

Welcome to New Hampshire



11 Farmington Road
Rochester, New Hampshire

(603) 330-3100

www.granitesteakandgrill.com



Starters

Signature Item
 Gluten Friendly
when requested

Fried Chicken Tenders (WHEN GRILLED)
Have them any way you like.. plain, buffalo, honey BBQ, honey sriracha, salt and vinegar, parmesan garlic, salt and vinegar, or Cajun spiced. Lg. 13.49 Sm. 10.49

Bang Bang Shrimp

Native shrimp fried to a crispy golden brown then drizzled with a sweet and spicy honey Sriracha sauce. Lg. \$10.49 Sm. \$7.49

Potato Skins

Hand sliced russet potato skins fried to a crispy golden brown then topped with melted cheddar-jack cheese & bacon bits & baked to perfection. Garnished with diced scallions & served with sour cream for dipping. Lg. \$10.49 Sm. \$8.49

Fried Mozzarella Wedges

Mozzarella half moons dredged in Italian bread crumbs then fried to a golden brown. Served with our homemade marinara sauce for dipping. Lg. \$11.49 Sm. \$8.49

Cajun Ahi Tuna

A hand cut tuna steak dusted with Cajun seasonings and char-grilled to your desired temperature. Served with a refreshing cucumber wasabi dressing. 10.99

Create A Combo

Pick two of our appetizers and create your own combo! 12.99
(excludes tuna steak and stuffed mushrooms)

Grilled Crab Cakes

Two grilled crab cakes served with a red pepper garlic Aioli for dipping. \$10.99

Mussels

One pound of P.E.I. Mussels sautéed in a garlic- wine butter with diced tomatoes and red onion and garnished with shredded parmesan cheese and scallions. \$10.99

South Of The Border Nachos

Fried corn tortilla chips layered with lots of melted cheeses then topped with diced scallions and tomatoes. Served with salsa, sour cream and guacamole. Lg. \$9.49 Sm. \$7.49
Add our homemade chili, grilled chicken, prime rib, or BBQ pulled pork for just 2.00!

Seafood Stuffed Portabella Mushrooms

Jumbo portabella mushrooms baked in butter and white wine, then stuffed with our lobster-crab stuffing and baked until bubbly. Finished with a creamy homemade Alfredo sauce. \$11.49

Onion Rings

A classic! Fresh hand sliced onions dipped in our own batter then lightly breaded and fried to a golden brown. Lg. \$8.49 Sm. \$6.49

Fried Avocado Slices

Ripe Avocados in a zesty batter then quick fried to perfection. Served with a drizzle of ranch dressing. Lg. 11.49 Sm. 8.49

Basket of Fresh Cut Fries

Freshly cut fries cooked to a crispy golden brown, try them dusted with buffalo spice, parmesan garlic, salt and vinegar, Cajun spiced or just plain. \$4.99

Fried Mushrooms

Fresh button mushrooms hand breaded and fried to a golden brown. Served with ranch dressing for dipping. Lg. 9.99 Sm. 6.99

Soups, Salads & Such

START WITH A SOUP, CHOWDER OR CHILI

Soup Du Jour

All of our soups are made right here in house, always fresh and delicious. Bowl 4.99 Cup 3.99

Windjammer's Creamy Clam Chowder

A New England classic and favorite at our sister restaurant, Windjammer's! Thick, creamy and full of flavor. Bowl 6.49 Cup 5.49

House Chili

Our own special recipe simmered for hours and topped with melted cheese. Bowl 5.49 Cup 4.49



Baked French Onion Soup

Caramelized onions deglazed with sherry in our tasty beef stock then topped with croutons and crispy melted Swiss cheese. Bowl 5.49 Cup 4.49

PICK A FRESH GARDEN SALAD

Salad Toppers

Add any steak, beef, chicken or seafood to your large or small salad : fried plain, buffalo, honey BBQ, honey sriracha chicken tenders, grilled chicken breast, popcorn shrimp, or make it a chef salad for 2.99, or lemon thyme shrimp skewers, cilantro-lime turkey tips, Cajun tuna steak, Brown Sugar Salmon filet, or our signature tenderloin steak tips for 4.99, or try a generous portion of our lobster salad for 7.99.

