

GRANITE GRILLE

Menu only available on the following dates:
Wednesday, April 9 through Friday, April 11.

Tomato Basil Soup – \$6

A rich and velvety tomato soup infused with fresh basil, served with a touch of cream.

Summer Sweets Salad – \$8

Crisp romaine and mixed greens topped with juicy apples, mandarin oranges, candied pecans, dried cranberries, and finished with a house-made citrus vinaigrette.

Shrimp Orzo – \$12

Succulent shrimp sautéed with garlic, onions, and a blend of herbs, then tossed with tender orzo pasta, sweet peas, and a light lemon-butter sauce. Finished with a sprinkle of Pecorino Romano and fresh parsley for a perfect balance of flavors.

Steak Frites – \$14

A perfectly seared 6 oz. New York Strip, served with crispy Parmesan truffle fries and drizzled with a rich black peppercorn sauce.

Desserts – \$8

Strawberry Cheesecake

A creamy, luscious cheesecake topped with a sweet strawberry compote.

Chocolate Mousse Cake

A decadent, silky chocolate mousse layered with rich chocolate cake.

Beverages

Traditional Mock-a-rita – \$5 (Dine-in)

A refreshing, citrusy non-alcoholic margarita served with a salted rim.

Strawberry Mock-a-rita – \$5 (Dine-in)

A fruity twist on the classic, served with a Tajín-spiced rim for a hint of heat.

Take-Out Drink Prices:

- ◆ Small – \$4.50
- ◆ Medium – \$5.50
- ◆ Large – \$6.00