

# = OAK ROOM =

## Appetizers

<p><b>🌿 ROASTED BRUSSELS SPROUTS</b> 8 Oven Roasted + Citrus Glaze + Honey + Crispy Onions</p> <p><b>LOCAL CHEESE PLATE</b> 14 3 Cheeses + Grapes + Almonds + Crisps</p> <p><b>THAI CHILI CALAMARI TOSS</b> 12 Sweet Chili Sauce + Broccoli + Onion + Peanuts + Mint + Basil</p>	<p><b>🌿 FRIED GREEN TOMATOES</b> 7 Crispy Green Tomatoes + Goat Cheese + Chow Chow + Mustard Aioli</p> <p><b>NONNA'S MEATBALL</b> 9 Beef, Pork &amp; Veal Meatball + Tomato Sauce + Garlic Toast</p> <p><b>SHRIMP COCKTAIL</b> 15 full 10 half Chilled Jumbo Shrimp + Classic Cocktail Sauce + Spicy Mayo + Seaweed Salad</p>
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## Soups + Salads

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

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

<p><b>GF SCALLOPS LA VALLEY</b> 32 Seared Sea Scallops + Asparagus + Potato + Shittake + Bacon + Veal Stock + Cream</p> <p><b>GF STEAK DIANE</b> 34 Sautéed Beef Tenderloin Medallions + Onion + Mushroom + Diane Sauce + Roasted Potatoes + Buttered Asparagus</p> <p><b>CHICKEN BREAST</b> 28 Grilled Chicken Breast + Roasted Tomato + Multi-Grain Risotto + Arugula</p>	<p><b>SPICY GRILLED SALMON</b> 29 Cajun Seasoned Salmon + Cheddar Cheese Cauliflower "Grits" + Fried Green Tomato + Pico de Gallo</p> <p><b>🌿 CHERRY TOMATO PASTA</b> 16 Mixed Cherry Tomatoes + Garlic + Olive Oil + Red Pepper Flakes + Fresh Basil + Farfalle + Parmesan</p> <p><b>🌿 GF BUDDAH RICE BOWL</b> 15 Brown Rice + Grilled Tofu + Steamed Vegetables + Peanut Sauce + Cilantro</p>
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## Wood Fire Grilled Steaks + Chops

• Grill selections include choice of one side dish •

<p><b>VEAL CHOP *</b> 39 Bone-In Veal Loin Chop + Mushroom Cream Sauce</p> <p><b>GF LAMB CHOPS *</b> 30 Lamb Loin Chops + Roasted Garlic Jus</p>	<p><b>BLACK + BLUE STRIP *</b> 32 12 oz Pan Seared + Cracked Pepper + Blue Cheese Crusted</p> <p><b>N.Y. STRIP</b> 29 12 oz. Simply Seasoned and Grilled</p>	<p><b>GF BONE-IN RIB EYE *</b> 36 16 oz Simply Seasoned and Grilled</p> <p><b>GF CENTER CUT FILET *</b> 32 8 oz Simply Seasoned and Grilled</p>
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## Sides

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