Steakhouse Cobb Salad

A bed of mixed greens topped with bacon bits, hard boiled egg, diced tomatoes, diced scallions and crumbled blue cheese. Lg. 10.49 Sm. 7.99

Apple Harvest Salad

Mixed greens, grape tomatoes, cucumbers, red onions, hard boiled egg, raisins, prosciutto, candied walnuts, blue cheese crumbles and fresh apple wedges finished with a sweet balsamic reduction on top. Lg. 10.49 Sm. 7.99

House or Caesar Salad

Fresh romaine tossed with traditional creamy Caesar dressing, shredded parmesan cheese and croutons. Lg. 10.49 Sm. 7.99

Greek Salad

A large romaine salad with grape tomatoes, cucumbers, red onions, hard boiled egg, crumbled feta, pepperoncinis and sliced black olives. Lg. 10.49 Sm. 7.99

Strawberry Spinach Salad

A bed of baby spinach with traditional veggies, hard boiled egg, blue cheese crumbles, candied walnuts, chopped bacon and fresh sliced strawberries. Lg. 10.49 Sm. 7.99

Wedge Salad

An Iceberg lettuce wedge topped with your choice of dressing and diced tomatoes, candied walnuts, bacon bits, and chopped scallions. Lg. 10.49 Sm. 7.99

Taco Salad



A large house salad with shredded cheese in an edible fried flour tortilla shell. Served with salsa, sour cream and guacamole. 10.49

Dressing Choices

All of our dressings are gluten friendly. Homemade Bleu Cheese, Homemade Thousand Island, Homemade Avocado Ranch, Homemade Buttermilk Ranch, Parmesan Peppercorn, Creamy Caesar, Creamy Italian, Honey Dijon, Lite Italian, Fat Free Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Cucumber-Wasabi Ranch and Country French.

DF = dinner fare
LF = light fare

Premium Steaks

 Signature Item
 Gluten Friendly
when requested

All steak entrées are served with warm house bread and two of the following sides: steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, side salad, Caesar salad, or a cup of soup du jour.
Add bacon and cheese to your baked or mashed potato for .99 more.

Upgrade to Fresh Hand-Cut Fries, Fresh Cut Onion Rings or Sweet Potato Fries for a 1.99.

Filet Mignon

A 7 oz cut of the most tender steak we have, lightly seasoned and char-grilled to perfection. This one cuts like butter and melts in your mouth. 24.99

Filet Tips

A generous portion of tender filet mignon chunks lightly seasoned and char-grilled to your liking. Served over sautéed mushrooms and onions.
DF 12 oz 24.49 - LF 8 oz 18.99

Teriyaki Dragon Steak

A sirloin steak marinated in a honey teriyaki sauce then char-grilled to perfection. Served julienned over rice pilaf with a drizzle of teriyaki sauce. 20.99

New York Strip

A center cut strip steak aged for perfect flavor then char-grilled to your liking. It's a steak eaters cut, we know you will enjoy it!
DF 12 oz 24.99 - LF 9 oz 19.99

Pork Flat Iron Steak

An 8 ounce pork flat iron steak seasoned with a smokehouse maple spice then topped with a caramel apple chutney. 14.99

Delmonico

A generous 14 oz cut of classic rib eye steak, cut fresh daily, lightly seasoned and char-grilled to your liking. The most flavorful steak we have. 25.99

**Add Red-wine Beef Demi Glaze
to your steak for just 1.00
to further enhance flavors!!**

**Add Hollandaise Sauce
to your steak for just 1.00.**



Our Signature Prime Rib

Prime Rib

Our signature beef dish. Premium upper choice Angus rib eye seasoned and slow roasted all day for the most tender cut possible. Served with au jus.

