

GRANITE DINNER

APPETIZERS

Yellowfin Tuna Tartar

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

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

Pan Roasted Crab Cakes

Roasted Red Pepper Remoulade and Cucumber Slaw ~ \$12

Granite Caesar

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

Fennel and Coriander Grilled Yellowfin Tuna

Succotash of Shrimp, Sweet Corn, Bell Peppers, and Black Beans,
Crispy Shallots and Smoked Paprika Lime Vinaigrette
~ \$26 full / \$15 half

Seared Sea Scallops

Chilled Lobster and Quinoa Salad with Cucumbers, Parsley, Mint,
and Cherry Tomatoes, Lemon Confit, Micro Herbs and Saffron Aioli
~ \$27 full / \$16 half

Rosemary Grilled Salmon

Pepper, Olive and Sun Dried Tomato Fregola, Broccolini
and Parsley Pesto ~ \$24 full / \$14 half

Grilled North Atlantic Swordfish

Sun Dried Tomato Tortellini with Olive Oil Stewed Squashes,
Grilled Eggplant, Cherry Tomatoes, Capers and Basil Pesto
~ \$26 full / \$15 half

*Vegan and vegetarian options available.

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

Mussels Gremolata

White Wine Broth with Garlic, Citrus Zest, Herbs, and Parmesan
Grilled Bread and Saffron Aioli ~ \$10

Grilled Steak Carpaccio

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

SOUP AND SALAD

Chef's Soup Selection ~ Market Price

Vegetable Ranch Organic Salad

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

New England Clam Chowder ~ \$5.95 cup / \$7.95 bowl

Watermelon, Feta, and Almond Salad

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

ENTRÉES

Parmesan and Basil Crusted Eggplant

Sauté of Tofu, Sweet Corn, Squashes, Spinach
and Lemon Basil Aioli ~ \$20 full / \$14 half

Macadamia Nut Crusted Chicken

Toasted Coconut Jasmine Rice, Sautéed Spinach,
House Made Green Curry Sauce and Mango Relish ~ \$21

Prosciutto Wrapped Pork Tenderloin

Rosemary Polenta Cake, Haricot Vert, Gingered Peach Jam
and Aged Balsamic ~ \$25 full / \$15 half

Spiced Breast of Duck

House Cured Duck Confit, Wild Mushroom and Vegetable Fried
Red Rice, Gran Marnier Orange Marmalade and Roasted Duck Glace
~ \$28 full / \$17 half

Heirloom Tomatoes

Buffalo Mozzarella, Basil Pesto and Micro Greens
Lemon Oil and Aged Balsamic ~ \$14

Pulled Pork Empanadas

Pineapple, Cilantro, and Black Bean Salsa, Smoked Tomato
Barbecue Sauce and Crispy Shallots ~ \$11

Artisanal Cheese Plate

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

Great Hill Blue Cheese,

Smoked Bacon, and Spinach

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

Moroccan Spiced Rack of New Zealand Lamb

Toasted Curry, Scallion and Olive Oil Crushed Yukons,
Haricot Vert and Tzatziki Sauce
~ \$32 full / \$18 half

Grilled Filet Mignon

Applewood Smoked Bacon and Blue Cheese Yukon Gold
Potatoes, Roasted Baby Carrots, Caramelized Onion
and Rosemary Veal Glace ~ \$34 full / \$20 half

Grilled Angus NY Sirloin

Truffled Yukon Steak Frites, Wild Mushroom Creamed Spinach
and Roasted Pepper Demi Glace ~ \$32 full / \$18 half

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

Corey Fletcher ~ Executive Chef

Shawn Flattery ~ Sous Chef