



Executive Chef Jay Estep, C.E.C.

STARTERS

- SOUP DU JOUR ~3.50 cup ~5 bowl
- CRAB, SPINACH & ARTICHOKE FONDUE with Crostini ~8
- DUO OF SCALLOPS with Lobster Supreme Sauce ~11
- JERSEY CRAB CAKES on a bed of Remoulade Sauce ~9
- ASSORTED CHEESE PLATE served with Crackers ~10
- COCONUT SHRIMP Served with Tropical Chutney ~11
- FRENCH ONION SOUP Croutons, Swiss Cheese ~5

SALADS

ADD TO ANY SALAD: GRILLED CHICKEN BREAST ~3 SALMON ~6 CRAB CAKE ~6

- SEARED SALMON NIÇOISE ~12
Chilled New Potatoes, Red Onions, Hard-Cooked Egg,
Kalamata Olives, Radishes, Tomatoes, Herb Vinaigrette
- SWEET DIJON CHICKEN SALAD ~10
Diced Chicken Breast, Red Onions, Fresh Herbs,
Served over Mixed Greens with Fresh Fruit
- GRILLED CHICKEN SALAD ~12
Field Greens, Spinach, Strawberries, Goat Cheese, Walnuts
Cucumber, Balsamic Vinaigrette
- ROASTED TURKEY COBB ~12
Romaine, Field Greens, Smoked Bacon, Avocado, Hard Cooked Egg,
Tomatoes, Gorgonzola, Red Wine Vinaigrette
- FIELD GREENS ~5
Chopped Shallots, Herbs, Red Wine Vinaigrette
- ICEBERG WEDGE ~6
Smoked Bacon, Roma Tomatoes, Grilled Red Onion, Cucumber,
Kalamata Olives, Gorgonzola Dressing
- BABY BLEU SPINACH SALAD ~7
Crumbled Bleu Cheese, Sliced Granny Smith Apples, Caramelized
Pecans, House Vinaigrette
- CAESAR ~5
Parmigiano Reggiano, Crisp Croutons, Caesar Dressing
- ROASTED BEET SALAD ~7
Endive, Feta, Sesame, Mulberry Vinaigrette

WINES BY THE GLASS

HOUSE ~5.50

Chardonnay, Riesling, White Zinfandel,
Cabernet, Merlot, Pinot Noir, Pinot Gris

WHITES

Giesen, Sauvignon Blanc ~8
Kris, Pinot Grigio ~8
Chateau St. Michelle, Riesling ~8.50
Toasted Head, Chardonnay ~7
Merryvale, Chardonnay ~9
Kendall Jackson, Chardonnay ~7
Caymus, Conundrum ~11
Geyser Peak, Res. Chardonnay ~ 10

REDS

Louis M. Martini, Cabernet ~7
Mark West, Pinot Noir ~7.50
Fat Bastard, Shiraz ~6.50
Niebaum-Coppola, Merlot ~8
Rosenblum, Zinfandel ~7.50
Liberty School, Cabernet ~8
Kenwood, Pinot Noir ~10
Baroncini Chianti ~ 6

MARTINIS ~\$6

Lemon Drop
Triple Sec, Vodka, Fresh Lemon Juice,
Dash of Sugar Syrup

Pomegranate
Citrus Vodka, Pama Liqueur, Splash of
Lemon, Splash of Soda

Desperate Housewife
Caramel Vodka, Godiva White &
Chocolate Liqueurs

Cranberry
Vodka, Cranberry Liqueur, Lime Wedge

Vanilla Twist
Vanilla Vodka, Triple Sec, Dry Vermouth

Coffee Lover's
Vodka, Starbucks Liqueur, Frangelico,
Coffee Bean

DRAFTS ~4.50

Guinness, Great Lakes, Sam Adams, Bass

NON-ALCOHOLIC

S. Pellegrino or Acqua Panna ~3.50
Bottled Root Beer or Orange Soda ~2.50
Cappuccino ~3.50
Latte ~3.50
Shot of Espresso ~2.50



Executive Chef Jay Estep, C.E.C.

SANDWICHES

All Sandwiches are Served with Chips and a Kosher Dill Pickle Spear
Substitute a Side of Fries or Fresh Fruit ~\$2

THE "FORTY-NINER" BURGER ~10
8oz Angus Beef, Avocado, Smoked Bacon, Monterey Jack Cheese, Brioche Bun

RARE ROAST BEEF "CAPRESE" ~10
Tomatoes, Basil, Fresh Mozzarella and Balsamic, Ciabatta Roll

GRILLED PORTOBELLO ~9
Fresh Mozzarella, Watercress, Pepper Jam, Ciabatta Roll

GRILLED CHICKEN SANDWICH ~9
Pear Jam, Cheddar Cheese, Brioche Bun

TURKEY "REUBEN" ~9
Swiss Cheese, Sauerkraut, Russian Dressing, Jewish Rye

THE CLUBHOUSE ~9
Roasted Turkey, Smoked Bacon, Bibb Lettuce, Tomato, Chutney Mayo, Toasted Brioche

SWEET DIJON CHICKEN SALAD ~9
Diced Chicken Breast, Red Onions, Fresh Herbs, Served on a Buttery Croissant

FEATURES

GRANVILLE INN EXPRESS LUNCH ~9.50
Choice of Petite Field Greens OR Petite Caesar Salad OR Cup of Soup du Jour
½ Roast Beef & Cheddar OR ½ Turkey & Swiss Sandwich on Choice of Bread

QUICHE DU JOUR ~10
Petite Field Greens Salad

FISH & CHIPS ~13
Hand Battered Cod, Fresh Cut Fries, Tartar Sauce

LINGUINE WITH WHITE CLAM SAUCE ~12
Topped with Freshly Grated Asiago

ANGEL HAIR ANGELINA ~11
Mushrooms, Sun Dried Tomatoes, Artichokes, Garlic Butter

USDA PRIME BEEF FILET MEDALLIONS ~16
Potato Du Jour, Vegetables, Red Wine Glaze

PAN FRIED LEMON SOLE ~13
Capers, Mushrooms, Lemon Garlic Beurre Blanc

CHICKEN BREAST MESSINA ~13
Fresh Mozzarella, Mushrooms, Tomatoes, Garlic, Marsala, served on Pasta