

# THE GRANARY

## EVENING COOKOUT DINNER MENU

### SALADS

Shrimp and Fennel Salad, Fresh Local Greens, Caesar Salad  
Coleslaw, Fruit Salad, Tabbouleh, Watermelon Wedges  
Shrimp Cocktail with Cocktail Sauce and Lemon  
Heirloom Tomato and Mozzarella Salad, Potato and Egg Salad  
Grilled Asparagus and Sundried Tomato, Roasted Red Peppers and Olive

### SOUP

New England Clam Chowder

### ENTREES & SIDES

Braised Beef Short Ribs, Rice Pilaf  
Farm Stand Vegetable of the Day, Roast Salmon with Lemon Caper Butter  
Hasselback Potato, Steamed Clams with Garlic Butter  
Roasted Pepper Succotash, Mussels in White Wine Sauce, Baked Potato Bar

### FROM THE GRILL

House-Ground Burgers or House-Made Signature Veggie Burger  
with choice of Cheddar, American, Pepperjack, or Swiss Cheese  
Crab Cakes with Remoulade Sauce  
Sabrett All-Beef Hot Dogs, Italian Rope Sausage  
Grilled BBQ Chicken, Dry-Aged New York Striploin  
Chicken Fajitas with Corn Tortillas  
Mexico City Street Corn with Melted Butter and Queso Fresco

### EVENING SPECIAL

1.5 lb. Steamed Whole Maine Lobster with Drawn Butter and Lemon  
*(additional surcharge applies, must be ordered in advance)*

### DESSERTS

Almond-Raspberry Tart, Sugar-Free Crumble, Brownies, Coconut Macaroons  
Strawberry Shortcake, House-Made Pies and Bundt Cakes, Gluten Free and Vegan Desserts  
Ice Cream, Sherbet, and Frozen Yogurt, Summer Fruit