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 reimagined into a frozen custard made for us by Whit’s, available exclusively at the Granville Inn

**Todays Fresh Baked Pie or Cake** Be sure to ask your server for todays offerings