken and Served Up

### Hand-Shaken Mojito 11

Bacardi Rum, Fresh Mint, Lime and a Splash of Soda.  
 Your Choice of Classic or Mango

### Tito's Mule 11

Tito's Handmade Vodka, Fresh Lime, Ginger Beer

### Tennessee Honey Mule 11

Jack Daniel's Honey, Fresh Lemon, Ginger Beer

### Whiskey Sour 12

Maker's Mark, Fresh Housemade Lemon Sour, Dash of Angostura Bitters

### Adam's Bloody Mary 11

Stoli Vodka, Demitri's Extra Horseradish, Tomato Juice.  
 All Dressed up with: a Pepperoni Straw and a Blue Cheese Stuffed Olive

### Eve's Bloody Mary 10

Effen Cucumber Vodka, Demitri's Extra Horseradish, Tomato Juice  
 All Dressed up with: a celery stick and a Blue Cheese Stuffed Olive

## Sweet Indulgence

### Grand B-57 12

Fireball, RumChata and Grand Marnier on the rocks

### Chocolate Martini 12

Pinnacle Whipped Vodka, Baileys, Monin Dark Chocolate Swirl

## Zero Proof

### Pomegranate Lime Fizz 8

Fresh Lime, POM Wonderful, Sprite

### Mango Lime Cooler 8

Fresh Lime, Mango Elixir, Soda

# SUPERLUX

## APPETIZERS

### **Parmesan Truffle Fries 10**

*With chipotle cream dipping sauce*

### **Guacamole 10**

*With fresh corn tortillas, pico de gallo and cilantro*

### **Crispy Calamari 15**

*Perfectly fried with cherry peppers and served with lemon aioli, homemade marinara and parmesan cheese*

### **Thai Chicken Bites 13**

*Sweet and spicy panko fried chicken with sweet Thai chili glaze*

### **Crab Cakes 16**

*Two pan-seared lump crab cakes served with a side of roasted pepper aioli and fresh greens*

### **Avocado Toast 13**

*Rustic toasted bread with garlic confit, avocado, goat cheese, Cajun bacon bits and sliced hard-boiled egg*

### **SuperLux Nachos 15**

*Corn tortilla chips with a rich homemade cheese sauce and house-made beef chili with sour cream, guacamole, pico de gallo and sliced jalapenos. Add Steak\* \$6, Grilled Chicken \$5*

### **Grilled Chicken Wings 13**

*Seasoned, marinated chicken wings, grilled to perfection (not fried!) with house-made BBQ sauce and avocado cream sauce for dipping. Buffalo sauce and bleu cheese available*

### **Tropical Shrimp Cocktail 15**

*A unique homemade cocktail sauce with minced spanish onions and fresh lime, diced tomatoes, cilantro, diced avocado, salt and pepper. Served with crisp fried plantains*

### **Vegetable Quesadilla 13**

*Grilled zucchini, yellow squash, red onion, roasted red peppers, sweet grilled corn, roasted jalapenos, roasted portabellas and shredded mozzarella on a toasted flour tortilla. Served with sour cream and pico de gallo. Add Steak\* \$6, Grilled Chicken \$5, Guacamole \$2*

## SALADS

### **Caesar Salad 13**

*Shaved parmesan and rustic garlic croutons*

### **Fresh Berry Chicken Salad 16**

*Spinach with grilled chicken breast, strawberries, raspberries, lightly spiced candied walnuts and gorgonzola dolce with a raspberry vinaigrette*

### **Cobb on the Shell Salad 14**

*Chopped lettuce mix tossed with scallion and diced cucumber in a creamy peppercorn dressing. Served in a fried tortilla shell and topped with sweet grilled corn, heirloom tomatoes, red onion, red peppers, avocado slices, crispy pancetta and sliced hard-boiled egg*

### **Beet and Arugula Salad 14**

*Roasted sugar striped beets and baby arugula with shaved fennel, goat cheese brulee and lightly-spiced candied walnuts in a lemon vinaigrette*

