

GRANITE

RESTAURANT & BAR

STARTERS

SESAME STEAK TIPS 18

fried beef tenderloin, pickled red onion, cilantro

GAMBAS AL AJILO 18

griddled garlic shrimp, chiles, fine green herbs, lemon

FRIED CALAMARI 16

grilled romaine, red pepper lemon aioli

ARTICHOKE & SPINACH DIP 14

cheddar and gruyère, crispy lavash

MUSHROOM TOAST 12 (V)

chanterelle, shiitake, oyster, capers, manchego

SOUPS & GREENS

VEGAN CAESAR 10 (GF, V, VEGAN)

romaine lettuce, roasted chickpeas, avocado

GREEK SALAD 12

little leaf mesclun mix, trevisano, cherry tomato, black olive, feta, cucumber, honey balsamic vinaigrette

BUTTERNUT SQUASH SOUP 6 CUP/9 BOWL (V)

curried chickpeas, olive oil, chives

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, fingerling chips, black truffle jus

DUCK BREAST 36

wild rice, swiss chard, marinated mushrooms, cherry tomato, crispy onions, citrus jus

GRILLED SALMON 30 (GF)

quinoa, 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

fresh rigattoncini, seasoned ricotta

CENTENNIAL BURGER 18

8 oz beef patty, lettuce, cheddar, tomato, mayo, with house cut french fries

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