

# GRANGE HALL DINNER

## Shareables & Raw Bar

<b>Seafood Tower (Half / Full)</b>	90/165
Florida Stone Crab, King Crab, Jumbo Lump Crabmeat, Jumbo Shrimp, Oysters, Lobster Tails	
<b>Cold Water Oysters – Half Dozen/Dozen</b>	24/42
Cocktail Sauce, Mignonette	
<b>Grand Gulf Shrimp Cocktail</b>	32
Chilled Jumbo Gulf Shrimp, Classic Cocktail Sauce, Lemon Aioli	
<b>Pulled Pork Sliders</b>	22
Slow Braised Pork, House Slaw, Buttered Slider Rolls	
<b>Smoked Wings</b>	24
Herb Brined, Local Lager Wing Sauce, Blue Cheese, Crudité	
<b>Beef Steak Tartare</b>	32
Truffle Aioli, Grilled Baguette	
<b>Hummus Platter (VG)</b>	19
Farmers Market Vegetables, Crisp Breads, Local Olive Oil	

## Soup

<b>Soup of the Day</b>	16
Daily Preparation	

## Salads

Add Chicken 12 | Shrimp 14 | Steak 20 | Salmon 18

<b>Roasted Cauliflower Buddha Bowl (VG, GF)</b>	26
Turmeric Roasted Cauliflower, Quinoa, Bitter Greens, Pickled Onion, Chickpeas, Citrus Dressing	
<b>Beet Salad (GF, VG)</b>	24
Mixed Greens, Florida Orange, Goat Cheese, Fennel, Walnut, Raspberry Vinaigrette	
<b>Caesar</b>	18
Parmigiano, House Croutons, Grilled Lemon	
<b>Grange Wedge (GF)</b>	19
Bacon Lardons, Tomato, Blue Cheese, Tarragon-Sherry Vinaigrette	
<b>Burrata</b>	24
Baby Arugula, Shaved Fennel, Sundried Tomato Jam, Red Wine Vinaigrette – citrus	

## Simply Prepared (GF)

<b>8 oz Beef Tenderloin</b>	62
Center Cut Filet, Grilled to Temperature, Sea Salt	
<b>12 oz Dry Aged Prime NY Strip</b>	64
Dry Aged Prime Strip, Char-Grilled, Sea Salt	
<b>Roasted Half Chicken</b>	33
Herb Marinated Half Chicken, Slow Roasted, Crispy Skin, Natural Jus	
<b>Seared Ora Salmon</b>	40
Premium Ora King Salmon, Crisp Skin, Olive Oil Seared, Finished with Fresh Herbs	
<b>Grilled New Zealand Lamb T-Bone</b>	52
Pasture Raised Lamb, Char-Grilled, Olive Oil	

## Sauces & Toppers

<b>Bordelaise (GF)</b>	5
Demi-Glace, Red Wine, Thyme	
<b>Au Poivre (GF)</b>	5
Black Peppercorn, Cognac, Cream	
<b>Bearnaise (GF)</b>	5
White Wine, Tarragon, Shallot	
<b>Oscar</b>	20
Béarnaise, Blue Crab, Grilled Asparagus	
<b>Rossini (GF)</b>	46
Seared Foie Gras, Black Truffle, Red Wine	

## Adventurous & Original

<b>Lobster Mac</b>	24
Béchamel, Cold-Water Lobster, Saffron, Cognac	
<b>Crispy Brussels Sprouts</b>	14
Smoked Bacon, Ale-Maple Glaze	

## Shareable Sides

Steamed Rice (GF)	12
Mashed Potatoes (GF)	12
Roasted Corn (GF)	12
Creamed Spinach (GF)	12
Truffle Fries	12
Mac & Cheese	12
Haricot Verts (GF)	12
Cacio e Pepe	12

(GF) Gluten-free | (DF) Dairy-free | (V) Vegan | (VG) Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# GRANGE HALL DINNER

## Pasta

<b>Saffron Rigatoni</b>	34
Caper, Pine Nuts, Basil, Oregano, Parmesan, Pecan, Mushroom, Bolognese Sauce	
<b>Shrimp Francaise</b>	42
Parmesan & Herb Battered, Spaghetti, Spinach, Lemon-Caper Butter Sauce	

## The Burger

<b>Smoke Show Burger</b>	22
Brioche Bun, Pulled Pork, Grilled Black Angus Smash Burger, Pepperjack Cheese, Lettuce, Tomato, Crispy Onion Straws, Fig-Smoked Bacon Jam, House Pickles, Fries	

## Signature Entrées

<b>Burgundy Braised Beef Short Ribs (GF)</b>	46
Cheese Grits, Haricot Vert, Red Wine Sauce	
<b>Blackened Florida Grouper (GF)</b>	52
Chorizo Corn Succotash, Fingerling Potatoes, Lemon Butter	
<b>Pan Seared Diver Scallops (GF)</b>	58
Corn Purée, Wilted Greens, Salsa Verde, Lemon Butter	
<b>Eggplant Cannelloni (VG)</b>	34
Spinach, Roasted Mushrooms, Parmesan, Tomato Sugo	
<b>16 oz Double Bone Pork Chop (GF)</b>	72
Seasonal Vegetables, Garlic Whipped Potatoes, Sage Wine Sauce, Herb Butter	

## Chef's Cut

**32 oz Prime Dry Aged Tomahawk (GF) (for two)**  
Seasonal Vegetables, Garlic Whipped Potatoes,  
Red Wine Sauce, Herb Butter

192

(GF) *Gluten-free* | (DF) *Dairy-free* | (V) *Vegan* | (VG) *Vegetarian*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*