

# GRANITE NOSH

## Gourmet Mixed Nuts

Cajun, Wasabi or Salted ~ \$4.50

## Yellowfin Tuna Tartar

Lemon Zest, Lemon Oil, and Herbs, House Pickled Ginger and Shallots, Cucumbers ~ \$12

## Oysters on the Half Shell

Pink Peppercorn Mignonette and Lemon  
~ Local Varieties at Market Price

## Trio of Shellfish

Lemon Poached Shrimp Cocktail with  
Gran Marnier Cocktail Sauce  
Oyster on the Half Shell with Mignonette and Lemon  
Maine Lobster Salad Profiterole ~ \$13

## Mussels Gremolata

White Wine Broth with Garlic, Citrus Zest, Herbs and  
Parmesan, Grilled Bread and Saffron Aioli ~ \$11

## Granite Caesar

Shaved Parmesan Reggiano and Olive Oil Croutons  
~ \$7 full / \$4 half  
Add Anchovies ~ \$.75

## Watermelon, Feta, and Almond Salad

Baby Arugula, Cucumber and a Gewürztraminer  
Honey Vinaigrette ~ \$8 full / \$4.50 half half

## Grilled Steak Carpaccio

Roasted Corn, Pearl Onions, and Red Peppers  
Sea Salt Flakes, Grilled Crostini, Garlic and Chive Oils ~ \$13

## Pulled Pork Empanada

Pineapple, Cilantro, and Black Bean Salsa, Smoked Tomato  
Barbecue Sauce and Crispy Shallots ~ \$13

## Macadamia Nut Crusted Chicken Tenders

Sweet Red Chile Mustard Dipping Sauce and  
Cucumber Slaw ~ \$9

## Artisanal Cheese Plate

A Selection of Three Specialty Cheeses accompanied by  
Dried Fruits, Nuts, Baguette and Crackers ~ Market Price

## Hand Cut Yukon Gold Fries

Lemon Basil Aioli ~ \$7

## SALAD

### Vegetable Ranch Organic Salad

Local Farm Lettuces and Seasonal Salad Vegetables,  
Champagne, Herb and Lemon Vinaigrette  
~ \$8 full / \$4.50 half

### Great Hill Blue Cheese, Smoked Bacon, and Spinach

Cracked Pepper Sour Cream Dressing, Pickled Red Onions,  
Hard Boiled Egg ~ \$8 full / \$4.50 half

### Additions to Salads:

Grilled Chicken Breast ~ \$4, Macadamia Nut Chicken Tenders \$4, Grilled Salmon ~ \$4,  
Grilled Shrimp ~ \$4, Grilled Angus Sirloin ~ \$6

## SANDWICHES

All sandwiches served with your choice of side salad of the day, steamed vegetables,  
or Hand Cut Yukon Fries with Lemon Basil Aioli

### Crab Cake BLT

Apple Wood Smoked Bacon, Romaine, Beef Steak Tomato,  
and Red Pepper Remoulade on Baguette ~ \$14

### Granite Burger

Pickles, Red Onion, Lettuce, Tomato and Mayonnaise  
A Choice of Vermont Cheddar or Gruyere ~ \$9  
Add Bacon or Mushrooms ~ \$1 each

### Grilled Chicken Cobb Wrap

Apple Wood Smoked Bacon, Tomato, Avocado,  
Baby Spinach and Blue Cheese in a Whole Wheat Wrap ~ \$10

*\*10% Gratuity may be added to parties of six or more.*

\*Vegan and vegetarian options available.

\*Consuming raw or uncooked fish, meat or egg may increase the risk of food borne illness.

Corey Fletcher ~ Executive Chef  
Shawn Flattery ~ Sous Chef