Mouth Watering!!

Have any size you'd like. Want larger than a twenty ounce?
Add 1.50 per ounce.

Eight ounce 18.49

Ten ounce 21.49

Twelve ounce 23.49

Sixteen ounce 25.49

Twenty ounce 27.49



**Add Red-wine Beef Demi Glaze
to your steak for just 1.00
to further enhance flavors!!**

**Add Hollandaise Sauce
to your steak for just 1.00.**

HOW DO YOU LIKE YOUR STEAK COOKED?



Rare
Cool, red center.



Medium Rare
Warm, red center.



Medium
Bright pink
throughout.



Medium Well
Very warm,
pink almost gone.





Well
Very warm,
brown throughout.

We are happy to provide gluten friendly meals to our patrons, but please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with wheat and gluten containing ingredients. Please inform your server if a person in your party has a gluten sensitivity. **Certain ingredients of menu items may be omitted in preparation of various gluten friendly dishes.**

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DF = dinner fare
LF = light fare

The Best of Both Worlds

 Signature Item
 Gluten Friendly when requested

Surf and Turf

A generous portion of our tenderloin tips served over sautéed mushrooms and onions, and paired with any of our delicious seafood.

- Fried Clam Strips** 24.99
- Fried Whole Clams** market price
- Fried or Baked Scallops** market price
- Fried or Baked Haddock** 26.99
- Fried or Grilled Shrimp** 26.99
- Brown Sugar Salmon** 28.99
- Cajun Tuna Steak** 28.99
- Fried Oysters** 27.99



Beef and Reef

10 oz of mouth watering Angus prime rib paired with any of our delicious seafood.

- Fried Clam Strips** 24.99
- Fried Whole Clams** market price
- Fried or Baked Scallops** market price
- Fried or Baked Haddock** 26.99
- Fried or Grilled Shrimp** 26.99
- Brown Sugar Salmon** 28.99
- Cajun Tuna Steak** 28.99
- Fried Oysters** 27.99

Don't like seafood? Try our hand breaded fresh chicken tenders instead! 24.49

From the Deep

All Seafood entrées are served with warm house bread and two of the following sides: steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, side salad, Caesar salad, or a cup of soup du jour.

Add bacon and cheese to your baked or mashed potato for .99 more.

Upgrade to Fresh Hand-Cut Fries, Fresh Cut Onion Rings or Sweet Potato Fries for a 1.99.

Fried Seafood Combo

The grand daddy of all of our seafood dishes, sea scallops, haddock nuggets, native shrimp and your choice of whole belly clams or clam strips. 26.99

Fresh Sea Scallops (BAKED)

Fresh, tender and sweet, have them fried lightly breaded and cooked to a golden brown or baked with butter, white wine and seasoned bread crumbs. DF or LF market price.

Haddock Nuggets

Flaky chunks of haddock hand breaded and deep fried to perfection. DF 16.99 - LF 12.99

Fried Clam Strips

Fresh clam strips hand breaded and fried to a golden brown. DF 15.99 - LF 11.99

Baked Seafood Casserole

Fresh sea scallops, fantail shrimp and haddock baked in butter and white wine and finished with seasoned Ritz cracker crumbs. 25.99

Fried Whole Clams

Fresh local whole belly clams full of flavor, lightly breaded and cooked to perfection. DF or LF market price.

Haddock Dinner (BAKED)

Have it baked or fried, your choice. Baked with butter and white wine then topped with seasoned cracker crumbs, or fried to a golden brown. DF 21.99 - LF 16.99

Fried Oysters

A generous portion of fresh oysters hand breaded and fried to perfection. DF 21.99 - LF 17.99

Cajun Ahi Tuna Steak

A 6 oz cut of ahi tuna dusted with Cajun seasoning and then char-grilled to your desired temperature. Served with cucumber wasabi ranch dressing. 19.99

