

GRANITE NOSH

Gourmet Mixed Nuts
Cajun, wasabi or salted ~ \$4.50

Sautéed Shrimp and Fried Plantains
Crispy coconut rice cake, coconut rum and agave glaze,
mango relish ~ \$12

Artisanal Cheese Plate
A selection of three specialty cheeses accompanied by
dried fruits, nuts, baguette and crackers ~ Market Price

Macadamia Nut Crusted Chicken Tenders
Sweet red chile mustard dipping sauce
with cucumber slaw ~ \$9

Tuna Tartare
House made chili oil, lime, herb trio, crispy wonton,
pickled cucumber and ginger, hoisin sauce ~ \$12

Yukon Gold Fries
Lemon basil aioli ~ \$7

Grilled Pear and Baby Beet
Mesclun, belgian endive, pistachio-honey vinaigrette ~ \$8 full / \$4.50 half

Granite Caesar
Shaved parmesan-reggiano and olive oil croutons ~ \$7 full / \$4 half
Add anchovies ~ \$.75

Pistachio and Grapefruit Salad
Goat cheese, arugula, red onion, sherry-honey vinaigrette
~ \$8 full / \$4.50 half

Orange and Frisee Salad
Red onion, rosemary croutons, Great Hill blue cheese, warm bacon vinaigrette
~ \$8 full / \$4.50 half

Additions to Salads:
Grilled Chicken Breast ~ \$4, Macadamia Nut Chicken Tenders \$4, Grilled Salmon (4oz) ~ \$4,
Grilled Shrimp (4 ea) ~ \$4, Grilled Angus Sirloin (4 oz) ~ \$6

Granite Burger
Pickles, red onion, lettuce, tomato and mayonnaise served with choice of Vermont cheddar or
Gruyere served with choice of steamed vegetables or hand cut
yukon gold fries with lemon basil aioli ~ \$9
Add bacon or mushrooms ~ \$1 each

Chipotle BBQ Chicken Sandwich
Grilled portabello mushrooms, Vermont cheddar, lettuce, tomato,
onion, pickle and mayonnaise with choice of steamed vegetables
or hand cut yukon gold fries with lemon basil aioli ~ \$13

Horseradish Crusted Oyster Po Boy
Red pepper remoulade, with a choice of steamed vegetables
or hand cut yukon gold fries with lemon basil aioli ~ \$11

Oysters on the Half Shell
Pink peppercorn mignonette and lemon
~ Local varieties at market price

Grilled Lamb Lollipops
Cherry almond compote, mascarpone cheese,
rosemary port reduction ~ \$12

Prosciutto di Parma and Fried Goat Cheese
Preserved meyer lemon, fig compote, arugula,
balsamic reduction, baguette ~ \$14

Sweet Sake Steamed Mussels
Green chile, garlic, ginger, shallots,
coconut milk and cilantro, crispy wontons ~ \$11

Pan Roasted Scallops
Crispy pancetta, citrus relish, blue cheese fondue,
whole grain mustard and stout jus ~ \$10

*Vegan and vegetarian options available.

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

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

Matt Lee ~ Executive Chef/Food & Beverage Director