



GRANITE LINKS

EASTER SUNDAY MENU

BEGINNINGS

NEW ENGLAND CLAM CHOWDER | 9

CAESAR SALAD ✪

romaine, garlic croutons, parmesan, house caesar dressing | 13

SHRIMP COCKTAIL ✪

dozen shrimp, grapefruit cocktail sauce, lemon | 18

LOBSTER SLIDERS

warm butter, hawaiian rolls | 29

CRAB CAKES

lump crab meat, lemon dressed arugula, pickled slaw, citrus aioli | 22

COCONUT SHRIMP

sweet chili drizzle, piña colada crème, lime | 18

LAMB LOLLIPOPS

mint pesto, tzatziki, roasted beet puree | 21

CHICKEN TENDERS ✪ carrot, celery | 16

plain or choice of:

sweet chili + lime crema

smoked maple + sriracha aioli

buffalo + gorgonzola crumbs + banana pepper

MAINS

GREEK BOWL

quinoa, kalamata olives, artichoke hearts, banana pepper, pickled onion, cucumber, cherry tomatoes, feta, pita crisps | 17

LOBSTER ROLL ✪

claw & knuckle meat, citrus mayo, bibb lettuce, buttered brioche bun
1/4 lb or 1/2 lb | market price

BAKED MAC & CHEESE ♻️

cheddar, parmesan, cavatappi, cheez-it crumble | 17 *add buffalo chicken +6*

CHICKEN PARMESAN

italian breaded chicken, roma tomato, fresh mozzarella, basil pesto, shaved parmesan, spaghetti | 24

ROASTED CHICKEN ✪

madeira wine sauce, sweet potato spears, broccolini, black garlic | 25

LOBSTER-STUFFED SOLE

lobster brioche stuffing, sherry cream sauce | 34

BAKED HADDOCK ✪

buttery ritz crumb, lobster sherry cream, herbed rice, asparagus | 28

BAKED SCALLOPS ✪

buttery ritz crumb, haricot verts, creamy mashed | *market price*

MISO-GLAZED SALMON ✪

toasted sesame seeds, pickled cabbage, jasmine rice, broccolini | 29

SHRIMP & SCALLOP

sautéed shrimp, scallops, english peas, applewood bacon, baby spinach, shaved parmesan, poached egg, mezzi rigatoni | 32

KUROBUTA HAM ✪

pineapple-mango chutney, creamy mashed, roasted carrots, haricot verts | 29

GRILLED STEAK TIPS ✪

marinated sirloin tips, house bbq sauce, french fries, baby kale slaw | 29

10 oz FILET MIGNON ✪

gorgonzola crème, creamy mashed, haricot verts | 56

12 oz NY SIRLOIN ✪

cognac-peppercorn demi-glace, creamy mashed, broccolini | 54

14oz BONE-IN VEAL RIB CHOP ✪

cabernet demi-glace, truffle-roasted potato medley, broccolini | 62

DESSERT

CARROT CAKE ✪

salted caramel | 10

GERMAN CHOCOLATE CAKE

salted caramel, chocolate sauce | 10

COCKTAILS

ESPRESSO MARTINI | 14

stoli vanil vodka, kahlua, molly's irish cream, fresh espresso

TAVERN MARGARITA | 15

patron, orange liqueur, lemon, agave, lime

HONEY BEE MINE | 12

hendrick's gin, honey, lemon juice

SANGRIA glass 13 | pitcher 48

red, white or seasonal

SKY'S ON FIRE | 14

ghost spicy tequila, orange liqueur, blood orange cordial, agave, citrus

MIDNIGHT IN MANHATTAN | 16

angel's envy, carpano antica vermouth, bitters

VACATION | 13

bacardi coconut, pineapple juice, orange juice, coconut cream, myers's float, nutmeg

♻️ Vegetarian

✪ Can be prepared gluten free

Modifications and charges may apply.

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.