Block Island Combo

Spicy fried bang bang shrimp, two grilled crab cakes and a skewer of lemon basil grilled fantail shrimp. Served with a cup of our creamy clam chowder, cocktail sauce and red pepper aioli. 24.99

Baked Stuffed Shrimp

Fantail shrimp baked in butter and white wine then topped with our lobster-crab stuffing and creamy hollandaise sauce. DF 22.99 - LF 18.99

Brown Sugar Salmon

An 8 oz salmon filet seasoned with a Brown Sugar dry rub then char grilled to perfection. 20.99

Shrimp Dinner

Baby native shrimp hand breaded and fried to a crispy golden brown. Served with cocktail sauce or tartar sauce. Try them Cajun popcorn style! DF 16.99 - LF 12.99



Build A Two Way

Choose from sea scallops, clams, native shrimp, fantail shrimp, oysters, haddock nuggets, clam strips. DF 25.99 LF 21.99 (clams and scallops market price)

Add our seafood stuffing to any entrée for just 2.00.



DF = dinner fare
LF = light fare

 Signature Item
 GF Gluten Friendly
when requested

Pasta and the Pan

Served with a salad and garlic bread stick.

Linguine & Meatballs

Housemade Italian meatballs simmered in our homemade marinara sauce and set on a bed of linguine. Garnished with shredded parmesan cheese.
DF 16.99 - LF 13.99

Chicken Parmesan

Crispy fried chicken tenderloins topped with our homemade marinara sauce, melted mozzarella and parmesan cheeses and baked. Served over linguine.
DF 20.99 - LF 16.99

The Northender

Sautéed chicken tenderloins, Italian sausage, and homemade Italian meatballs finished in our marinara sauce, then tossed with cheese tortellini and topped with mozzarella cheese and baked. DF 20.99 - LF 16.99

Seafood Alfredo Tortellini

Sautéed sea scallops, lobster and fantail shrimp finished in our homemade Alfredo Sauce then tossed with tri colored cheese tortellini. DF 24.99 - LF 18.99

Prime Rib Stroganoff

Julienned prime rib, fresh sliced mushrooms and sliced red onions finished in a creamy beef gravy and served over linguine. DF 19.99 - LF 15.99

Broccoli & Chicken Alfredo

Pan fried chicken tenderloins and broccoli florets tossed in our own homemade creamy Alfredo sauce. Served over linguine. DF 20.99 - LF 16.99

Jambalaya

Sautéed chicken tenderloins, fantail shrimp, sausage, mushrooms and red peppers finished in a spicy marinara sauce and served over rice pilaf. DF 20.99 - LF 16.99

Macaroni and Cheese

Sautéed sundried tomatoes, bacon bits and baby spinach finished in a creamy cheese sauce then tossed with penne pasta. Finished with mixed cheeses, seasoned cracker crumbs and then baked to perfection.
DF 20.99 - LF 16.99

Honey Ham DF 20.99 - LF 15.99

Prime Rib DF 20.99 - LF 16.99

Buffalo Chicken DF 20.99 - LF 16.99

Lobster DF 24.99 - LF 19.99

BBQ Pulled Pork DF 20.99 - LF 16.99



The Chicken and BBQ Pit

All BBQ Pit items are served with a cornbread muffin and two of the following sides: steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, side salad, Caesar salad, or a cup of soup du jour.
Add bacon and cheese to your baked or mashed potato for .99 more.

Upgrade to Fresh Hand-Cut Fries, Fresh Cut Onion Rings or Sweet Potato Fries for a 1.99.

