

# THE *Granite* GRILL

## STARTERS

**CRISPY CORN HUSHPUPIES** Warm golden hushpuppies with a touch of jalapeño heat, served with whipped honey butter 8.95

**CRISPY CAULIFLOWER** Lightly battered florets fried crisp, served with a creamy curry yogurt dipping sauce 12.95

**CALAMARI** Hand-cut and cornmeal-dusted, with fried Italian peppers, pomodoro, and house remoulade 15.95

**TUNA TARTARE\*** Hand-chopped sushi-grade yellowfin tossed with cucumber and charred leek aioli, served with house-made tortilla chips 17.95

## SALADS & BOWLS

grilled or fried chicken 6 / shrimp 8 / salmon\* 12 / steak\* 14

**CAESAR** Chopped romaine, aged Parmigiano-Reggiano, and house-made garlic focaccia croutons 11.95

**WEDGE** Crisp iceberg lettuce with cherry tomatoes, thick-cut bacon, balsamic shallots, and creamy blue cheese dressing 13.95

**GREEK** Mixed local greens with cucumber, tomato, red onion, olives, peppers, feta, fried pita, and pomegranate vinaigrette 13.50

**BABY KALE & GOAT CHEESE** Dates and toasted hazelnuts, tossed in a honey-sesame vinaigrette 13.50

**MEDITERRANEAN BOWL** Warm lentils and rice with grilled shrimp and fried artichokes, whipped yogurt, cucumber, red onion, feta, crispy chickpeas, mixed greens, and tahini dressing 22.95

## HAND-CUT STEAKS

*Our Black Angus steaks are 21-day dry-aged for exceptional flavor. Finished with pearl onion butter. Choice of cognac peppercorn or red wine demi-glace.*

**FILET MIGNON 8oz\*** Center-cut tenderloin, with whipped potatoes and choice of one side 47.95

**RIBEYE 14oz\*** Well-marbled and richly flavored, with whipped potatoes and choice of one side 48.95

**HANGER STEAK & FRENCH FRIES 10oz\*** 35.95

**WARM CRAB DIP** Lump crab baked with Comté, shallots, and Old Bay, served bubbling with crisp wonton chips 17.95

**SPINACH & ARTICHOKE DIP** A classic — creamy baked blend of spinach, artichokes, and melted cheeses, served with house-made tortilla chips 13.95

**BUFFALO CHICKEN DIP** Shredded slow-braised chicken folded into a creamy Buffalo cheese dip, served with warm tortilla chips 14.50

## BURGERS & SANDWICHES

*Choice of French fries, house salad (+2), or Caesar (+2). Gluten-free bread available upon request. Add bacon to any burger or sandwich (+2).*

**GRANITE BURGER\*** Double-stacked blend of Allen Brothers premium Angus ground beef with melted cheddar, crisp lettuce, onion, and pickles, finished with our signature burger sauce on fresh baked brioche 17.50

**JACK BURGER\*** Double-stacked blend of Allen Brothers premium Angus ground beef with monterey jack cheese, fried onion ring, and bacon, finished with our house-made BBQ sauce on fresh baked brioche 19.50

**CLASSIC FRIED CHICKEN** Crispy chicken cutlet with house-made buffalo and ranch sauces, shredded lettuce, and pickles on fresh baked brioche 17.50

**CRISPY FISH SANDWICH** Beer-battered haddock with crisp coleslaw and creamy remoulade on fresh baked brioche 18.95

## FRESH FISH

*We serve responsibly sourced fish, hand-cut daily for exceptional freshness and flavor.*

**SCOTTISH SALMON WITH HERBED BEURRE BLANC\*** Served on a bed of rice pilaf with roasted brussels sprouts and fresh herbs 28.95

**NORTH CAROLINA RAINBOW TROUT** Almondine style, topped with toasted almonds and served with grilled green beans and roasted potatoes 27.95

## SPECIALTIES

**EGGPLANT PARMESAN** Crisp ribbons of eggplant layered with fresh mozzarella, pomodoro, aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.95

**CHICKEN PESTO PASTA** Grilled chicken and tubetti pasta tossed in a rich basil-pesto cream, finished with aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.95

**CAJUN PASTA** Seared chicken and shrimp sautéed with shallots, garlic, and a tangy Cajun tomato cream and served with a side of focaccia 23.95

**JUMBO LUMP CRAB CAKES** Pan seared, served with roasted vegetable medley and remoulade 34.95

## SIDES

**FRENCH FRIES** 5.95

**WHIPPED POTATOES** 5.95

**CAESAR SALAD** 7.50

**HOUSE SALAD** 7.50

*Mixed greens, cucumber, tomato, croutons and choice of blue cheese, ranch or vinaigrette*

**CREAMED CORN** 5.95

**CREAMED SPINACH** 5.95

**GRILLED GREEN BEANS** 5.95

**SHAVED & ROASTED BRUSSELS SPROUTS** 6.95

**GRILLED ASPARAGUS** 8.50

## DESSERT

**BROWNIE SUNDAE** Warm chocolate brownie with vanilla bean ice cream, whipped cream, toffee sauce, and candied pecans 9.95

**KEY LIME PIE** Graham cracker crust filled with tangy key lime custard, topped with fresh whipped cream 9.95

**STICKY TOFFEE PUDDING** Warm toffee-soaked sponge cake with vanilla bean ice cream and dark chocolate crisps 9.95

*\*Cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



**ALLERGY STATEMENT:** We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies or dietary restrictions, please alert us as not all ingredients are listed. Scan the QR code for detailed allergy and ingredient information.