### **Summer Garden Salad 13**

*Crisp mesculin greens, arugula, fresh spinach, shredded carrots and cucumbers with red onion and heirloom tomatoes with our homemade balsamic dressing*

**Add to any salad:** Steak\* \$6, Grilled Shrimp \$6, Grilled Chicken \$5, Thai Chicken Bites \$5, Crab Cake \$6, White Anchovies \$3

## SANDWICHES & BURGERS

**All sandwiches are served with french fries.**

**Upgrade any sandwich or burger to sweet potato fries \$2**

### **SuperLux Burger\* 15**

*A half-pound of all-natural beef on a brioche with sharp white cheddar, lettuce, tomato, pickle, onion*

### **Blackened Chicken Sandwich 15**

*Spice-rubbed, grilled chicken breast on a lightly toasted pizza crust bread with fresh guacamole and a red pepper mayonnaise topped with white cheddar, crispy bacon, avocado and chopped cilantro*

### **Roasted Turkey Club 14**

*Our oven-roasted turkey with bacon, Vermont cheddar, lettuce, tomato and mayo*

### **Turkey Burger 14**

*Marinated, fresh ground turkey with minced shallots, red peppers, ginger, scallions, fresh cilantro, serrano peppers, soy sauce and dijon mustard. Served on a multi-grain bun with chipotle pepper aioli, lettuce and tomato*

### **Vegetable Burger 15**

*Made in-house Mediterranean style. Served on a multi-grain bun with crème fraîche tzatziki*

### **Ruben Sandwich 15**

*Smoked beef brisket; sliced thin and dressed with sauerkraut, Thousand Island dressing and Swiss cheese. Served on sourdough bread.*

## PIZZAS

### **Margarita 14**

*Roasted garlic, basil, sliced tomatoes, mozzarella and parmesan cheese blend, drizzled with basil oil*

### **Vegetable Pizza 14**

*Goat cheese spread, roasted jalapeños, grilled zucchini, yellow squash, grilled corn, roasted portabella, roasted red peppers, basil oil, parmesan cheese and shredded mozzarella*

## ENTREES

### **Lobster Ravioli 28**

*Rich lobster filled ravioli with sauteed shallots, garlic and heirloom tomatoes with sherry wine and finished with creamy sauce and spinach.*

### **Buffalo Mac and Cheese 23**

*Rich and creamy, topped with toasted herb breadcrumbs*

### **Chicken Francese 24**

*Lightly floured and battered chicken breast with lemon butter over seasoned white rice and seasonal vegetables.*

### **Beef Tenderloin Medallions 28**

*Seared tenderloin tails with roasted garlic mashed potatoes, onion strings and a balsamic cream sauce.*

### **Pan-seared Salmon Roulade 26**

*Seared salmon roll up with panko crumbs and compound butter served over julienne vegetables tossed with quark cheese and topped with salmon roe (caviar)*

## DESSERTS

### **Decadent Brownie Sundae 11**

*Double-chocolate brownie with vanilla bean ice cream with chocolate and caramel drizzle*

### **Cookies and Milk 9**

*Fresh baked espresso-rich chocolate chip cookies with ice cold milk.*

### **Flourless Espresso Chocolate Cake 12**

*Indulgent! Served with vanilla gelato*

### **Berry Parfait 11**

*Fresh custard parfait with blueberries, raspberries, granola and pound cake pieces with house made whipped cream*

### **Sorbet Trio 10**

*A trio of limoncello, mango and mixed berry sorbets served with assorted fresh berries and mint*

### **Giovanna Gelato 10**

*Locally made gelato in rich flavors... Three delicious scoops. Chocolate, Vanilla Bean or Chef's Choice*

## POPCORN AND MORE

**Fresh Popped Popcorn with compliments**

### **Traditional Movie Candies 5**

*Raisinets, Goobers, Twizzlers, Junior Mints, M&M Chocolate Candies, M&M Peanut, Sour Patch Kids*

### **Healthy Life Snacks 6**

*Lightly Salted Cashews, Sea Salted Almonds, Rice Cracker Mix, Yogurt Pretzels*

\*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Before placing your order, please inform your server if a person in your party has a food allergy.**