



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

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 Cheese Crisp	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

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

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	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

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

Red Wines

Shiraz, Yalumba Barossa, Australia	9
Pinot Noir, Mark West, Sonoma, California	10
Zinfandel, 7 Deadly Zins, Lodi, California	10

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