

GLUTEN-FREE MENU

STARTERS

- CRISPY CORN HUSHPUPIES** Warm golden hushpuppies with a touch of jalapeño heat, served with whipped honey butter 8.95
- TEMPURA FRIED CAULIFLOWER** Lightly battered florets fried crisp, served with a creamy curry yogurt dipping sauce 12.95
- BEET SALAD** Roasted golden and red beets with lemon yogurt, fresh blackberries, toasted hazelnuts, and sherry sesame vinaigrette 12.95

SALADS & BOWLS

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

- CAESAR** Chopped romaine, aged Parmigiano-Reggiano, and classic Caesar dressing 11.95
- WEDGE** Crisp iceberg lettuce with cherry tomatoes, thick-cut bacon, balsamic shallots, and creamy blue cheese dressing 13.95
- BABY KALE & GOAT CHEESE** Date and toasted hazelnuts, tossed in a honey-sesame vinaigrette 13.50
- GRANITE WALDORF SALMON SALAD** Crisp green apple, candied pecans, celery, radish, golden raisins, and arugula mix in a roasted garlic vinaigrette 24.95
- 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 21.95  
Or with grilled chicken 19.95

**CRISPY CHILI SHRIMP** Tossed in a sesame-garlic chili glaze, served with butter lettuce and honey ponzu for dipping 15.95

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

**WARM CRAB DIP** Lump crab baked with Comté, shallots, and Old Bay, served bubbling with warm tortilla chips 18.95

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

**STEAK TARTARE\*** Hand-chopped filet mignon with lemon-soy dressing, capers, shallot, parsley, and chives, served with saffron-harissa aioli and house-made tortilla chips 21.95

BURGERS

Choice of French fries, house salad (+2), or Caesar (+2). All burgers are served on gluten-free bread. Add bacon to any burger (+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 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 19.50

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

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, and aged Parmigiano-Reggiano 20.95
- CHICKEN PESTO PASTA** Grilled chicken and gluten-free spaghetti tossed in a rich basil-pesto cream, finished with aged Parmigiano-Reggiano 20.95
- CAJUN PASTA** Seared chicken and shrimp sautéed with shallots, garlic, and a tangy Cajun tomato cream, served on gluten-free spaghetti 23.95
- KNIFE & FORK BABY BACK RIBS** Slow-smoked and brushed with house-made BBQ sauce, finished on the chargrill and served with fries and crisp coleslaw 25.95

- BEEF BOURGUIGNON** Sautéed tender slices of beef, cremini mushrooms, pearl onions, and roasted baby carrots in a rich red wine sauce, served with whipped potatoes 29.95
- ROASTED HALF CHICKEN AU JUS** All-natural chicken roasted with rosemary and thyme butter, served with whipped potatoes 23.95  
Note: this dish requires additional cooking time
- JUMBO LUMP CRAB CAKES** Pan seared, served with roasted vegetable medley and remoulade 34.95
- BOUILLABAISSE** Shrimp, clams, mussels, and rockfish in a saffron-tomato broth with braised fennel, potatoes, and onions, served with saffron paprika aioli 32.50

SIDES

- FRENCH FRIES** 5.95
- WHIPPED POTATOES** 5.95
- CREAMED SPINACH** 5.95
- GRILLED GREEN BEANS** 5.95
- GRILLED ASPARAGUS** 8.50
- CAESAR SALAD** 7.50
- HOUSE SALAD** 7.50  
Mixed greens, cucumber, tomato and choice of blue cheese, ranch or vinaigrette

DESSERT

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

An automatic gratuity of 20% will be added to parties of 8 or more.

\*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.