

## The Granite Rose – Dinner Menu

### Chicken

**HONEY DIJON** \$43.25

Boneless breast marinated with garlic, lemon, and herbs, grilled over hardwood charcoal, then brushed and served with a Honey Dijon glaze.

**MACINTOSH** \$45.25

Boneless breast marinated with herbs, grilled and smoked over apple wood, then brushed with a fruit and citrus glaze and served with baked cinnamon apple sauce.

**CHAMBORD** \$46.25

Boneless breast marinated and grilled over cherry wood, then brushed with a raspberry Chambord glaze and served with a sun dried cherry compote.

**SCAMPI** \$49.25

A boneless breast and 2 large shrimp marinated with garlic and lemon, grilled over hardwood charcoal, then glazed with lemon pepper and served with a garlic beurre blanc.

### Baked Stuff Chicken

**CORDON BLEU** \$46.25

Boneless breast filled with Danish Emmenthaler cheese and ham, lightly breaded, baked and served with a veloute sauce and cranberry relish.

**CHICKEN FLORENTINE** \$49.25

A blend of goat cheese, spinach, and sun dried tomatoes in a boneless breast, served with a wine and mushroom sauce.

### Pan Seared Chicken

**MARSALA** \$47.25

Boneless breast pan seared in olive oil, then baked in a Marsala wine sauce with mushrooms, tomatoes, and fresh sweet basil.

**PICCATA** \$47.25

Boneless breast dipped in flour and egg, pan fried and served with a mushroom lemon caper butter.

### Seafood

**HADDOCK SUPREME** \$49.25

Fresh Haddock filled with lobster, scallops, and shrimp, complemented by a sherry cream sauce.

**BAKED STUFFED JUMBO SHRIMP** \$50.25

4 large shrimp served en casserole and baked with a medley of shell fish in a sherry cream sauce.

**NANTUCKET PIE** \$50.25

Shrimp, scallops, lobster, and haddock baked in a white wine, lemon butter with a crumb topping.

## Beef

<b>PRIME RIB OF BEEF</b>	\$50.50
A plentiful cut served au jus naturale.	
<b>SLICED TENDERLOIN OF BEEF</b>	\$53.00
Served with a bearnaise sauce.	
<b>FILET MIGNON AND BAKED SHRIMP</b>	\$58.75
A petite filet wrapped in bacon and 2 baked stuffed shrimp accompanied by a bearnaise sauce.	

## Additional Details

All plated and family style entrees include your choice of [appetizer and salad](#), as well as, wedding cake service for dessert. Entrees are accompanied by chef's selection of fresh vegetables and appropriate starch, (Twice Baked Potato + \$.75) warm rolls, butter, coffee, tea, and decaffeinated coffee.

Vegetarian and children's alternatives are available.

Please add a 20% taxable service charge and 8% tax to all package pricing.

A \$1.00 per person additional charge applies on all (2) entree plated split menus or \$1.50 on all (3) entree plated split menus.