The Oak Room

APPETIZERS

Crispy Veal Sweetbreads poached and fried veal sweetbreads, roasted cauliflower, pine nuts, sultanas and curry vinaigrette 14

Potted Salmon a creamy spread of poached and smoked salmon, cream cheese, and herb, with warm crostini 12

Jalapeno & Lime Shrimp Cocktail chipped poached shrimp with avocado, corn, tomato and cilantro 15

Seared Foie Gras sautéed apple, onion, smoked bacon and sherry vinegar 18

SOUPS & SALADS

Split Pea Soup with truffle dumplings 7

French Onion Soup Granville Inn’s classic recipe hot from the broiler 7

The American iceberg and romaine lettuce, tossed in our house made green goddess dressing, cucumber, tomato, red onion, bacon, hard cooked egg and cheddar and swiss cheese 7

Fedora Chopped Salad chopped iceberg and romaine, bacon, blue cheese, cranberries and fried onions tossed in our sweet and sour vinaigrette 7

Winter Salad frisse lettuce, French vinaigrette, citrus & goat cheese 6

ENTREES

Scallops Lavallee seared sea scallops over a smoked bacon, asparagus and potato hash 32

Cod Loin cod with julienne vegetables and potatoes baked in a white wine cream finished with a lobster glacage 29

Pan Seared Veal a trio of veal medallions crowned with crispy veal sweet breads over braised cabbage, shiitake mushrooms and a mustard jus 36

Breast of Duck grilled breast of duck, hoisin glaze, stir fried vegetables and foie gras “rangoons” 34

Grilled Filet of Salmon ragout of French green lentils with crispy artichoke hearts, mixed greens and sweet mustard vinaigrette 32

Grilled Filet Mignon 8 oz. beef tenderloin steak, smoked bacon-onion jam, asparagus and chive potato puree 39

Rabbit Pot Pie fricassee of locally raised rabbit, simmered with cream and herbs under a puff pastry crust, buttered baby vegetables on the side 24

Bucatini Pasta Toss roasted tomatoes and red peppers with Kalamata olives and basil pesto 17

Please ask your server about additional vegetarian options

Vegetarian  Vegan  Gluten Free

Consumer Advisory: Consuming meats, eggs, fish, and shellfish not cooked to USDA recommended temperatures can be potentially hazardous.

Chad Lovely, Executive Chef
Cody Howe, Executive Sous Chef
Kyle Williams, Sous Chef
SIGNATURE COCKTAILS

The 587 Martini sparkling wine with a splash of pear liqueur and St. Germain 7

Pomegranate Martini Absolut Citron, PAMA Liqueur, sparkling wine and a lemon twist 8

Volkstead Tribute Bombay gin, Noilly Prat and orange bitters served up 8

Cranberry Fruit Infusion* an all fruit blend and European tradition 5

Caramel Irish Coffee Jameson Irish Whiskey, Bailey's, butterscotch liquor, whipped cream, caramel drizzle 8

Mill Street Bourbon Cocktail Mill Street Bourbon, citrus bitters, brown sugar syrup, club soda 9

The Remedy Fevertree bitter lemon tonic, vodka, and lemon twist served over ice 8.5

WINE BY THE GLASS

Sparkling
Rosa Regale, Banfi (187 ml) 12
Prosecco, La Luca 10
Chandon, NV Brut California (187 ml) 13

Whites
Moscato Villa Pozzi, Sicily NV 7
Riesling, Saint M Pfalz QBA 8
Gruner Veltliner, Green Eyes 8
Pinot Grigio, Tommasi 9
Chardonnay, Chablis Dmn. St. Claire 11
Chardonnay, Greyson California 9
Kim Crawford Sauvignon Blanc 11

Reds
Pinot Noir, Sketchbook 12
Red Blend, Bayonette 9
Merlot, Velvet Devil, Charles Smith 9
GSM, Cline Cashmere, California 10
Malbec, Aruma 9
Hahn Cabernet, California (Monterrey) 10
Bordeaux, Chateau Blanazac 8
Petite Syrah, Old Soul, California 9

White Wines
Moscato Villa Pozzi, Sicily NV 7
Riesling, Saint M Pfalz QBA 8
Gruner Veltliner, Green Eyes 8
Pinot Grigio, Tommasi 9
Chardonnay, Chablis Dmn. St. Claire 11
Chardonnay, Greyson California 9
Kim Crawford Sauvignon Blanc 11

Bottled
Budweiser 3
Bud Light 3
Miller Lite 3
Yuengling Premium 3
Coors Light 3
Michelob Ultra 3.5
Sam Adams 4
Great Lakes 4

On Tap
on tap we feature
Guinness 7
Great Lakes 6
Buckeye Lake 6
Homestead Beer Company 6
In addition to other local seasonal favorites

PETALI TEAS
loose leaf teas presented in individual hand-filled bags

Granville Inn* our exclusive signature blend and chef’s favorite of mint, chamomile, verbena and berries 5

French Lemon Cream* an aromatically enticing blend of red and green rooibas, vanilla, lemon and calendula 5

Cranberry Fruit Infusion* an all fruit blend and European tradition 5

Dragon Tears hand rolled green tea leaves offering a smooth and delicate flavor with a heavenly jasmine aroma 5

College Blend a popular malty blend of black tea imported from India, Kenya, China, and Indonesia 5

Earl Grey Supreme black tea with Italian bergamot, French lavender and rose 5

*caffeine free-selections

Espresso $4
Cappuccino $4.5