



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

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| Spicy Red Lentil Soup | |
| Chicken Broth with Organic Red Lentils, Cumin and a Hint of Fresh Jalapeño | 6.5 |
| French Onion Soup | |
| Glazed with 3-Cheeses & Simmered with 5-Onions | 7 |
| Mediterranean Plate | |
| Falafel, Hummus, Tabbouleh, Tapenade, Grilled Flatbread | 9.5 |
| Plate of Local Cheeses | |
| Valley Shepherd Creamery Artisanal Cheeses with Appropriate Accompaniments | 14.5 |
| Pan Fried Grain House Crab Cakes | |
| Served Over Organically Grown Field Lettuces with Champagne Vinaigrette | 12.5 |
| Chicken and Spinach Quesadilla | |
| Salsa, Guacamole, Sour Cream, Corn and Black Bean Salad | 12.5 |
| Char Broiled Mini Angus Burger Trio | |
| On Brioche Rolls with Health Slaw, Sharp Cheddar and Match Stick Potatoes | 15 |
| Grain House Salad | |
| Organic Greens, Roquefort Cheese, Anjou Pears, Red Onion, Toasted Pecan Aged Sherry Vinaigrette | 10.5 |
| Grain House Caesar Salad | |
| Organic Romaine Hearts, Parmesan, Roasted Peppers | 10.5 |
| Warm Gulf Shrimp or Herb Marinated Chicken | 14 |
| Hydroponic Arugula | |
| Shaved Fennel, Ricotta Salata, Oven Dried Tomato, Black Olive Vinaigrette | 12.5 |

GOURMET GRILLED PIZZA MENU

Available Beginning at Noon

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| Personal 10" Inch Pizza | |
| 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 |
| Pizza and Beer Special | 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

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| Grain House Crab Cake Sandwich | |
| On Grilled Brioche and Served Broiled or Fried | 16 |
| Grilled Chicken Sandwich on a Hearth Baked Roll | |
| All Natural with Fresh Mozzarella, Arugula, Red Onion, Tomato Balsamic Aioli | 12.5 |
| Grain House 8oz. Black Angus Burger | |
| Choice of Cheese, Hand Cut Fries, Onion Rings | 13.5 |
| Sliced Flat Iron Steak Sandwich on Ciabata | |
| Grilled Peppers, Onion, Mushrooms and Swiss with Horseradish Cream | 13 |
| The Artisanal Vegetable Sandwich | |
| Char-Grilled Zucchini, Summer Squash and Eggplant Chickpea Hummus And Aged Provolone Cheese | 13 |
| Roasted Turkey & Brie Sandwich | |
| Organic Arugula, Crisp Bacon and Jersey Ripe Tomatoes | 13 |
| Wok Charred Salmon | |
| Scallion Fried Rice, Edamame, Cilantro, Asparagus, Wild Mushrooms | 25 |
| Grilled Filet Mignon | |
| Select Seasonal Vegetables and the Chef's Special Potatoes, Bordelaise Sauce | 33 |
| Fire Roasted Lamb | |
| Select Seasonal Vegetables and the Chef's Special Potatoes with Natural Juices | 33 |
| Our Chef's Pasta of the Evening | |
| Freshly Made Daily | 23 |

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

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

Red Wines

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

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