



GRANITE LINKS

EASTER BRUNCH MENU

BEGINNINGS

NEW ENGLAND CLAM CHOWDER | 9

CAESAR SALAD ✪

romaine, garlic croutons, parmesan, house caesar | 13

CHICKEN TENDERS ✪ carrot, celery | 16

plain or choice of:

sweet chili + lime crema

smoked maple + sriracha aioli

buffalo + gorgonzola crumbs + banana pepper

DEVILED EGGS | 7

MIXED BERRY SMOOTHIE ✪✔ | 8

LOBSTER SLIDERS warm butter, hawaiian rolls | 29

COCONUT SHRIMP sweet chili drizzle, piña colada crema, lime | 18

LAMB LOLLIPOPS

mint pesto, tzatziki, roasted beet puree | 21

CANDIED BACON ✪ | 10

CRAB CAKES

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

SHRIMP COCKTAIL ✪

dozen shrimp, grapefruit cocktail sauce, lemon | 18

MAINS

PAR FIVE ✪

two scrambled eggs, bianco sausage, applewood bacon, charred tomato, breakfast potatoes, portuguese english muffin | 18

FRENCH TOAST ✔

french toast sticks, walnut maple syrup, crème brûlée schmear, strawberry whipped cream | 16

MISO-GLAZED SALMON ✪

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

LOBSTER ROLL ✪

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

CLASSIC BUTTERMILK WAFFLES ✔

buttermilk waffles, pure maple syrup, chantilly cream, fresh berries | 13

TIE DYE WAFFLES ✔

buttermilk waffles, fruity pebbles, pure maple syrup, chantilly cream | 16

VEAL FRANCAISE

veal cutlet, artichoke hearts, baby spinach, white wine, lemon-caper butter, spaghetti | 28

GRILLED STEAK TIPS ✪

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

LOBSTER-STUFFED SOLE

lobster brioche stuffing, sherry cream sauce | 34

LOBSTER BENEDICT

two poached eggs, lobster, baby arugula, english muffin, hollandaise, breakfast potatoes | 31

KUROBUTA HAM ✪

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

stoli vanil vodka, kahlua, molly's irish cream, fresh espresso | 15

SKY'S ON FIRE

ghost spicy tequila, orange liqueur, blood orange cordial, agave, citrus | 14

VACATION

bacardi coconut, orange juice, pineapple juice, coconut cream, myers's float, nutmeg | 13

OUT OF BOUNDS

rumchata, fireball, cinnamon toast crunch, whipped cream | 11

GOLF BALL

prosecco, grey goose l'orange vodka, triple sec, orange juice | 15

SANGRIA

red or seasonal
glass 13 | pitcher 48

✔ Vegetarian

✪ Can be prepared gluten free

Modifications and charges may apply.