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GRANITE FALLS

DINNER MENU

To Our Customers,

We are pleased that you have chosen Granite Falls, and we want you to know that all of our food is unconditionally guaranteed. If something does not meet your expectations, please feel free to return it, and it will be our pleasure to prepare something else for you.

Thank you for coming.

One check and 15% gratuity for tables of 8 or more.

Appetizers

- Baked Brie:** 6.25
Imported Brie wrapped in filo pastry and garnished with fresh fruit and garlic rounds.
- Stuffed Mushrooms with Clams Casino:** 4.65
Jumbo mushroom caps stuffed with clams, peppers, onions, bacon and seasoned butter, topped with fresh Parmesan.
- Herbed Fettuccine Alfredo:** 3.50
Al dente pasta tossed in cream with herbs and Parmesan cheese.
- Shrimp Fried Gouda:** 4.25
Gouda cheese, shrimp, smoked salmon and herbs lightly breaded and deep fried, served with a piquant house sauce.
- Fresh Artichoke (when available):** 3.95
A jumbo fresh artichoke served hot with drawn butter or cold with spicy mayonnaise.
- Shrimp Cocktail with Smoked Salmon Mousse:** 6.50
Chilled jumbo shrimp served with a smoked salmon and caviar spread, cocktail sauce and toasted melbas.
- Hot Artichoke Dip with Crudite and Melbas:** 5.95
Crunchy vegetables to dip in a cheese and artichoke dip.
- Crab Dip with Melbas:** 5.95
Creamy crab dip flavored with Swiss cheese and lobster butter and served with melbas.
- Black Bean Soup:** 1.95 cup / 2.50 bowl
Our own unique recipe, garnished with sour cream and chives.
- Today's Soup:** 1.95 cup / 2.50 bowl
Made fresh daily, according to the season.

Salads

All salads served with homemade garlic rounds and choice of dressing.
Our Dressings: Raspberry Vinaigrette, Italian, Ranch, Honey Mustard, Blue Cheese, and Balsamic Vinegar and Olive Oil.

- Shrimp Caesar:** 9.95
A traditional Caesar topped with half a dozen chilled jumbo shrimp.
- Caesar Salad:** 6.95
Granite Falls' own version of this traditional mixture of Romaine lettuce, Parmesan cheese, croutons, anchovies and fresh lemon.
- Basil Chicken Salad:** 6.50
Tender chicken breast in a creamy basil cream seasoning served over fresh salad greens with marinated vegetables and tomatoes.
- House Salad:** 2.95
Fresh salad greens garnished with homemade croutons, parsley and fresh Parmesan.

Sandwiches

All sandwiches are dressed with our special dijon spread and garnished with lettuce, tomato, red onion and a fresh pickle spear, served with choice of french fries or cup of soup.
Please specify whole wheat bun, onion bun or toasted English Muffin.

- Grilled Chicken and Brie:** 6.25
A boneless chicken breast seasoned with thyme, and topped with melted Brie.
- Blackened Chicken:** 6.25
A boneless chicken breast blackened with our special spices.
- Cheeseburger:** 5.95
Grilled to order with your choice of Cheddar, Swiss or Provolone cheese.

Entrées

Granite Falls entrées are served with house salad or fresh vegetable.
Caesar salad in place of house salad .95 additional.

	Market Price
Fresh Fish Selected daily and priced accordingly.	
Bow Tie Pasta with Jumbo Shrimp Sautéed in olive oil with roasted red peppers and fresh basil pesto.	11.25
Spicy Shrimp Shrimp sautéed in a spicy cream sauce and served on a bed of fettuccine.	9.50
Chicken Dijonaise A boneless chicken breast sautéed with mushrooms, Dijon mustard, white wine, and cream. Served over pasta.	8.95
Pasta Primavera Fettuccine and seasonal vegetables tossed in an Alfredo sauce. (Substitute fresh basil pesto for Alfredo add 1.00)	7.95
Rotisserie Chicken Seasoned with our special blend of herbs and spices then roasted until tender and served with rosemary potatoes.	8.95
Rotisserie Chicken with Jack Daniels Sauce Served topped with a Tennessee Whiskey flavored sauce made with roasted mushrooms and onions.	9.95
Chicken Picatta A boneless chicken breast sautéed with white wine, mushrooms, fresh lemon and herbs, and served with rice pilaf.	8.95
"Rattlesnake" Chicken Tequila, jalapenos, cilantro and lime sautéed with julienne chicken breast, pasta and cream.	9.25
Rosemary and Shitake Chicken A boneless breast sautéed with red onions, fresh rosemary and Shitake Mushrooms.	10.50
Grilled Lamb Chops with Roasted Garlic and Gamay Sauce Three chops grilled to order and served with a light sauce of reduced Gamay Beaujolais accented with roasted garlic.	13.50
Filet Mignon An 8 oz. tenderloin steak grilled to order and served with rosemary potatoes.	14.50
Filet Mignon Dianne Two petit (3 oz.) filets grilled to order and served with a creamy Dianne sauce.	14.95
Filet, Lamb and Grilled Shrimp Three jumbo grilled shrimp served over rice pilaf, a 3 oz. filet with Dianne sauce and a baby Lamb Chop with Gamay and Roasted Garlic sauce.	15.50
Rib Eye Steak with Jack Daniels Sauce A 9 oz. Rib Eye Steak grilled to order and topped with a Tennessee Whiskey flavored sauce made with roasted mushrooms and onions, served with rosemary potatoes.	11.95

WINE LIST

RED

	GLASS	BOTTLE
Cabernet Sauvignon, Chalk Hill	4.95	19.50
Cabernet Sauvignon, Napa Ridge	3.75	14.50
Merlot, Rutherford Estate	3.75	13.75
Beaujolais Village, Louis Jadot	3.75	14.50
California Cabernet, Robert Mondavi	2.95	

WHITE

Fume' Blanc, Beringer	4.50	16.95
Chardonnay, Wente	4.50	17.50
Chardonnay, Estancia	4.25	16.50
Chardonnay, Glenn Ellen	3.25	11.95
Chardonnay, Hogue	4.75	18.50
Pinot Grigio, Sartori	3.75	14.50
Frascati, Fontana Candida	3.50	10.95
White Bordeaux, Maitre D'Esstrouel	4.00	15.50
Johannisberg Reisling, Chateau St. Michelle	3.75	13.95
White Zinfandel, Sutter Home	3.50	11.75
California Sauvignon Blanc, Robert Mondavi	2.95	

CHAMPAGNES & SPARKLING WINES

Grandin Brut	3.50	13.75
Korbel Natural	4.75	24.00
Moet Chandon White Star		35.00
Dom Perignon		125.00

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Donated By:
C+J Griffin 9/16/01