

— THE GRANVILLE INN —

Starters & Apps

🍴 CHEESE BOARD	16	FRENCH ONION SOUP	7
<i>Chef Selected Artisan Cheeses + Seasonal Accompaniments + Crackers + Crisps</i>		<i>Granville Inn's classic recipe hot from the broiler</i>	
🍴 HUMMUS TRIO PLATE	16	🍴🌱 ROASTED BEET SALAD	14 full 7 half
<i>Cumin Black Bean + Roasted Garlic Navy Bean + Roasted Red Bell Pepper Garbanzo Bean + Pita + Antipasto & Pickled Accompaniments</i>		<i>Roasted Beets + Brulee Goat Cheese + Arugula Spinach Mix + Orange Thyme Vinaigrette</i>	
THAI GRILLED SHRIMP	16	FEDORA CHOPPED	12 full 6 half
<i>Grilled Marinated Shrimp + Cilantro-Lime Slaw + Coconut Lemongrass Sauce + Pickled Ginger</i>		<i>Chopped Greens + Bacon + Bleu Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i>	
🍴 ROASTED BRUSSELS SPROUTS	8	CAESAR	12 full 6 half
<i>Oven Roasted + Balsamic + Honey + Crispy Parmesan</i>		<i>Mixed Greens + House Made Caesar + Crispy Parmesan + White Anchovy + Tomato + Crouton</i>	

Add a protein to a salad: grilled chicken breast 6, grilled salmon 6, grilled shrimp 8, beef tenderloin skewer 8

Sushi

SEAWEED SALAD	7
<i>Seaweed + Sesame Dressing</i>	
CALIFORNIA ROLL	10
<i>Crab + Avocado + Cucumber</i>	
VEGGIE ROLL	10
<i>Carrot + Asparagus + Avocado + Cucumber</i>	
SHRIMP TEMPURA ROLL	16
<i>Tempura Shrimp + Avocado + Cucumber</i>	
SHRIMP ROLL	16
<i>Shrimp + Lettuce + Avocado + Cucumber + Eel Sauce</i>	
SPICY TUNA ROLL	12
<i>Spicy Tuna + Cucumber</i>	
SPICY YELLOWTAIL ROLL	19
<i>Yellowtail + Avocado + Pickled Onion + Tuna Tataki + Garlic Chip</i>	
RAINBOW ROLL	20
<i>Avocado + Cucumber + Crab + Salmon + Tuna + Yellowtail + Ebi Shrimp</i>	
SURF & TURF ROLL	20
<i>Lobster + Spicy Cream Cheese + Tempura Asparagus + Seared Beef + Spicy Mayo + Masago</i>	
NIGIRI PLATE	25
<i>Salmon + Yellowtail + Tuna + Shrimp</i>	
TUNA POKE	19
<i>Diced Tuna + Avocado + Onion + Wasabi Sour Cream + Lo Mei + Happy Rice</i>	

Entrees

THE BURGER	14
<i>8oz Pat LaFrieda Burger + Smoked Gouda + Bacon + LTO + Brioche + Fries</i>	
🌱 IMPOSSIBLE™ BURGER	14
<i>8oz Impossible™ Burger + Smoked Gouda + LTO + Brioche + Fries</i>	
TENDERLOIN TIP QUESADILLAS	16
<i>Wood Grilled 4oz Tenderloin Tips + Cheddar + Fajita Vegetables + Arugula + Chipotle Sour Cream + Flour Tortilla + Brown Rice + Pico de Gallo</i>	
FISH & CHIPS	17
<i>Beer Battered Cod Filet + Fries + Tartar Sauce</i>	
🌱 GF BROWN RICE BOWL	18
<i>Steamed Brown Rice + Black Beans + Roasted Sweet Potatoes + Corn + Raw Spinach + Pico de Gallo</i>	
add a protein: grilled chicken breast 6, grilled salmon 6, grilled shrimp 8, beef tenderloin skewer 8	
CARDAMOM SHRIMP PASTA	22
<i>Grilled Shrimp + Cardamom Brie Sauce + Shitakes + Roasted Tomatoes + Scallions + Angel Hair</i>	
GRILLED PORK SCALOPPINI	28
<i>Wood Grilled Dry Rubbed Pork Tenderloin + Burgundy Braised Red Cabbage + Potato Cakes</i>	
BOURBON-MAPLE CHICKEN	28
<i>Fried + Bourbon-Maple Brined Chicken Breast + Spiced Maple Butter + Pecans + Sautéed Green Beans + Chive Whipped Potatoes</i>	
GF GRILLED SALMON	32
<i>Faroe Island Organically Farm Raised 7oz + Harissa-Honey Butter + Sweet Potato Zucchini Hash</i>	
WALLEYE	32
<i>Pan Fried + Black Truffle Parmesan Risotto + Sautéed Asparagus + Parmesan Crisps</i>	
GF N.Y. STRIP	34
<i>Wood Grilled 12 oz. + Roasted Broccolini + Fried Fingerling Potatoes</i>	
GF CENTER CUT FILET	36
<i>Wood Grilled 8 oz + Beurre Blanc Spinach + Chive Whipped Potatoes</i>	

Desserts

GF FLOURLESS CHOCOLATE TORTE	10
<i>Mocha Whipped Cream + Chocolate Ganache</i>	
GF CRÈME BRÛLÉE	9
<i>Weekly Flavored Crème Brûlée + Chocolate Cigarillos</i>	
GRANVILLE INN WHIT'S	9
<i>Raisin Bread Whit's Frozen Custard + Crème Anglaise + Whipped Topping</i>	

Jordan Linn, Executive Chef
Shabrina Thomas, Sushi Chef

**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.*
