

THE GRANARY

EVENING COOKOUT DINNER MENU

SALADS

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

SOUP

New England Clam Chowder

ENTREES & SIDES

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

FROM THE GRILL

House-Ground Burgers (GF Upon Request)
House-Made Signature Veggie Burger (V+)
Crab Cakes with Remoulade Sauce
Sabrett All-Beef Hot Dogs & Italian Rope Sausage (GF Upon Request)
Grilled BBQ Chicken (GF) Dry-Aged New York Striploin (GF)
Chicken Fajitas (GF Upon Request)
Mexico City Street Corn with Melted Butter and Queso Fresco (GF, V)

EVENING SPECIAL

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

DESSERTS

Almond-Raspberry Tart (V) Sugar-Free Crumble (V) Brownies (V) Coconut Macaroons (GF)
Strawberry Shortcake (V) House-Made Pies and Bundt Cakes (V) Gluten Free and Vegan Desserts
Ice Cream, Sherbet, Plant Based Gelato, Frozen Yogurt and Summer Fruit (GF, V or V+)