

GRANITE DINNER

APPETIZERS

Yellowfin Tuna Tartar

Wasabi Dressing, Sesame Scallion Sticky Rice, Seaweed Salad, Soy Lime Emulsion and Crispy Lotus Root ~\$13

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

Cornmeal Crusted Calamari

Sweet and Spicy Sauce with Orange Cucumber Salad ~ \$11

Granite Caesar

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

Potato Crusted Haddock

Baby Shrimp, Pancetta, Wild Mushroom, Seasonal Vegetables
and a White Wine Butter Sauce
~ \$27 full / \$17 half

Seared Sea Scallops

Lemon Linguini, Wild Mushrooms, Seasonal Vegetables,
Vanilla Bean Citrus Vinaigrette and Chive Crème Fraiche
~ \$27 full / \$17 half

Walnut Crusted Faroe Island Salmon

Barley and Spinach Risotto, Garlic Roasted Broccoli
and Cauliflower, Cranberry Mustard Jam
~ \$26 full / \$16 half

Grilled Swordfish

Lobster and Gremolata Crushed Potatoes, Haricot Vert,
Lemon Oil and White Wine Butter Sauce ~ \$27 full / \$17 half

Pan Seared Jonah Crab Cake

Arugula Citrus Salad with Pickled Fennel and a
Blood Orange Brown Butter ~\$12

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 Seasonal Soup Selection ~ Market Price New England Clam Chowder ~ \$5.95 cup / \$7.95 bowl

* Brookford Farm Wheat Berry and Quinoa

Arugula, Radish, Cucumbers and a Sherry Vinaigrette
~ \$8 full / \$4.50 half

Goat Cheese, Strawberry and Almond

Baby Greens, Lemon Poppy Seed Dressing
~ \$8 full / \$4.50 half

ENTRÉES

* Curried Quinoa and Tofu Stuffed Pepper

Wilted Greens, Raisins and Toasted Almonds
~ \$22 full / \$14 half

Roasted Breast of Chicken

Cassoulet of Braised Chicken, Fresh Beans, Baby Artichokes
and New Potatoes ~ \$24

Grilled 12oz Bone in Pork Chop

Ricotta Gnocchi, Peas, Italian Sausage, Spinach
and Fennel Cream ~ \$26 full

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

Tempura Asparagus

Roasted Vegetable Couscous Salad and Lemon Basil Aioli ~ \$8

Herbs de Provence Braised Rabbit

Local Cheddar Gougere, Carrot and Pea Shoot Salad,
Dijon Braising Reduction ~ \$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

Porcini Rubbed Grilled Lamb Sirloin

Creamy Roasted Garlic Polenta, Wilted Greens,
Grilled Asparagus and Truffled Lamb Bordelaise
~ \$29 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 Flat Iron Steak

Bacon, Grilled Onion and Sweet Potato Hash,
Haricot Vert and Chipotle BBQ Sauce ~ \$27 full / \$17 half

***20% Gratuity will be added to parties of
six or more.**



*Vegan and vegetarian options available.

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

Corey Fletcher ~ Executive Chef
Mike Tate ~ Sous Chef