

= OAK ROOM =

Appetizers

<p>ROASTED BRUSSELS SPROUTS 8 Oven Roasted + Balsamic + Honey + Crispy Parmesan</p> <p>LOCAL OHIO CHEESE PLATE 11 3 Ohio Cheeses + Grapes + Almonds + Crisps</p> <p>LOCAL OHIO CHARCUTERIE PLATE 12 Locally Crafted Meats + Warm Baguette + Mustard + Pickles</p>	8 11 12	<p>NONNA'S MEATBALL 9 Beef, Pork & Veal Meatball + Tomato Sauce + Garlic Toast</p> <p>CHILLED SHRIMP COCKTAIL 15 full 10 half Chilled Jumbo Shrimp + Classic Cocktail Sauce + Spicy Mayo + Seaweed Salad</p> <p>MUSHROOM CROSTINI 9 Wild Mushrooms + Boursin Cheese + Toasted Baguette</p>	9 9
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Soups + Salads

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

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

<p>GF SCALLOPS LA VALLEY 32 Seared Sea Scallops + Asparagus + Potato + Shittake + Bacon + Veal Stock + Cream</p> <p>GF STEAK DIANE 34 Sautéed Beef Tenderloin Medallions + Onion + Mushroom + Diane Sauce + Roasted Potatoes + Buttered Asparagus</p> <p>GF VEAL TENDERLOIN 32 Pan Roasted + Sliced + Morel Cream Sauce + Chive Mashed Potatoes + Buttered Asparagus</p>	32 34 32	<p>CRAB CAKES 28 Jumbo Lump Crab + Roast Corn Relish + Old Bay Aioli + Roasted Potatoe + French Beans</p> <p>VEGAN BROWN RICE BOWL 18 Steamed Brown Rice + Roasted Corn + Sweet Potato + Spicy Black Beans + Fresh Salsa + Raw Spinach + Garlic</p> <p>ROMA TOMATO PASTA 16 Roma Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan • Add grilled chicken, shrimp or salmon 6</p>	28 18 16
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Grill

• Grill selections include choice of one side dish •

<p>GF CENTER CUT FILET * 31 8 oz Simply Seasoned and Grilled</p> <p>CEDAR PLANKED SALMON * 26 Sweet-Spicy Glaze + Roast Corn Relish</p> <p>GF HERB ROASTED HALF CHICKEN 22 Oven Roasted Vegetables + Natural Jus</p>	<p>GF LAMB CHOPS * 30 Lamb Loin Chops + Roasted Garlic Jus</p> <p>BLACK + BLUE STRIP * 29 12 oz Pan Seared + Cracked Pepper + Blue Cheese Crusted N.Y. Strip</p>	<p>GF BONE-IN RIBEYE * 34 16 oz Simply Seasoned and Grilled Certified Angus Beef Ribeye</p> <p>DUROC PORK CHOP * 27 12 oz Bone-in + Roasted Apple + Stone Ground Mustard Sauce</p>
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Blackened, Bordelaise Sauce, Garlic-Peppercorn Butter, Blue Cheese 2

Sides

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