Grilled Chicken Dinner

Tender char-grilled chicken breast(s) finished any style you'd like plain, BBQ, honey-teriyaki, lemon-thyme and Cajun.
DF 16.99 - LF 13.99

Chicken Verona

Italian seasoned chicken breast(s) char-grilled then topped with sliced tomatoes, melted mozzarella and finished with a sweet balsamic reduction. DF 17.99 - LF 14.99

BBQ Beer Smoked Beef Brisket

Slow hickory smoked beer beef brisket sliced then grilled and basted in our zesty BBQ sauce. DF 17.99 - LF 14.99

Monterey Chicken Dinner

Tender char-grilled chicken breast(s) topped with our zesty BBQ sauce, melted cheese blend, diced bacon and scallions.
DF 17.99 - LF 14.99

Apple Wood Smoked Pork Loin

Tender center cut Apple wood smoked pork loin marked on the char-grill for peak flavor. Then basted with our zesty BBQ sauce, topped with caramelized onions and a sprinkle of shredded cheddar-Jack Cheese. DF 16.99 - LF 13.99

Chicken Tenders (IF GRILLED)

Hand breaded, fresh chicken tenderloins fried to a golden brown. Available plain, buffalo, honey BBQ or salt and vinegar.
DF 17.99 - LF 13.99



Mexican Chicken



A Cajun grilled chicken breast topped with our homemade salsa, melted cheddar cheese, jalapenos and baked, finished with diced scallions and served over rice pilaf.
DF 17.99 - LF 14.99

Honey BBQ Turkey Tips

Tender lean turkey tenderloins marinated in honey BBQ sauce then char-grilled to perfection. DF 17.99 - LF 14.99

Baby Back Ribs

Our ribs are slow roasted for 24 hours in a hickory smoked BBQ sauce for a sweet and savory flavor. We finish 'em on the char grill for that steakhouse flavor. Full Rack 23.99 - 1/2 Rack 16.99

 Signature Item
 Gluten Friendly
when requested

The Burger Bin

Our 1/2 lb Angus Sirloin Burgers, sandwiches and wraps are served with lettuce, tomato and your choice of one side order. Pickle slices come with all burgers and wraps.
Upgrade to Fresh Hand-Cut Fries, Fresh Cut Onion Rings or Sweet Potato Fries for a 1.99.
All gluten friendly sandwiches come on a gluten free bulkie roll.



Adam's Bacon Cheddar Beef Burger

Melted mild Wisconsin cheddar cheese and applewood thick cut bacon. \$12.49

Nick's Classic Beef Burger

No frills here, just the basics. 10.49
Add cheese .50¢

Beer Brisket Burger Stacker

A multi layered burger not for the faint of heart! A 1/2 lb Angus sirloin steak burger topped with melted Wisconsin cheddar cheese and crisp bacon and another layer with BBQ beer brisket, sautéed onions and cheddar cheese all piled on a Brioche roll with lettuce and tomato. 14.99

The Roadhouse Beef Burger

This one is topped with our classic BBQ sauce, sautéed onions, thick cut bacon and melted provolone cheese.
Get your napkins ready!! 12.49

The Wild Thing

A sirloin burger flame broiled to your liking then topped with our classic fried buffalo tenders, jalapenos, homemade blue cheese dressing and melted mozzarella cheese. 12.49

Field of Dreams Veggie Burger

A grilled veggie burger topped with garlic sautéed onions, red peppers and melted cheddar cheese. \$11.49

The Memphis Burger

A sirloin burger topped with our home cooked BBQ pulled pork, bacon, coleslaw and cheddar cheese. 12.49

The French Dip Burger

A sirloin steak burger topped with sautéed onions, red pepper horseradish aioli and melted swiss cheese. \$12.49

The Aloha Burger

A sirloin beef burger cooked to your liking and topped with grilled pineapple, Honey BBQ sauce Bacon and melted Mozzarella cheese \$12.49

Maddy's Chicken Ranch BLT

A grilled chicken breast topped with melted cheddar cheese and crisp bacon, then drizzled with our homemade ranch dressing. Served on a grilled brioche roll with lettuce, tomato. 12.49

Nate's Angry Bird Chicken Sandwich

A grilled chicken breast dusted with Cajun spices, then topped with sautéed onions and melted cheddar cheese. 11.99

California Turkey Burger

A grilled turkey burger with fried avocado slices, Applewood thick cut bacon and melted provolone cheese, finished with a sweet balsamic reduction. 11.99

