

GRANITE DINNER

APPETIZERS

Yellow Fin Tuna Tataki

Black Pepper and Fennel Crusted, Soba Noodle Vegetable Salad, Citrus Lemongrass Vinaigrette and Pickled Ginger ~\$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

Grapefruit, Toasted Hazelnuts, Arugula and
Vanilla Bean Citrus Vinaigrette ~\$12

Granite Caesar

Shaved Parmesan Reggiano and
Olive Oil Croutons ~ \$7 full / \$4 half

Potato Crusted Haddock

Lobster, Pancetta, Wild Mushroom, Spring Vegetables
and a White Wine Butter Sauce
~ \$26 full / \$16 half

Seared Sea Scallops

Lemon Linguini, Wild Mushrooms, Seasonal Vegetables,
Vanilla Bean Citrus Vinaigrette and Chive Crème Fraiche
~ \$27 full / \$16 half

Grilled Scottish Salmon

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

Parmesan Crusted Lobster Tail

Littleneck Clam and Lobster Stew with a Bouillabaisse Style Broth,
Roasted Potatoes, Fennel and Saffron Aioli
~ \$34 full / \$20 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 Parmesan
Grilled Bread and Saffron Aioli ~ \$10

Grilled Steak Carpaccio

Caramelized Pearl Onions, Roasted Red Peppers,
Arugula and Blue Cheese, Maldon Sea Salt Flakes,
Crostini, Garlic and Chive Oils ~ \$13

SOUP AND SALAD

Chef's Soup Selection ~ Market Price **New England Clam Chowder** ~ \$5.95 cup / \$7.95 bowl

Asparagus, Goat Cheese and Red Pepper
Arugula, Prosciutto Bits, Chickpeas and
Lemon Rosemary White Balsamic Vinaigrette
~ \$8 full / \$4.50 half

Cucumber, Carrot and Tomato
Artisan Lettuce, Crispy Onions and
a Buttermilk Herb Dressing
~ \$8 full / \$4.50 half

ENTRÉES

Lemon Pepper Marinated Grilled Tofu

Asparagus, Peas, Spinach, Oven Roasted Tomatoes
and a Herbed Vegetable Broth
~ \$20 full / \$14 half

Herb Roasted Breast of Free Range Chicken

Herbes de Provence and Goat Cheese Crushed Yukon Gold Potatoes,
Haricot Vert, Roasted Chicken Glace and Lemon Infused Olive Oil
~ \$23

Grilled Pork Porterhouse

Honey Whole Wheat Spaetzle, Smoked Bacon, English Peas,
Grilled Asparagus, Lemon Pepper Onion Ring and
a Mustard Parmesan Cream ~ \$25

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

Duck Confit and Wild Mushroom Flatbread

Goat Cheese, Red Peppers, Shaved Parmesan
and Parsley Pesto ~ \$9

Grilled Marinated Lamb Kabob

Barrel Aged Feta, Raisins, Curry Toasted Almonds,
Micro Greens and a Cucumber Mint Sour Cream ~\$12

Artisanal Cheese Plate

A Selection of Three Specialty Cheeses accompanied by
Dried Fruits, Nuts, Baguette and Crackers ~ \$14

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 Lamb Loin

Oven Roasted Tomato and Olive Pearled Barley,
Baby Artichokes, Tzatziki Sauce and Aged Balsamic
~ \$30 full / \$17 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

Potato Tots, Oven Roasted Tomatoes, Pearl Onions, Spinach
and Smoked Tomato Veal Glace ~ \$32 full / \$18 half

**19% Gratuity may be added to parties of six or more.*

Corey Fletcher ~ Executive Chef
Shawn Flattery ~ Sous Chef