

GRANITE

Restaurant & Bar

STARTERS

BOLO MEATBALLS 16

whipped ricotta/san marzano tomato /basil

CALAMARI FRITTA 18

banana peppers /spicy tomato ragu

HONEY ZA'ATAR WINGS 18 (GF)

lemon tasaki

JUMBO SHRIMP COCKTAIL 20

SOUP OF THE DAY 9

MUSSELS 18

garlic wine broth

CHARCUTERIE & CHEESE BOARD 20

assorted cured meats /cheese / lavash /
marcona almonds /dried fruits / honey

FIG & BRIE 18 (V)

brie and fig compote /toasted almonds /garlic crostini

ROMAINE WEDGE 14 (V)

olive crostini /white anchovy / shaved parmesan

HARVEST SPINACH SALAD 15 (V,GF)

butternut squash /dried cranberry /goat cheese /
white balsamic vinaigrette/ candied walnuts

ENTREES

BRAISED CABERNET SHORT RIB 37

niman ranch beef /creamed polenta /
heirloom carrot /cabernet bordelaise

BUCATINI FRUITTI DI MARE 38

jumbo shrimp / mussels / clams /
lemon scampi sauce /oil cured tomato/ fried caper

CHICKEN MILANESE 30

bell & evans chicken / arugula /tomato /
charred lemon

FRESH CATCH OF THE DAY

DAY BOAT "GEORGE'S BANK" SCALLOPS 42

chef's daily selection

FILET MIGNON 50 (GF)

veal demi-glace / yukon potato / vegetable

VEGETABLE BURRATA 29 (V)

israeli couscous / fresh vegetables /spinach /
garlic /aged balsamic /pesto

PRIME HOUSE BURGER 19

ground chuck / brisket blend /Vermont cheddar /
lettuce /tomato /onion/ fries

GF - Gluten Free | V - Vegetarian | P - Pescatarian

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