The Morning Glory Burger

A 1/2 lb angus sirloin burger topped with crisp bacon, American cheese, an over medium egg and creamy hollandaise sauce. 12.49

Flat Bread Pizzas

Meatlovers

Diced prime rib, Italian sausage, crumbled bacon, and ham in our homemade marinara sauce all on a flatbread with mozzarella cheese. 12.49

Chicken-Bacon Ranch

Diced chicken, crumbled bacon, and shredded cheese baked then topped with diced scallions and a drizzle of ranch dressing. 12.49

Pulled Pork



Our house cooked BBQ pulled pork, crumbled bacon and shredded Cheddar-Jack cheese baked then garnished with diced scallions. 12.49

Hawaiian

Homemade red sauce, pineapples, honey ham and mozzarella cheese. 12.49



DF = dinner fare
LF = light fare

 Signature Item
 Gluten Friendly
when requested

Pick Me Ups

All gluten friendly sandwiches come on a gluten free bulkie roll.

All pick me ups sandwiches are served with one of the following sides: steak fries, rice pilaf, baked potato, redskin mashed potato, coleslaw, vegetable of the day, side salad, Caesar salad, or a cup of soup du jour.

Add bacon and cheese to your baked or mashed potato for .99 more.

Upgrade to Fresh Hand-Cut Fries, Fresh Cut Onion Rings or Sweet Potato Fries for a 1.99.

Soft Shell Fish Taco

Cajun fried haddock nuggets, diced tomatoes, slaw blend, fried Avocado slices, tartar sauce and shredded cheddar cheese all rolled into a soft flour tortilla.
DF 11.49 - LF 8.49

Beef Brisket Sandwich

Thick cut Hickory smoked Beef brisket, sautéed onions, cheddar cheese and a roasted red pepper horseradish Aioli on a grilled Brioche roll. 11.49

Deli Sandwich

Ham, turkey, or tuna sandwich served on white or wheat bread with leaf lettuce, tomato and mayo.
DF 9.49 - LF 7.49

Steak & Cheese

Shaved prime rib, mushrooms and onions all grilled and topped with melted provolone cheese. Served in a toasted baguette. 11.49

Cuban Sandwich

Honey ham, shaved pork loin, melted Swiss, dijonnaise and pickles on grilled sourdough bread. 12.49

G.S.G. Club Sandwich

A triple decker sandwich with lettuce, tomato, bacon, mayo and provolone cheese. Served on toasted wheat or white bread with your choice of ham, turkey, or tuna. 11.49
Or with grilled chicken breast, turkey burger or Angus beef burger. 11.99



Country Pulled Pork Deluxe

Our slow roasted hand pulled BBQ pulled pork topped with coleslaw, bacon and melted cheddar cheese. 11.49

MELTS

Smokey's Prime Rib Melt

Howie's brother's favorite! Tender shaved prime rib, BBQ sauce and bacon all topped with melted provolone cheese. Served on a Brioche roll. 11.49

Tuna Melt

Fancy Albacore tuna salad, bacon, sliced tomatoes and American cheese on grilled sourdough bread. 11.49

Country Haddock Melt

A fried haddock fillet topped with our homemade slaw, thousand island dressing, and melted American Cheese, served on a grilled brioche roll with lettuce and tomato. 12.49

WRAPS

Honey Sriracha Prime Rib Steak Fajita

Grilled julienned prime rib, sautéed onions, red peppers, shredded cheddar-jack cheese and honey Sriracha all rolled into a soft flour tortilla. Served with salsa, sour cream. 11.49

Buffalo Chicken Wrap

Golden fried buffalo chicken tenders, leaf lettuce, diced tomato and homemade blue cheese dressing in a soft flour tortilla. DF 11.49 - LF 8.49

Turkey Avocado Ranch Wrap



Fresh house cooked white meat turkey, leaf lettuce, diced tomatoes, Applewood smoked bacon and fried avocado slices wrapped into a flour tortilla with buttermilk ranch dressing. DF 11.49 - LF 8.49

G.S.G. Deluxe Lobster Salad Sub

A full 1/2 pound of our traditional lobster salad with diced celery and mayo served in a sub roll with shredded lettuce. This is not for the faint of heart!
DF or LF market price.



