



# DINNER

## SOUPS & SALADS

Soup du Jour 8

Strawberries & Spinach 13  
Hazelnuts, Feta and Balsamic Vinaigrette

Grant House Greens 11  
Local Field Greens, Candied Walnuts, Craisins,  
Red Wine Vinaigrette

Caesar 12  
Crisp Romaine, House Croutons, Sar Vecchio Cheese

Chef's Chop Salad 15  
Ham & Turkey, Romaine, Avocado, Fresh Tomato  
With your choice of dressing

*Grilled Chicken, or Smoked Trout 6*  
*Add Seared Salmon\* 9*

## SHARE PLATES

Warm Spiced Cashews 5

Grand Central Baguette, Butter, Sea Salt 5

Grant House Bacon Deviled Eggs 8

Roasted Garlic Hummus 10

Moules A la Creme 15  
White Wine with Garden Fresh Herbs, Crème Fresh, Smoked  
French Bread

Charcuterie Board 13  
Selection of Cured Meats, Poached Rillettes,  
Local Cheeses, Preserves, Crostini

## LARGE PLATES

Garden Pasta Primavera 18  
Roasted Heirloom Tomato Pan Sauce, Linguini and Seasonal Vegetables

Moules A la Crème & Linguini 17  
Garden Fresh Herbs, Puget Sound Mussels, White Wine, Crème Fresh, Shallots and Garlic

Ulysses' NY Steak 32  
Grass Fed Beef, Rosemary Garlic Smashed Potatoes, Seasonal Grilled Vegetable, Roasted Shallot Au Jus and Chive Butter

Seared Salmon 29  
Rosemary Garlic Smashed Potatoes, Grilled Seasonal Vegetables, Butter Dill Pan Sauce

Grant House Dinner Burger 15  
½ lb Grass Fed Beef, Watermelon Pickles, Red Pepper Frites, House Bourbon BBQ Sauce, Garlic Herbed Fries, Grilled  
Seasonal Vegetable  
*Add Bacon 2, Add Cheese 1*