

GRANITE

RESTAURANT & BAR

STARTERS

SWEET SOY & SESAME TIPS 18

fried tenderloin tips, crispy wonton

ARTICHOKE & SPINACH DIP 14

cheddar and gruyère, crispy lavash

GAMBAS AL AJILO 18

griddled garlic shrimp, chiles, fine green herbs, lemon

MUSHROOM TOAST 12 (V)

chanterelle, shiitake, oyster, manchego, tomato caramel

FRIED CALAMARI 16

grilled romaine, red pepper lemon beurre blanc sauce

SOUPS & GREENS

VEGAN CAESAR 10 (GF, V, VEGAN)

romaine lettuce, chickpea "croutons," avocado

ASPARAGUS SOUP 6 CUP/9 BOWL (V)

curried chickpeas

GREEK SALAD 12

little leaf mesclun mix, trevisano, cherry tomato, marinated mushroom, feta, chickpeas, honey balsamic vinaigrette

ADDITIONS

add grilled chicken 10, scallops 18, grilled salmon 15, or 6 ozs. steak tips 18 to any salad

ENTREES

SEARED SCALLOPS 34 (GF)

creamy celeriac, grilled asparagus, tomato jam, bone marrow vinaigrette, truffle fingerling chips

DUCK BREAST 36

house-made gnocchi, swiss chard, marinated mushrooms, cherry tomato, citrus caramel, crispy onions

GRILLED SALMON 30 (GF)

piquillo pepper quinoa, sesame seared broccolini, bonito dashi, peppadew relish, red miso glaze

FILET MIGNON 48

sour cream and chive mashed potato, grilled broccolini, red wine demi-glace

LAMB BOLOGNESE 26

handmade pappardelle, house-made ricotta

CENTENNIAL BURGER 18

8 oz beef patty, lettuce, cheddar, tomato, mayo

EXECUTIVE CHEF MATT MCCORMACK

GF - GLUTEN FREE | V - VEGETARIAN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, DIETARY RISKS OR CONSTRAINTS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS