

= OAK ROOM =

Appetizers

ROASTED BRUSSELS SPROUTS	8	FRIED GREEN TOMATOES	7
Oven Roasted + Balsamic + Honey + Crispy Parmesan		Crispy Green Tomatoes + Goat Cheese + Chow Chow + Mustard Aioli	
CHEESE PLATE	14	NONNA'S MEATBALL	9
3 Cheeses + Grapes + Almonds + Crisps		Beef, Pork & Veal Meatball + Tomato Sauce + Garlic Toast	
THAI CHILI CALAMARI TOSS	12	SHRIMP COCKTAIL	15 full 10 half
Sweet Chili Sauce + Broccoli + Onion + Peanuts + Mint + Basil		Chilled Jumbo Shrimp + Classic Cocktail Sauce + Spicy Mayo + Seaweed Salad	

Soups + Salads

• Add grilled chicken, today's catch or beef tenderloin skewer to any salad 6 •

SOUP OF THE DAY	7	FRENCH ONION SOUP	7
Ask your server for today's offering		Granville Inn's classic recipe hot from the broiler	
FEDORA CHOPPED	8 full 6 half	CAESAR SALAD	7 full 5 half
Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette		Romaine + Parmesan + Croutons + Caesar Dressing	
GF MOROCCAN BEET SALAD	9 full 7 half	VEGAN GRAIN & SEED KALE SALAD	9 full 7 half
Raw Beets + Red Onion + Pine Nuts + Cilantro + Mint + Pomegranate Dressing + Caramelized Goat Cheese		5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing	

Entrées

GF SCALLOPS LA VALLEY	32	SPICY GRILLED SALMON	29
Seared Sea Scallops + Asparagus + Potato + Shittake + Bacon + Veal Stock + Cream		Cajun Seasoned Salmon + Cheddar Cheese Cauliflower "Grits" + Fried Green Tomato + Pico de Gallo	
GF STEAK DIANE	34	CHERRY TOMATO PASTA	16
Sautéed Beef Tenderloin Medallions + Onion + Mushroom + Diane Sauce + Roasted Potatoes + Buttered Asparagus		Mixed Cherry Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan	
CHICKEN BREAST	28	VEGAN GF BUDDAH RICE BOWL	15
Grilled Chicken Breast + Roasted Tomato + Multi-Grain Risotto + Arugula		Brown Rice + Grilled Tofu + Steamed Vegetables + Peanut Sauce + Cilantro	

Wood Fire Grilled Steaks + Chops

• Grill selections include choice of one side dish •

VEAL CHOP *	39	BLACK + BLUE STRIP *	32	GF BONE-IN RIB EYE *	36
Bone-In Veal Loin Chop + Mushroom Cream Sauce		12 oz Certified Angus Beef, Pan Seared + Cracked Pepper + Blue Cheese Crusted		16 oz Certified Angus Beef, Simply Seasoned and Grilled	
GF LAMB CHOPS *	30	N.Y. STRIP *	29	GF CENTER CUT FILET *	32
Lamb Loin Chops + Roasted Garlic Jus		12 oz. Certified Angus Beef, Simply Seasoned and Grilled		8 oz Simply Seasoned and Grilled	

Sides

GF CHIVE MASHED POTATOES	3	CREAMY 3 CHEESE MACARONI	4	BUTTERED ASPARAGUS	5
FRENCH FRIES	3	SWEET POTATO FRIES	3	HOUSE MADE SUCCOTASH	4
GF GARLIC ROASTED POTATOES	3	GF HOUSE STUFFED POTATO	5	Corn + Cream + Bacon + Red Pepper	
GF SAFFRON RICE PILAF	4	Cream + Gruyere + Bacon		FRENCH GREEN BEANS	4
Lentils + Toasted Almond		MASHED SWEET POTATO	3	CAULIFLOWER CHEESE "GRITS"	5

Please ask your server for today's dinner specials

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however, our kitchen is not completely gluten-free.

• Chad Lavelly Executive Chef + Cody Howe Executive Sous Chef + Jordan Linn Sous Chef •