

Wine and Dine Monday

\$65.00 Available Mondays from 5:00 – 9:00 in our Oak Room or Tavern



Enjoy your choice of one bottle of wine from the list below, an appetizer to share, the choice of 2 entrées, and a choice of dessert to share

Aruma Malbec, Argentina

Bayonette Red Blend, France

Grayson Chardonnay, California

Hahn Cabernet, California

Kermit Lynch Cypress Cotes du Rhone, France

Kim Crawford Sauvignon Blanc, New Zealand

LaGaria Pinot Grigio, Italy

Richter Estate Riesling, Germany

Sketch Book Pinot Noir, California

Talbot Kali Hart Chardonnay, California

Velvet Devil Merlot, Washington

Choice of Appetizer to share

Artisan Cheese Plate Chef's selection of hand crafted cheese, fruits, nuts and crisps

White Bean Hummus Trio roasted red pepper, roasted garlic and herb white bean hummus with warm naan and vegetable sticks

Mediterranean "Nachos" crisp pita chips, white beans, spiced ground lamb, feta, olives, cucumber, tomato and tzatziki sauce

Choice of 2 Entrées

Grilled Chicken Mac & Cheese grilled chicken breast, roasted tomato and cavatappi pasta in a creamy mornay sauce, baked with shredded cheddar cheese

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

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

With your choice of Chicken, beef or salmon.

Steak Frits twin beef tenderloin medallions grilled to order with garlic butter and thin cut French fries

Brown Rice Bowl steamed brown rice, slow cooked black beans and roasted sweet potatoes with corn, raw spinach and fresh salsa

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

Fish and Chips crispy beer battered cod loin, fries, slaw and tartar sauce

Crispy Crab Cake 3 petite crab cakes on sweet corn puree with radish sprout salad

Choice of Dessert to share

Vanilla Crème Brulee with fresh berries and petite cookies

Raisin Bread Frozen Custard Granville Inn's once famous raisin bread reimaged into a frozen custard made for us by Whit's, available exclusively at the Granville Inn

Today's Fresh Baked Pie or Cake Be sure to ask your server for today's offerings