

Dine-In ONLY

Dinner begins at 4pm Daily *

Entire table must participate, 6 guests maximum



housemade | organic & local greens | non-GMO vegetables & cooking oil | antibiotic/hormone-free | modifications discouraged

DINNER MENU

\$45 per person, not including tax and gratuity

drink - choose one:

craft beer | glass of wine (\$12 white or red) | any delectable drink on main menu

first course

choose one:

butternut squash soup...cranberries, walnuts, parsley (vg-gf)
garlic tomato bisque...white wine, cream, basil
uptown mac & cheese (individual portion)...aged cheddar, gruyere, chicken, peas, asparagus
thai ginger salad...mango, soba noodles, asian slaw, avocado, peanuts, sesame dressing (vg)
el gaucho salad... queso fresco, jicama, red bells, avocado, pepitas, spiced tortilla croutons, red onion, tomato, chimichurri vinaigrette (vg)

second course

choose one:

grilled salmon (sustainable)...creamed corn & red bell cajun sauce, yukon russet mashed potatoes, lemon butter (gf)
rainbow trout...pan-seared, pepita crust, preserved lemon & butter pan sauce, seasonal organic vegetable
ahi filet...sushi-grade, sesame crusted, soba noodles, ponzu, wasabi aioli
peri-peri half-chicken...organic chicken, peri peri sauce, broccolini, yukon russet mashed potatoes, lemon butter (gf)
thick-cut pork chop...12 oz. bone-in, cajun rubbed, cran-mango compote, sautéed spinach, yukon russet mashed potatoes (gf)
angel hair with shrimp...capellini, artichoke, basil, fennel, tomato, garlic, parmesan, white wine clam sauce
wagyu beef stroganoff...demi glace brandy sauce, mushrooms, pappardelle, horseradish aioli, fried onions

third course

choose one:

berry patch shortcake...fresh berries, sweet cream, almond buttermilk biscuits (vg)
flourless chocolate cake...vanilla sweet cream, port cherry (gf)

v | vegan vg | vegetarian gf | gluten-free

*Closing hours vary by location. Please visit granvillerestaurants.com for details.