Senior Selection

 Signature Item
 Gluten Friendly
 when requested

Senior meals are offered to our guests 55 and over and are served with warm house bread, a non alcoholic beverage & select desserts.

Fried 1/2 & 1/2 Combo

Choose from haddock nuggets, clam strips, native shrimp or oysters.
 Served with potato and vegetable or soup of the day. 17.99
 Clams and scallops are available at market price.

Fish & Chips

Served with potato and vegetable or soup of the day. 13.49

Hawaiian Ham Steak GF

Topped with grilled pineapple rings and honey teriyaki glaze. Served with potato and vegetable or soup of the day. 10.49

Baked Haddock GF

Baked in butter and white wine then topped with seasoned cracker crumbs. Served with potato and vegetable or soup of the day. 14.49

English Cut Prime Rib GF

An 8 oz cut of Angus prime rib served with your choice of potato and vegetable or soup of the day. 16.99

Fantail Shrimp GF

Succulent skewered fantail shrimp marinated and grilled in a lemon thyme and basil butter sauce. Served with potato and vegetable or soup of the day. 14.49



Grilled Chicken GF

Your choice of BBQ, plain, Cajun, lemon pepper or teriyaki. Served with potato and vegetable or soup of the day. 11.49

Filet Tips GF

Tenderloin tips served over sautéed mushrooms and onions with your choice of potato and vegetable or soup of the day. 16.99

Grilled Chicken or Steak Tip Salad GF

A classic house or Caesar. 12.49

Liver & Onions GF

A generous portion of grilled beef liver topped with sautéed onions and crisp bacon. Served with potato and vegetable or soup of the day. 11.49

Clam Strips

Fresh clam strips lightly breaded and deep fried to a golden brown. Served with potato, vegetable or soup of the day. 10.49

Shepherd's Pie

Layered ground beef, kernel corn, and red skinned mashed potatoes piled high then topped with shredded parmesan and baked to a golden brown. 12.49

Macaroni & Cheese

Sautéed baby spinach, sundried tomatoes and bacon bits finished in a creamy cheese sauce then tossed with penne pasta. Finished with mixed cheese, cracker crumbs and baked to perfection. 12.49
 Honey Ham 13.49 ~ Prime Rib 13.49 ~ Lobster 17.99

Beverages & Happenings

We proudly serve Coca-Cola products,
 Green Mountain Coffees and assorted Dasani.



Coke Classic, Diet Coke, Sprite, Barq's Root Beer, Mountain Berry Blast Powerade, Seagram's Ginger Ale, Diet Coke, Caffeine free Diet Coke, Pink Lemonade, Sprite Zero, Seagram's Diet Ginger Ale, Orange Sunkist. (bottled 20 oz sodas)

House Brewed unsweetened Tea, House Brewed Tea, have it flavored with Raspberry, Strawberry or Peach Grape Dasani water, Raspberry Dasani water, Plain Dasani water.

Try a variety of
 our Island Oasis
 Smoothies and
 Frozen Drinks!



The Taste of Paradise

Our Signature Drink: Smokey's Punch

Vodka, rum, triple sec and peach schnapps infused with fresh pineapple, raspberry tea and pink lemonade. Garnished with a lemon, it's refreshing and smooth!

Explore many of our other alcoholic drinks
 on our drink menus table side.

Don't forget to end your evening with a sweet treat, ask your server
 for a dessert menu to browse our many homemade desserts!!

Also enjoy
 seasonal outside seating
 on our patio
 on the lower level of
 our restaurant!



Follow us on Facebook at:
www.facebook.com/granitesteakandgrill
 or
www.facebook.com/smokeystavern@GSG
 or visit our website at
www.granitesteakandgrill.com