



## Inn-Room Dining

Dial Ext. 367

Monday - Saturday 5:00 pm – 10:00 pm

Sunday, 5:00 pm – 9:00 pm

**Late Night Dining - Dial Ext. 360**

Available After 10:00 pm Monday - Saturday and Sunday's After 9:00

### STARTERS AND SALADS

<b>Spicy Red Lentil Soup</b>	Chicken Broth with Organic Red Lentils, Cumin and a Hint of Fresh Jalapeño	6.5
<b>French Onion Soup</b>	Glazed with 3-Cheeses & Simmered with 5-Onions	6
<b>Mediterranean Plate</b>	Falafel, Hummus, Tabbouleh, Tapenade, Grilled Flatbread	9.5
<b>Plate of Local Cheeses</b>	Valley Shepherd Creamery Artisanal Cheeses with Appropriate Accompaniments	14.5
<b>Pan Fried Grain House Crab Cakes</b>	Served Over Organically Grown Field Lettuces with Champagne Vinaigrette	12.5
<b>Chicken and Spinach Quesadilla</b>	Salsa, Guacamole, Sour Cream, Corn and Black Bean Salad	10.5
<b>Char Broiled Mini Angus Burger Trio</b>	On Brioche Rolls with Health Slaw, Sharp Cheddar and Match Stick Potatoes	15
<b>Grain House Salad</b>	Organic Greens, Roquefort Cheese, Anjou Pears, Red Onion, Toasted Pecan Aged Sherry Vinaigrette	10.5
<b>Grain House Caesar Salad</b>	Organic Romaine Hearts, Parmesan Cheese Crisp	10.5
	Warm Gulf Shrimp or Herb Marinated Chicken	13.5
<b>Hydroponic Arugula</b>	Shaved Fennel, Ricotta Salata, Oven Dried Tomato, Black Olive Vinaigrette	12.5

### GOUMET GRILLED PIZZA MENU

Available Beginning at Noon

<b>Personal 10" Inch Pizza</b>	Shredded Mozzarella Cheese and Marinara	14
With Your Choice of Toppings:		.75 each
	Pepperoni, Mushrooms, Onions, Peppers, Anchovies, Olives, Grilled Eggplant	
	Sun-dried Tomatoes, Sausage, Ham, Extra Cheese, Spinach, Pepperjack Cheese	
	Add Marinated Shrimp	5.00
<b>Pizza and Beer Special</b>		23.00
	Includes Two Beers	

Minimum charge of \$15.00 required per order  
In Room Dining Charge of \$2.00 Per Delivery  
20% Service Charge and Sales Tax Not Included



## SANDWICHES & ENTREES

All Sandwiches are Served With a Choice of Hand-Cut Fries, Vegetable Chips or Organic Grain House Salad

<b>Grain House Crab Cake Sandwich</b> On Grilled Brioche and Served Broiled or Fried	16
<b>Grilled Chicken Sandwich on a Hearth Baked Roll</b> All Natural with Fresh Mozzarella, Arugula, Red Onion, Tomato Balsamic Aioli	12.5
<b>Grain House 8oz. Black Angus Burger</b> Choice of Cheese, Hand Cut Fries, Onion Rings	12.5
<b>Sliced Flat Iron Steak Sandwich on Ciabata</b> Grilled Peppers, Onion, Mushrooms and Swiss with Horseradish Cream	13
<b>The Artisanal Vegetable Sandwich</b> Char-Grilled Zucchini, Summer Squash and Eggplant Chickpea Hummus And Aged Provolone Cheese	13
<b>Roasted Turkey &amp; Brie Sandwich</b> Organic Arugula, Crisp Bacon and Jersey Ripe Tomatoes	13
<b>Wok Charred Salmon</b> Scallion Fried Rice, Edamame, Cilantro, Asparagus, Wild Mushrooms	25
<b>Grilled Filet Mignon</b> Select Seasonal Vegetables and the Chef's Special Potatoes	33
<b>Broiled Lamb Rack</b> Rich Parmesan Baked Polenta with The Chef's Daily Fresh Vegetables, Natural Juices	33
<b>Our Chef's Pasta of the Evening</b> Freshly Made Daily	22

### Romantic Dinner for Two

159.00 Per Couple

A Bottle of J. Roget Champagne

### Mediterranean Shrimp Plate for Two

Fire Roasted Shrimp with Falafel, Hummus, Tabbouleh, Tapenade and Grilled Flatbread

### Grain House Salad

Organic Field Greens, Roquefort Cheese, Anjou Pears

Shaved Red Onion and Toasted Pecans with Aged Sherry Vinaigrette

### Center-Cut Chateaubriand for Two

The Chefs Selection of Accompaniments

### A Duet of Signature Desserts

## BEVERAGES

Coke, Diet Coke, 7-up, Ginger Ale, Club Soda, or Tonic Water

3.00

## WINES BY THE GLASS

### White Wines

Chardonnay, Excelsior, South Africa	7
Chardonnay, Kendall Jackson, California	10
Pinot Grigio, KRIS, Alto Adige, Italy	9

### Red Wines

Shiraz, Yalumba Barossa, Australia	8
Baby Super Tuscan, Dogajolo", Toscana, Italy	10
Zinfandel, 7 Deadly Zins, Lodi, California	10

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