

# Grain House

## Room Service Menu Dial Ext. 367

(Monday - Saturday 5:00 pm – 10:00 pm) (Sunday, 5:00 pm – 9:00 pm)

### Starters

#### **Red Lentil Soup – 6.5**

Crimson Lentils with Carrots,  
Celery and Tomato

#### **Chicken & Spinach Quesadilla – 14.5**

Triple Decker  
with Salsa, Guacamole, & Sour Cream

#### **Jumbo Lump Crab Cake – 15.5**

Sweet Potato Succotash, Fried Green  
Tomato, Creole Rémoulade

#### **Atlantic Calamari Fritti – 13**

Pepperoncini Peppers,  
Two dipping Sauces

### Salads

#### **Grain House Salad - 10**

Organic Greens, Roquefort, Anjou Pear,  
Red Onion, Toasted Pecans,  
Aged Sherry Vinaigrette

#### **Caesar Salad - 11**

Organic Romaine, Fresh Lemon,  
Parmigiano Cheese, Peppadew Peppers

### Burgers

*Burgers are Served with Hand Cut Fries & Onion Rings, and Choice of Cheese –  
American, Cheddar, Swiss, or Provolone*

#### **8 oz. Burgers – 16**

Using Our Own Special Blend of The Highest Quality  
Angus Beef, Served on a Fresh Baked Brioche Bun

#### **Turkey Burger – 15**

Our Own Special Blend of All Natural Turkey  
and Spices Served With Cranberry Relish

#### **Veggie Burger – 15**

Homemade Blend of  
Falafel, Red Quinoa, Zucchini,  
Cauliflower, & Corn  
Served With a Cucumber Yogurt Sauce

#### **Toppings 1.25**

Applewood Smoked Bacon, Avocado, Sautéed Mushrooms, Caramelized Onions, Chili,  
Blue Cheese, Onion Straws, Fried Egg, Roasted Peppers, Fresh Mozzarella, Port Wine  
Cheddar, Sundried Tomato



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### *Entrée Salads*

#### **Grilled Flat Iron Steak – 21**

Iceberg Lettuce, Bacon, Cherry  
Tomatoes, Pecans, Dried Cranberries,  
Crispy Shallots,  
Blue Cheese Dressing

#### **Pan Seared Ahi Tuna – 23**

Sesame & Coriander Crust, Romaine,  
Baby Spinach, Frisée, English  
Cucumber, Mango, Cashews, Crunchy  
Noodles,  
Carrot Ginger Dressing

#### **Stuffed Avocado – 24**

Jumbo Lump Crab, Sweetwater Shrimp, Peruvian Quinoa, English Cucumber,  
Piquillo Peppers, Cilantro Lime Dressing,  
Served over Tomato Carpaccio

### *Entrées*

#### **Griggstown Farm Chicken – 25**

Local Cider Brined, Butternut Squash  
Mac n' Cheese, Caramelized Carrot Puree,  
Lettuce sprout & Pine Nut Salad

#### **New Zealand Rack of Lamb– 29**

Ancient Farro with Butternut Squash,  
Pancetta, Brussel Sprouts, Pear  
Honey Mustard Mint sauce

#### **Short Ribs Star Rock Farms - 31**

Slow Braised Bone in Bistro Style,  
Homemade Gnocchetini with Porcini,  
Cauliflower and Rainbow Chard

#### **Homemade Gorgonzola Ravioli –**

**24**

Angus Steak Tips, Pine Nuts  
Wild Mushrooms, Baby Spinach

#### **Salmon Bay of Fundy -26**

Miso Ginger Glaze,  
Market Vegetable Pad Thai, Tempura  
Scallions, Pickled Cucumbers

#### **Slow Braised Portabello – 22**

Kitchari Stew with Brown Rice,  
Sweet Potato, Kale, Cashews,  
Black Chickpea, Coconut Curry Broth,  
Cucumber Carrot Slaw



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### ***From The Grill***

*We Only Serve The Highest Quality USDA Angus Center Cut Steaks*

**6 oz Filet Mignon** – 39

**14 oz Ribeye** – 41

### **Sauce**

House Steak Sauce, Sweet Onion Jus,  
Roasted Garlic Gorgonzola Butter,  
Fresh Horseradish & Whole Grain Mustard

### **Sides** – 6.5

Hand Cut Fries	Sautéed Green Beans
Mashed Potatoes	Roasted Wild Mushrooms
Baked Potato	Grilled Asparagus
Beer Battered Onion Rings	Broccoli Rabe with Cherry Peppers
Baked Sweet Potato	
White Cheddar Mac n Cheese	

### ***Desserts***

#### **Deep Dish Pecan Pie – 7.5**

Georgia Pecans

#### **Sea Salt & Carmel Cheesecake - 7.5**

Fresh Whipped Cream

#### **Warm Apple Pie - 7.5**

Fresh Whipped Cream

#### **Flourless Chocolate Cake - 7.5**

Dark Chocolate Ganache  
Fresh Whipped Cream

***\*Please Note there is a \$2.50 delivery Charge and 20% Gratuity placed on all Checks\****

*The Grain House Restaurant serves classic American food reinvented with a seasonal & cultural flare. We proudly support local, organic & sustainable farms and produce, highlighting the bounty of the season in each of our menus.*

*The Grain House has planted a large garden to provide the ultimate "Farm-to-Table" experience to our customers. We will offer delicious seasonal specials using fresh organic produce and herbs from our garden as part of our menus.*

*Est. 1768*