

= OAK ROOM =

Appetizers

ROASTED BRUSSELS SPROUTS	8	NONNA'S MEATBALL	9
<i>Oven Roasted + Balsamic + Honey + Crispy Parmesan</i>		<i>Beef, Pork & Veal Meatball + Tomato Sauce + Garlic Toast</i>	
CHEESE PLATE	14	GF CLASSIC SHRIMP COCKTAIL	15 full 10 half
<i>3 Cheeses + Grapes + Almonds + Crisps</i>		<i>Chilled Jumbo Shrimp + Classic Cocktail Sauce</i>	
RABBIT & DUMPLINGS	12	ARTICHOKE CRAB DIP	15
<i>Slow Cooked Locally Raised Rabbit + Wild Mushrooms + Cream + Truffle Dumplings</i>		<i>Crab Meat + Cheddar + Cream Cheese + Artichokes + Herbs + Warm Sourdough</i>	

Soups + Salads

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

LOBSTER BISQUE	8	FRENCH ONION SOUP	7
<i>Chantilly Cream + Chives</i>		<i>Granville Inn's classic recipe hot from the broiler</i>	
FEDORA CHOPPED	8 full 6 half	CAESAR SALAD	7 full 5 half
<i>Chopped Iceberg + Romaine + Bacon + Blue Cheese + Cranberries + Fried Onions + Sweet and Sour Vinaigrette</i>		<i>Romaine + Parmesan + Croutons + Caesar Dressing</i>	
VEGAN GRAIN & SEED KALE SALAD	9 full 7 half	AMERICAN SALAD	9 full 7 half
<i>5 Grain Blend + Kale + Walnuts + Grapes + Blueberries + Fire Cider/Honey Mustard Dressing</i>		<i>Iceberg + Romaine + Green Goddess + Cucumber + Tomato + Bacon + Egg + Cheddar Cheese</i>	

Entrées

VEAL TENDERLOIN MEDALLIONS	39	VEGAN GF BUDDAH RICE BOWL	15
<i>Pan Seared + Morel Mushroom Cream + Asparagus + Chive Mashed Potato</i>		<i>Brown Rice + Tofu + Steamed Vegetables + Peanut Sauce + Cilantro</i>	
GF SCALLOPS LA'VALLEY	32	GF SMOKED PORK CHOP	26
<i>Seared Sea Scallops + Asparagus + Potato + Shittake + Bacon + Veal Stock + Cream</i>		<i>Smoked & Grilled + Braised Red Cabbage + Spatzel</i>	
GF CHICKEN OSCAR	28	SMOKY MOZZARELLA RAVIOLIS	17
<i>Sauteed Breast + Green Asparagus + Crab Meat + Bearnaise Sauce + Roasted Potatoes</i>		<i>Ohio City Raviolis + Charred Pepper-Tomato Sauce + Roasted Broccoli</i>	

Wood Fire Grilled Steaks + Chops

• Grill selections include choice of 2 side dishes •

N.Y. STRIP	30	BLACK + BLUE STRIP *	33	GF BONE-IN RIB EYE *	37
<i>12 oz. Certified Angus Beef, Simply Seasoned and Grilled</i>		<i>12 oz Certified Angus Beef, Pan Seared + Cracked Pepper + Blue Cheese Crusted</i>		<i>16 oz Certified Angus Beef, Simply Seasoned and Grilled</i>	
GF CENTER CUT FILET	33	GRILLED SALMON FILET	30	SURF & TURF	46
<i>8 oz Simply Seasoned and Grilled</i>		<i>Organically Farm Raised</i>		<i>6 oz Filet + 4 oz Cold Water Lobster Tail</i>	

Sides

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

*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 •